



ESTANCIA 
LA JOLLA®
HOTEL & SPA
MERITAGE COLLECTION™





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 wood floors 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 Lavalier
Mic, CD Player, Mixer and
Two Speakers
20 amp Circuit for Musicians
Bridal Dressing Room
Groom's Finishing Room



RECEPTIONS INCLUSIONS

Choice of Reception Location
Tables, Chairs and Linens
China, Glassware and Flatware
Dance Floor
(Location Dependent)
Draped Cake Table, Gift Table,
Guestbook Table and DJ Table

16 X 16 Stage
20 Amp Circuit for Musicians
Cutting + Plating of
Client-Provided Wedding Cake
Bridal Dressing Room
Groom's Finishing Room

WEDDED 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 assist 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 La Jolla's 210 thoughtfully designed guestrooms and suites. Accommodations blend historic Spanish architecture with modern amenities such as plush signature bathrobes, Fresh amenities 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 and top attractions are easily within reach.



2019 WEDDING MENUS

HORS D'OEUVRES – CHILLED

*Selections will be tray passed and are priced on a per piece basis.
Minimum is 25 pieces each; 3-5 pieces per guest recommended.*

Port Wine Poached Pears ^{VE}	7
Blue Cheese Mousse, Endive Cup	
Tiger Shrimp Ceviche Spoon ^{DF,GF}	8
Pico de Gallo, Avocado, Chile Cilantro	
Watermelon & Feta Skewer ^{VE,GF}	7
Basil, Mint, Black Pepper	
Brie Prosciutto Toast	
Fig Jam, Brie, Prosciutto, Arugula	7
Tofu & Heirloom Tomato Skewer ^{VE,GF}	7
Basil, Balsamic Reduction	
Salmon Poke	8
Sesame Seeds, Cucumber, Preserved Lemon	
Smoked Salmon Mousse	7
Cucumber Cup, Micro Greens	
Smoked Salmon “Tartare”	7
Brioche, Preserved Lemon, Capers, Chive Mascarpone	
Strawberry Bruschetta ^{VE}	6
Roquefort Cheese, Balsamic Syrup	
Ahi Tuna Tartare	8
Wonton Cup, Wasabi Aioli	
Lump Crab Salad ^{GF}	8
Plantain Cup, Lemon Cream	
Lemon- Citron Pesto ^{VE}	7
Zucchini, Roasted Baguette	
Chipotle Seared Beef Carpaccio Crostini	7
Horseradish Aioli, Cilantro Sprouts	

HORS D'OEUVRES – WARM

*Selections will be tray passed and are priced on a per piece basis.
Minimum is 25 pieces each; 3-5 pieces per guest recommended.*

Brie, Pear & Almond Beggar's Purse ^{VE}	7
Spanakopita ^{VE}	7
Phyllo, Spinach, Feta	
Wild Mushroom Arancini ^{VE}	7
Tomato Fondue	
Mini Beef Wellington	7
Horseradish Cream	
Chipotle Beef Empanadas	7
Avocado Crema	
Tempura Crisp Shrimp	8
Sweet Thai Chili Sauce	
Bacon-Wrapped Scallops ^{DF,GF}	8
Honey-Chipotle Glaze	
Goat Cheese-Stuffed Mushroom ^{GF,VE}	6
Lara Chenel Goat Cheese, Fresh Herbs	
Jumbo Lump Crab Cake	8
Spicy Remoulade	
Potato Latke ^{VE}	6
Scallion, Crème Fraîche	
Grilled Petite Lamb Chop ^{DF,GF}	8
Fig-Mint Glaze	
Cashew Chicken Spring Roll	7
Peanut Sauce	
Curried Chicken Satay ^{DF,GF}	7
Yogurt Dipping	
Punjabi Chicken Samosa ^{VE}	7
Potato, Peas	

DISPLAYS

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 50 people.

Crudités and Dips ^{VE}	18
Selection of Seasonal Raw Local Vegetables, Pita Chips, Crackers, Hummus, Olive Tapenade, Herb Goat Cheese	
Grilled Vegetable Display ^{DF, GF, VG}	20
Marinated Grilled Seasonal Vegetables, Roasted Peppers, Hummus, Baba Ganoush, Artichoke Hearts	
Artisanal Meat and Cheese Display	28
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}	20
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	7 per piece
Minimum 100 Pieces	
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. Day-of tableside choice for four or more courses is an additional \$20 per person. Selections will be served with freshly brewed Peerless coffee, decaffeinated coffee and Steven Smith teas.

APPETIZERS

Garlic Shrimp & Polenta Cake

Roasted Pepper Coulis, Crispy Shallot

Spinach Gnocchi^{VE}

Blistered Tomato, Toasted Walnut, Goat Cheese Fondue

Pesto Marinated Bocconcini Mozzarella

Heirloom Tomato, Eggplant Caponata, Prosciutto

Lemon Risotto^{VG, GF}

Asparagus Tips, Basil Oil, Roasted Pepper Salad

Potato Leek^{VE}

Crisp Potato, Chives

Truffled Cauliflower^{VE}

Rosemary Crouton

Roasted Eggplant-Tomato^{VE}

Shaved Fennel

SALADS

California Heirloom Caprese^{VE}

Avocado, Burrata, Heirloom Tomato, Ciabatta, Arugula

Organic Baby Kale & Spinach^{VE}

Strawberry, Feta, Walnuts, Sherry Vinaigrette

Baby Arugula^{VG}

Shaved Onion, Frisée, Grape Tomato, Cucumber, Balsamic Vinaigrette

Organic Baby Spoon Spinach^{VE}

Grapes, Jicama, Heirloom Carrot, Ricotta Salata,
White Balsamic-Poppyseed Dressing

Organic Spring Mix^{VG}

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

INTERMEZZO

Blackberry Cabernet Sorbet GF, DF, VE, VG

Grapefruit Champagne Sorbet GF, DF, VE, VG

ENTREES

Roasted Vegetable Ravioli ^{VG}	82
Curried Zucchini Broth, Market Vegetables	
Eggplant Rollatini ^{VG}	82
Cauliflower, Sundried Tomato, Garbanzo Bean, Charred Tomato & Chili Sauce, Frisée & Yellow Beets	
Roasted Organic Chicken Breast	85
Asparagus, Fingerling Potato, Melted Leeks & Tomato, Natural Chicken Jus	
Pacific Salmon	85
Jasmine-Quinoa Pilaf, Carrot Emulsion, Fennel-Citrus Salad	
Pan Seared Barramundi	88
Yukon Potato Risotto, Heirloom Rainbow Carrots, Pickled Cucumber Salad, Roasted Pepper Coulis	
Mediterranean Bass	90
Butternut Squash Puree, Zucchini- Corn Succotash, Tomato & Jicama	
Grilled Flat Iron Steak	94
Olive Oil Smashed Potatoes, Asparagus, Cippolini Onion Ragout, Candied Shallot Reduction	
Herb Marinated New York Strip	98
Baby Carrot, Asparagus, Zinfandel Reduction, Mushroom Relish, Roasted Potato	
Filet Mignon	105
Truffle Chive Mash, Broccolini, Cherry Tomatoes, Chioggia Beet	

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}

Vanilla Cake, Berry and Mascarpone Mousse, Triple Sec Berry Blend

Fresh Fruit Tartlet^{VE}

Seasonal Fruits, Vanilla Custard, Red Wine Caramel Sauce

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

LATE NIGHT SNACKS – A LA CARTE

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 50 people.

Chicken Quesadillas	12
Salsa, Guacamole, Sour Cream	
Nacho Bar	18
Tortilla Chips, Olive, Jalapeño, Sour Cream, Pico de Gallo, Queso Fundito	

TAILGATE 22

Warm Bavarian Pretzel Sticks	
Cheese Sauce	
Pigs in a Blanket	
Dijonnaise	
Beer Braised Brats & Onions	
Whole Grain Mustard, Local Potato Chips	

BUILD YOUR OWN TACO 18

Pulled Chicken or Pork Carnitas	
Corn Tortilla, Salsa Verde, Salsa Quemada, Shredded Cabbage, Cilantro- Onions, Smashed Avocado, Sour Cream	

DRIVE THRU 22

Mini Angus Burger Sliders	
Tater Tots	
Chicken Fingers	
French Fries	

STREET VENDORS 18

Warm Bavarian Cream Filled Churros	
Cinnamon Sugar	
Cheddar Cheese Jalapeño Pretzels	
Mini Gourmet Filled Doughnuts	
Chocolate, Raspberry, Lemon	

CHILDREN'S MEAL

35

Select One:

Appetizer:

String Cheese & Carrot Sticks, Ranch
Apples & Grapes, Strawberries, Caramel
Cucumber, Turkey & Cream Cheese Pinwheel

Salad:

Romaine Leaves, Cherry Tomato, Ranch
Spinach, Mandarin Oranges, Ranch

Entrée:

Grilled Chicken Breast, White Rice, Broccoli
Grilled Flat Iron Steak, Mashed Potatoes, Carrots
Chicken Tenders & Fries
Cheese Pizza

Dessert:

Milk & Chocolate Chip Cookies
Nutella Crepes & Strawberries
Fruit Salad

VENDOR MEALS

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

Build Your Own Sandwich Bar

35

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

Fajita Buffet ^{DF,GF}

50

Minimum 5 People

Chicken and Vegetarian Fajitas, Rice, Beans, Tortillas, Salsa, Tortilla Chips
Red Onions, Pepperoncinis, Kosher Pickles, Cucumber Slices, Dijon Mustard,
Mayonnaise, Sliced Fruit, Assorted Chips

BEVERAGES

BLACKHORSE BAR

Liquor		13
Tito's Vodka	Nolets Gin	
Monkey Shoulder Scotch	Old Forester Bourbon	
Herradura Tequila	Captain Morgan Spiced Rum	
Wine		14
Chardonnay, Lost Angel, California		
Sauvignon Blanc, Dashwood, Marlborough, New Zealand		
Pinot Noir, Smoke Tree, Sonoma County, California		
Cabernet Sauvignon, Lost Angel, California		
Sparkling Brut, Domaine Chandon, California		
Beer		
Domestic Beers		7
Imported Beers		8
Craft Beers		9
Assorted Soft Drinks, Sparkling Waters, Bottled Waters, Assorted Juices		6

ESTANCIA PREMIUM BAR

Liquor		15
Ketel One Vodka	Hendricks Gin	
Johnnie Walker Black	Makers Mark Bourbon	
Codigo 1530 Reposado Tequila	Bacardi Rum	
Wine		17
Chardonnay, Trinitas Cellars, Carneros, California		
Sauvignon Blanc, Pascal Jolivet, Sancerre, France		
Rose, M. Chaptouier 'Bellaruche', Cotes du Rhone, France		
Pinot Noir, Trinitas Cellars, Carneros, California		
Cabernet Sauvignon, Newtown, California		
Sparkling Brut, Etoile, California		
Beer		
Domestic Beers		7
Imported Beers		8
Craft Beers		9
Assorted Soft Drinks, Sparkling Waters, Bottled Waters, Assorted Juices		6

BEVERAGE

HOST BY THE HOUR

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

Blackhorse Bar

First Hour	27
Each Additional Hour	15

Estancia Premium Bar

First Hour	30
Each Additional Hour	21

Beer & Wine Bar

First Hour	23
Each Additional Hour	15

Estancia Soft Bar

First Hour	8
Each Additional Hour	3

ADDITIONAL SELECTIONS

Wine Corkage	30 per bottle
Domaine Chandon Champagne Toast	13 each / 52 per bottle
Moët Champagne Toast	26 each / 106 per bottle
Martinelli's	6 each / 30 per bottle
Estancia Sangrita	15 each
House-Made Sangria, Red or White	15 each
Signature Margaritas	15 each
Additional Bartender Fee	45 per hour (4-hour minimum)

DRESSING ROOM MENU

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 5 people.

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

BREAKFAST

21

Orange Honeycomb Yogurt

Granola

Selection of Breakfast Pastries^{VE}

Butter, Honey, Preserves

Sliced Fresh Fruit of the Season^{DF,GF,VE,VG}

Freshly Brewed Peerless Coffees Selection of Steven Smith Teamaker Teas

Chilled Orange & Apple Juices

LIGHT LUNCH

24

Served with garden salad, sliced fruit, assorted chips, assorted cookies and assorted soft drinks. Choose three.

Finger Sandwiches Cucumber

Cream Cheese, Dill, Whole Wheat

Black Forest Ham

Brie, Cabernet Grain Mustard, Marble Rye

Albacore Tuna^{DF}

Daikon Sprouts, Sourdough

Whole Wheat Tortilla Wraps Veggie^{DF,VE}

Cucumber, Red Pepper, Daikon Sprouts, Tomato, Hummus

Turkey

Brie, Apple-Cranberry Cream Cheese

Pesto Chicken

Havarti, Lettuce, Tomato, Spinach

DRESSING ROOM MENU

BUILD YOUR OWN SANDWICH

24

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

DRESSING ROOM BEVERAGE SELECTIONS

Minimum 5 People. No Outside Alcohol Permitted in Dressing Rooms.

Build-Your-Own-Bloody Mary Bar

Tito's Vodka, Estancia Bloody Mary Mix, Celery Stalks, Bacon Slices, Olives, Worcestershire, Horseradish, Lime Wedges, Pickled Beans, Pepperoncini, Tabasco

*20 First Hour &
12 Each Additional Hour*

Build-Your-Own-Mimosa Bar

Served with Assorted Juices and Purees

*18 First Hour &
12 Each Additional Hour*

Assorted Soft Drinks – Coke, Diet Coke, Sprite

6 each

Energy Drinks

8 each

Vitamin Water – Assorted

7 each

Gatorade

6 each

Suja Juices – Assorted

8 each

Coconut Water

7 each

Domestic Beers

7 each

Imported Beers

8 each

Craft Beers

9 each

House-Made Sangria, Red or White

15 each, 42 pitcher

Signature Margaritas

15 each, 42 pitcher

REHEARSAL DINNERS

AL FRESCO

80

San Diego Clam Chowder

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

Seared Mahi-Mahi

Jasmine Rice, Bok Choy, Pineapple Salsa

Roasted Fingerling Potatoes

Fresh Herbs

Baby Heirloom Carrots

Honey-Chipotle Glaze

Mini S'Mores Bites Opera Traditional

Coffee Buttercream, Chocolate Ganache

ITALIA

75

Roasted Eggplant & Tomato Soup

Garlic Confit

Tomato Caprese

Fresh Mozzarella, Beefsteak Tomato, Basil, Cracked Pepper, Arbequina Olive Oil

Arugula & Fennel

Orange Segments, Fennel Pollen, Citrus Dressing

Wild Mushroom Ravioli

Mushroom-Brie Fondue

Italian Sausage & Rigatoni

Roasted Eggplant, Tomato, Chardonnay

Chicken Vesuvio

Red Potatoes, Fresh Oregano, Artichoke Hearts

Tiramisu

Mascarpone Mousse, Cocoa Crumble

Cheesecake Squares

Fresh Berries

REHEARSAL DINNERS

BAJA

75

Vegan Tortilla Soup

Crispy Tortilla Strips

SoCal Caesar

Romaine Hearts, Cotija, Avocado

Baja Cobb Salad

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

Grilled Skirt Steak, Pickled Vegetables

Sonoran Rice

Carrot, Celery, Tomato, Chili Powder, Coriander

Black Beans

Red Onion, Cilantro, Chili Fresno

Dulce De Leche

Walnut Brownie Cake, Dulce De Leche Mousse

Ensalada de Frutas

Fresh Melon & Pineapple, Cotija, Lime, Chili

ADDITIONAL SELECTIONS

Wine Corkage

30 per bottle

Domaine Chandon Champagne Toast

13 each / 52 per bottle

Moët Champagne Toast

26 each / 106 per bottle

Martinelli's

6 each / 30 per bottle

House-Made Sangria, Red or White

15 each, 42 pitcher

Signature Margaritas

15 each, 42 pitcher

FAREWELL BRUNCH

Buffets will be displayed for a maximum of 90 minutes and are priced on a per person basis. Pricing listed applies only to pre/post events when wedding ceremony is hosted at Estancia La Jolla.

GOOD MORNING

60

Minimum 30 People

Chilled Orange, Grapefruit, Apple, ^{DF, GF, VE, VG}

Cranberry Juices

Sliced Fruit

Orange and Honeycomb Yogurt ^{VE}

Granola

Selection of Breakfast Pastries

Muffins, Scones, Danishes, Bagels, Cream Cheese,
Butter; Honey, Preserves

Choose Two

Farm Fresh Scrambled Eggs ^{DF, VE}

Chives, Tomatoes

Egg White Scramble

Mushroom, Spinach, Asparagus

Chilaquiles ^{GF, VE}

Scrambled Eggs, Bell Peppers, Chile Negro,
Crispy Tortillas, Cilantro, Sour Cream, Queso Fresco

Choose One

Cinnamon Brioche French Toast ^{VE}

Warm Vermont Maple Syrup

Lemon-Ricotta Pancakes ^{VE}

Vanilla Lemon Syrup

Belgian Waffle ^{VE}

Fresh Berries, Whipped Cream

Choose Two

Double-Smoked Bacon ^{DF, GF}

Country Sausage Links ^{DF, GF}

Turkey Sausage ^{DF, GF}

Chicken Apple Sausage ^{DF, GF}

Skillet Potatoes with Roasted Poblano Peppers ^{DF, GF, VE, VG}

Freshly Brewed Peerless Coffees Selection of Steven Smith Teamaker Teas

FAREWELL BRUNCH

Buffets will be displayed for a maximum of 90 minutes and are priced on a per person basis. Pricing listed applies only to pre/post events when wedding ceremony is hosted at Estancia La Jolla.

RISE AND SHINE

49

Minimum 30 People

Chilled Orange, Grapefruit, Apple, Cranberry Juices ^{DF,GF,VE,VG}

Sliced Fruit

Selection of Breakfast Pastries ^{VE}

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

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

Brown Sugar, Dried Fruits, Chopped Nuts

Assorted Individual Yogurts ^{VE}

Choose 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

Vegetarian Breakfast Panini ^{VE}

Roasted Vegetables, Cotija Cheese, Egg

Croissant Sandwich

Ham, Cheddar, Egg

Scrambled Eggs ^{DF,GF,VE}

Chive, Tomato

Freshly Brewed Peerless Coffees Selection of Steven Smith Teamaker Teas

FAREWELL BRUNCH

Buffets will be displayed for a maximum of 90 minutes and are priced on a per person basis. Pricing listed applies only to pre/post events when wedding ceremony is hosted at Estancia La Jolla.

CLASSIC CONTINENTAL

35

Chilled Orange, Grapefruit, Apple, Cranberry Juices ^{DF, GFE, VG}

Sliced Fruit and Berries

Orange and Honeycomb Yogurt ^{VE}

Granola

Selection of Breakfast Pastries ^{VE}

Muffins, Scones, Danishes, 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. Station attendants required for every 75 people.

Pricing listed to accompany continentals & buffets only.

Chilaquiles Station ^{GFE, VE}

16

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

+ 175 Station &
Attendant Fee

Omelet Station

16

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

+ 175 Station &
Attendant Fee

Bagel Station

10

Assorted Bagels, House Made Schmears:
Smoked Salmon, Chive Cream Cheese Caramelized Onion,
Thyme, Goat Cheese Fresh Berry, Lemon, Mascarpone Cheese

+ 7 Smoked Salmon

BRUNCH COCKTAIL BARS

Build-Your-Own-Bloody Mary Bar

20 First Hour &

Tito's Vodka, Estancia Bloody Mary Mix,
Celery Stalks, Bacon Slices, Olives, Worcestershire,
Horseradish, Lime Wedges, Pickled Beans,
Pepperoncini, Tabasco

12 Each Additional Hour

Build-Your-Own-Mimosa Bar

18 First Hour &

Served with Assorted Juices and Purees

12 Each Additional Hour

ESTANCIA LA JOLLA HOTEL & SPA
2019 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

Ever After Event

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
@blissevents

FLORISTS

Blush Botanicals

858.342.0480
blushbotanicals.com
@blushbotanicals

Annette Gomez

760.931.1878
Flowersannettegomez.com
@flowersannettegomez

Layered Vintage

858.248.5022
layeredvintage.com
@layeredvintage

Isari Flowers

858.345.1701
isariflowerstudio.com
@isariflowerstudio

Siren Floral Co

760.213.6797
Sirenfloralco.com
@sirenfloralco

Organic Elements

858.610.8881
Organicelements.com
@organicelements

PHOTOGRAPHY

She Wanders

619.861.6476
Shewanders.com
@shewanders

Bryan Miller

619.300.8373
bmillerweddings.net
@BryanMillerPhoto

Petula Pea

760.815.0109
Petulapea.com
@petulapeaphotography

Garrett Richardson

619.800.0559
garrettrichardson.co
@GarrettRichardson

Cavin Elizabeth

619.363.2006
cavinelizabeth.com
@cavinelizabeth

ESTANCIA LA JOLLA HOTEL & SPA
2019 PREFERRED VENDOR WEDDING LIST

VIDEOGRAPHY

Quixotic Picture

619.630.5277

Quixoticpictures.com

Audrey Alba Film

619.991.1057

Audreyalbafilms.com

@audreyalbafilms

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

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

Farm Tables and More

858.243.3333

farmtablesandmore.com

@farmtablesandmore

Concepts Event Design

619.336.0202

conceptseventdesign.com

@conceptseventdesign

DESSERTS

Michele Coulon

858.456.5098

Dessertier.com

@dessertier

KUBA Kreations

858.245.8021

Kubakreations.com

@kubakreations

CAKE

619.295.2253

fabcakes.com

Twiggs Bakery

619.296.4077

twiggs.org

@twiggsbakerycafe

VG Donut & Bakery

760.753.2400

Vgbakery.com

@vgdonut

Sicilian Breeze Gelato

619.607.5537

sicilianbreezegelato.com

@sicilianbreezegelato

ESTANCIA LA JOLLA HOTEL & SPA
2019 PREFERRED VENDOR WEDDING LIST

MUSIC & ENTERTAINMENT

Sleeping Giant Music

DJ/Booking Agent
619.807.1420
sleepinggiantmusic.com
@sleepinggiantmusic

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

Bonnie Foster

Vocalist, Guitarist & String Trio,
Instrumental Band, DJ
858.967.0167
Bonniefosterproductions.com
@bonniefosterproductions

MAKE UP & HAIR

Blush + Adore

619.937.1981
Blushandadore.com
@blushandadore

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

YOUR ESTANCIA LA JOLLA HOTEL & SPA CATERING SALES MANAGER

Your catering sale 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

YOUR ESTANCIA LA JOLLA HOTEL & SPA 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 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.

CATERING POLICIES AND INFORMATION

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 Five-Star Audio Visual as the in-house AV production partner.

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

Five Star Audio Visual 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[®]
HOTEL & SPA
MERITAGE COLLECTION[™]

**ESTANCIA
LA JOLLA**
HOTEL & SPA



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