

LOCATION IS EVERYTHING.

LA JOLLA
SHORES HOTEL
THE BEACH IS YOUR PLAYGROUND





HAND IN HAND. TOES IN THE SAND.

Celebrate your special day surrounded by the incredible beauty of the California coast. Walk down the aisle on our golden beach with gorgeous sunsets over the Pacific Ocean. Infuse your La Jolla beach wedding with a laid-back coastal charm and elegant touches. Our experienced catering department will handle everything, from menu creation to decor. Gourmet cuisine, stunning venues, and impeccable service create your perfect day.

Contact Information:

Amii Cambaliza, Catering Coordinator
ACambaliza@LJShoresHotel.com | 858.551.4675

8110 Camino del Oro, La Jolla, CA 92037
LJShoresHotel.com

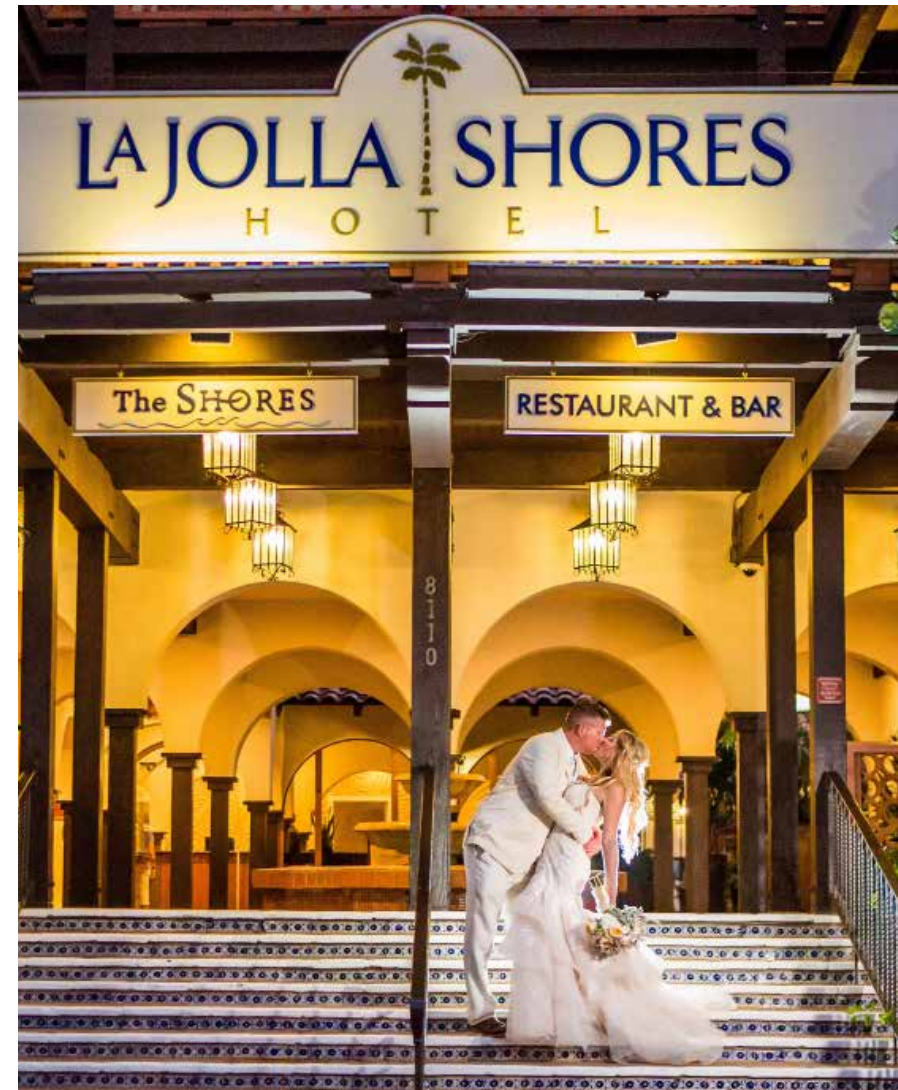




Shores Patio

LIKE LOVE, THE VIEW GOES ON FOREVER.

Whether you dream of a barefoot beach ceremony or an elegant reception, La Jolla Shores Hotel offers beautiful venues and a perfect destination for an oceanfront wedding experience. From rehearsal dinners with stunning ocean views to ceremonies that take your breath away to farewell brunches on our Garden Patio, your celebration is a reflection of you. Let us set the stage for a flawless affair with venues for any occasion, set apart by sweeping views of the Pacific.



SPACE OPTIONS



❶ THE BEACH

❷ ACAPULCO ROOM AND DECK

❸ SHORES PATIO

❹ LA JOLLA ROOM AND PATIO

❺ GARDEN PATIO

VENUES

1 THE BEACH

Say I do against a backdrop of golden sunsets and the sparkling ocean. Enjoy gentle breezes and idyllic beauty with a ceremony or reception on one of the most beautiful beaches in all of California.



2 ACAPULCO ROOM / DECK

Our largest indoor space, this dividable room is beautifully situated with an ocean view deck just outside the doors.



3 SHORES PATIO

Step into a tropical paradise on our outdoor oceanview patio. Perfect for larger events of up to 180 guests, this versatile space also offers the option of an indoor/outdoor venue.



4 LA JOLLA ROOM & PATIO

Vaulted ceilings, three walls of windows, chandeliers and an open-air patio make this our most elegant event space. A first-floor location and 2,010 sq. feet are ideal for up to 150 guests.



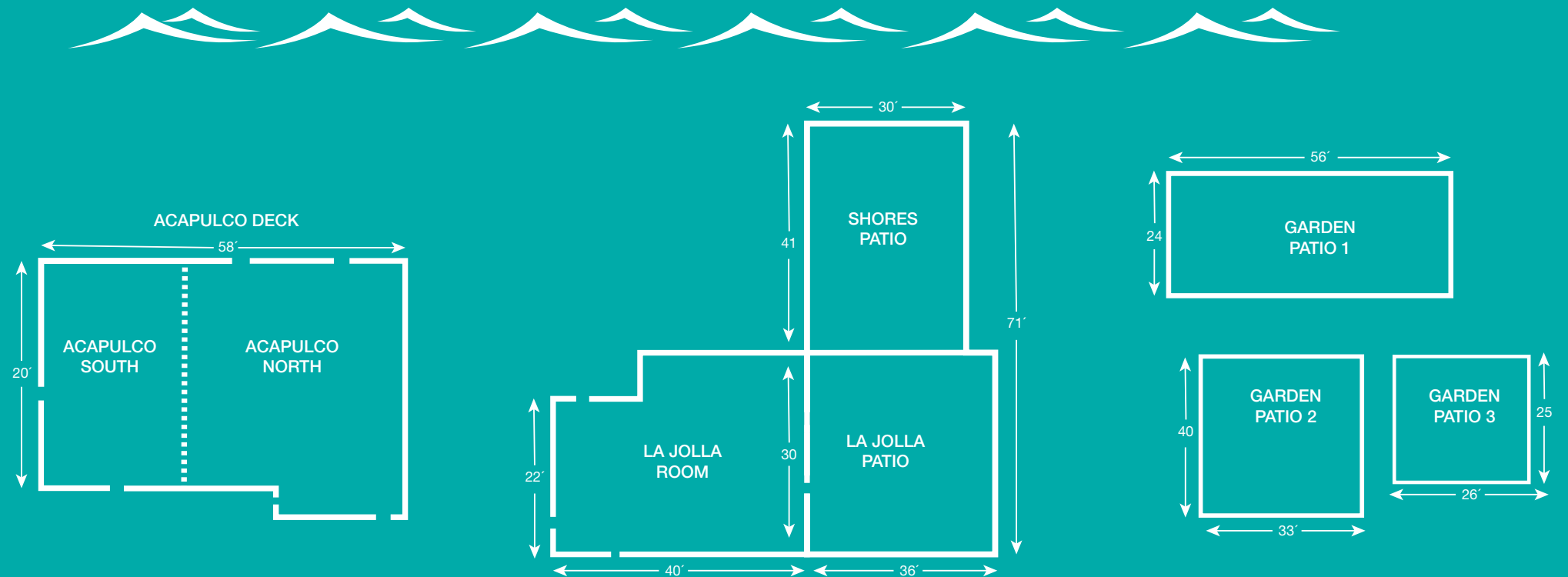
5 GARDEN PATIO

This 3,500 sq. foot space is surrounded by lush foliage, Spanish Saltillo tiling and fountains that lend a relaxing ambiance. Just steps from the beach, this secret garden delivers privacy and space for up to 200 guests dining.



SPACE OVERVIEW AND CAPACITY

	Acapulco Room (N&S)	Shores Patio	La Jolla Room & Patio	Garden Patio - 1, 2, 3
Approx. Dimensions	58' x 20'	30' x 71'	76' x 30'	n/a
Square Feet	1,320	1,290	2,010	3,500
Ceiling Height	8' 7"	n/a	9' 5"	n/a
Reception	150	225	125	300
Banquet	120	180	60	225



2021 WEDDING PACKAGES



PERFECTLY PLANNED WEDDING RECEPTIONS

Wedding reception menu packages start at \$105 per person and include the following:

HORS D'OEUVRES

Choice of three hors d'oeuvres selections tray-passed to your guests during your cocktail reception.

PLATED OR BUFFET DINNER

Choice of two-course plated dinner service or stationed dinner buffet.

WINE SERVICE

Two bottles of wine per table.

SPARKLING TOAST

One glass of sparkling wine or non-alcoholic sparkling cider. Served to your guests for your toast.

WEDDING CAKE

Tiered wedding cake or cupcakes with your choice of filling and buttercream frosting, simple banding or ribbon. Upgrades are available for an additional charge.

COFFEE SERVICE

Freshly brewed coffee and tea following dinner service.

RECEPTION SET-UP

Parquet wood dance floor, tables and chairs (up to 150 guests), white linens, china and silverware.

ACCOMMODATIONS

Room blocks for 10 or more guest rooms can be arranged through our Sales office.

*Packages are based on a minimum of 50 guests. Service charges and applicable sales tax apply.

22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

2021 WEDDING PACKAGES



TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to your guests during the cocktail portion for either plated or buffet-style receptions.

COOL SELECTIONS

- Furikake Ahi Tuna Poke** Wasabi, Radish Sprouts
- Blue Crab Salad** Endive, Ricotta, Tobiko
- Prosciutto Tomato And Mozzarella Skewer** Basil Pesto
- Deviled Egg** Candied Bacon, Mustard, Lemon Cream
- Bruschetta** Tomato, Garlic, Sea Salt, Balsamic
- Savory Herb Boursin** Crispy Cup, Fig Paste, Candied Pecan

HOT SELECTIONS

- Coconut Shrimp** Plum Sauce
- Bacon Wrapped Sea Scallop** Balsamic Drizzle
- Spanakopita** Sautéed Spinach, Feta Cheese, Phyllo
- Chicken Potsticker** Firecracker Sauce
- Brie Raspberry Purse** Puff Pastry
- Empanada** Pineapple, Raisin, Coconut, Tahini

PLATED DINNER STARTERS

Choice of one salad or soup for plated-style reception.

SALADS & SOUPS

- Baby Kale** Arugula Tart Cherries, Feta, Pepitas, Lemon Vincotto
- Artisan Lettuce** Papaya, Flora Nelles, Macadamia, Passion Fruit Dressing
- Butternut Squash** Sun Dried Cranberries, Pepitas, Nutmeg Cream
- Iceberg Wedge** Maple Bacon, Cherry Tomatoes, Chives, Blue Cheese, Buttermilk Dressing
- Clam Chowder** Bacon, Potato, Oyster Crackers, Paprika Oil
- Wild Mushroom Bisque** Goat Cheese, Crouton, Truffle Oil
- Shores Caesar** Romaine, Anchovy, Parmesan, Croutons

22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

2021 WEDDING PACKAGES



PLATED MAIN COURSE

Select one entrée (for multiple entrée options if there is a price difference, the highest price will prevail for all selections.)
Vegetarian options are gluten free and can be added to any plated reception menu at no additional charge.

ENTRÉE SELECTIONS

Jidori Chicken Breast Brown Rice, Plum Chutney, Broccoli Robe, Black Muscat

Almond Butterfish Roasted Gem Potatoes, Broccoli, Lobster Cream

Pork Tenderloin Parsnip Puree, Onion Ring, Swiss Chard, Orange Ginger Sauce

\$105 Dinner

Braised Beef Short Ribs Bandage Cheddar Mash, Glazed Carrots, Celery Root, Mushroom Jus

Herb Seared Sea Bass Fingerlings, Wilted Greens, Saffron Corn Sauce

Lemon Pepper Salmon Polenta, Rainbow Chard, Tomato, Coriander Avocado Butter

Angus Top Sirloin Bandage Cheddar Mash, Haricot Vert, Glazed Carrots, Port Wine Sauce

\$115 Dinner

Angus Filet Mignon Truffle Mash Potato, Asparagus, Smoked Onion Compote, Chimichurri

Local Swordfish Roasted Tomato Fennel Couscous, Lemon Caper Butter

Maine Lobster Tail Corn Succotash, Rainbow Chard, Lemon Wedge, Drawn Butter

Herb de Provence Rack of Lamb Sweet Potato, Haricot Vert, Blister Tomato, Port Reduction

\$125 Dinner

VEGETARIAN OPTIONS

Butternut Squash Risotto Mascarpone, Field Peas, Citrus Gremolata

Cremini Mushroom Ravioli Wilted Greens, Parmesan, Truffle Oil, Basil

Cauliflower Bowl Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic Ginger Soy

Vegetable Tagliatelle Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou

Coconut Green Curry Kabocha, Shiitake, Green Peas, Eggplant, Bell Peppers, Thai Basil

22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law.
Menu prices are subject to market fluctuation.



SHORES SURF & TURF

Jidori Chicken Breast & Almond Butterfish

Brown Rice, Plum Chutney, Tomato, Broccolini, Chimichurri \$120 per person

Braised Beef Short Ribs & Lemon Pepper Salmon

Polenta, Rainbow Chard, Celery Root, Black Muscat Reduction \$130 per person

Angus Filet Mignon & Maine Lobster Tail

Twice Baked Potato, Wilted Greens, Baby Carrots, Citrus Butter, Port Wine Sauce \$145 per person

DINNER BUFFETS

FIESTA

\$105 per person

Tortilla Chips Salsa Fresca, Guacamole

Baja Tortilla Soup Smoked Chicken, Crispy Tortilla, Avocado

Southwestern Caesar Salad Romaine Hearts, Manchego, Crouton, Ancho Cream Dressing

Charred Corn Salad Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

Classic Ceviche White Sea Bass Tomato, Cilantro, Lime, Pepitas

Chipotle Braised Chicken Sopas Shredded Lettuce, Queso Fresco, Avocado Puree

Baja Fish Tacos Cabbage, Corn Tortillas, Salsa Fresca

Chili-Lime Cured Skirt Steak Fajitas Salsa Roja, Flour Tortillas, Cilantro Lime Crema

Refried Black Beans, Spanish Rice

Tres Leches Cake Slivered Almonds, Shaved Chocolate

Cream Filled Churros Cinnamon Sugar Dust

ITALIAN

\$115 per person

Antipasti Salami, Capicola, Mortadella, Blue Cheese, Provolone, Fontina, Pepperoncini

Grilled Vegetables, Olives, Crostinis

Tomato Soup Garlic Croutons, Crème Fraiche, Herb Oil

Wild Arugula Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

Cannellini Bean Salad Tomatoes, Olives, Scallions, Red Peppers, Herbs Sherry Dressing

Caprese Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil

Sicilian Style Salmon Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint

Tuscan Braised Short Ribs Pancetta, Pearl Onions, Mushrooms, Chianti Reduction

Chicken Caponata Artichoke Hearts, Aromatics, Raisins, Extra Virgin Olive Oil

Eggplant Risotto Grana Padano, Aged Balsamic Drizzle

Seasonal Vegetables Pine Nut Basil Pesto

Amaretto Tiramisu Lady Fingers, Lemon Mascarpone

Classic Cannolis Sweetened Ricotta, Candied Orange, Sambuca

22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.



DINNER BUFFETS - CONTINUED

HAWAIIAN LUAU

\$125 per person

Big Island Salad Romaine, Carrots, Celery, Wontons, Almonds, Sesame Dressing

Vegetable Spring Rolls Sweet and Sour Lilikoi Sauce

Chicken Potstickers Firecracker Sauce

Coconut Shrimp Plum Sauce

Ahi Tuna Poke Seaweed, Tobiko, Ginger, Macadamia Soy

Kalbi BBQ Angus Skirt Steak Asian Broccoli, Korean Pepper Jus

Miso Lacquered Salmon Candied Pineapple, Crushed Macadamia

Kalua Pork Napa Cabbage, Sweet Onions, Tamari

Steamed Jasmine Rice

Ginger Stir Fried Seasonal Vegetables

Passion Fruit Cheesecake Caramel Drizzle

Classic Coconut Haupia Pudding

SHORES

\$135 per person

Artisan Lettuce Bacon, Apple, Pecan, Blue Cheese, Buttermilk Dressing

Jumbo Lump Crab Salad Seasonal Greens, Meyer Lemon Tarragon Dressing

Wild Mushroom Bisque Goat Cheese, Crouton, Truffle Oil

Lobster Ravioli Wilted Greens, Sun Dried Tomato Pancetta Cream

Almond Butterfish Pee Wee Potatoes, Aged Balsamic, Lobster Cream

Herb Roasted Chicken Breast Rapini Risotto, Pearl Onion, Garlic Jus

Peach BBQ Pork Tenderloin Wilted Kale, Marsala Sauce

Smoked Gouda Mac & Cheese Gratin Orecchiette, Garlic Herb Crumb

Roasted Seasonal Vegetables Lemon Olive Oil

Passion Fruit Cheesecake Caramel Sauce

Lemon Meringue Tart



DINNER BUFFETS - CONTINUED

LA JOLLAN

\$145 per person

Artisan Cheese Board

Imported & Domestic Cheese, Walnuts, Sun Dried Fruits, Grapes, Honey Comb Crackers and Crusty Bread

Organic Beet Salad Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

Seafood Farfalle Pasta Salad Haricot Vert, Fennel, Scallion, Tomatoes, Citrus Dressing

Baby Spoon Spinach Salad Spicy-Sweet Pecans, Tiny Croutons, Banyuls Vinaigrette

Petrale Sole Almandine Braised Leeks, Endive, Champagne Saffron Sauce

Honey Spiced Chicken Breast Root Vegetables, Cremini, Thyme Jus

Grilled Angus Top Sirloin Chive Mashed Potatoes, Kale, Shallot Red Wine Sauce

Couscous Pasta Pearls Corn, Fava Beans, Savory Herb Oil

Farmers Market Vegetables Parsley Butter

Flourless Chocolate Cake Raspberry Preserves

Red Berry Opera Candied Orange

DESSERT ENHANCEMENTS

ACTION STATIONS

There is a minimum of 20 guests for each station; chef attendant is included.

CANDY BAR

Chocolate Bonbons, Salt Water Taffy, Red Licorice, Buttercream Mints, M&M's, Candied Pecans
\$17 per person

ICE CREAM SUNDAE

Selected Assortment of Ice Cream and Brownies
Chocolate, Caramel and Strawberry Sauces
Chopped Nuts, Sprinkles, Cherries, Whipped Cream
\$18 per person



DESSERT ENHANCEMENTS - CONTINUED

CHEESECAKE BAR

Classic Cheesecake
Chocolate Syrup, Butterscotch, Citrus Mint Syrup
Fresh Berries, Brandied Banana, Candied Pecans, Shredded Coconut, Whipped Cream
\$19 per person

SMALL BITES

30 piece minimum for each.
\$5 each Petit Fours.

Macarons, Opera Cake, Mango Genoise, Chocolate Duo, Dulce de Leche Squares, Lemon Bars
Red Velvet Cupcakes, Pistachio Éclair, Pineapple Coconut Bar

CHILDREN'S MENU CHOICES

\$18 per child. For children 10 and under. Includes choice of one entrée, one side and one sweet treat.

ENTRÉE OPTIONS

Grilled Salmon
Roasted Turkey Breast
Macaroni & Cheese
Chicken Tenders
Meatballs and Buttered Noodles
Peanut Butter & Jelly Sandwich

SIDE OPTIONS

Fresh Fruit Cup, Steamed Veggies, Tater Tots, Mashed Potatoes

SWEET OPTIONS

Fudge Brownie Sundae, Chocolate Chip Cookies, Animal Crackers, Fruit Jell-O

22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.

2021 BAR & BEVERAGE



HOSTED BAR

Individual pricing based on consumption.

HOUSE BRAND LIQUORS	Blue Ice G Vodka, Beefeater's Gin, Bacardi Rum, Cuervo Gold Tequila Old Forester Bourbon, Cuttysark Whiskey	\$12 each
PREMIUM BRAND LIQUORS	Kettle One Vodak, Tanqueray Gin, Mount Gay, Hornitos Tequila Maker's Mark Bourbon, Dewar's Whiskey	\$14 each
LIQUEURS & CORDIALS	Frangelico, Amaretto di Saronno, Kahlua, Bailey's Irish Cream B&B, Grand Marnier, Courvoisier VS, Remy Martin VSOP, Martell	\$11-18 each
DOMESTIC BOTTLED BEER	Budweiser, Bud Light, Coors Light, Miller	\$6 each
IMPORTED BOTTLED BEER	Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois	\$7 each
CRAFT BOTTLED BEER	Mission Brewery Blonde Ale, Fat Tire, Green Flash Brewing Company Ballast Point Sculpin, Alesmith 394 IPA, West Coast IPA	\$9 each
NON-ALCHHOLOIC	Individual Bottles : Still Water, Sparkling Water, Juices	\$6 each
	Individual Soft Drinks	\$4 each
	Iced Tea or Lemonade	\$35 per pitcher
	Assorted Fruit Juices	\$38 per pitcher
	Fresh Squeezed Orange or Grapefruit Juice	\$40 per pitcher
	Freshly Brewed Coffee or Tea	\$85 per gallon



BAR PACKAGES

All beverage packages include sodas, Perrier, juices and Fiji water.

PREMIUM

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Hornitos Tequila, Marker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua, Bailey's Irish Cream Chardonnay, Cambria "Katherine's Vineyard", Santa Maria Valley, California Cabernet Sauvignon, Franciscan, Oakville Estate, Napa, California Budweiser, Heineken, Amstel Light, Fat Tire
\$25 first hour per person / \$15 each additional hour per person

STANDARD

Blue Ice G Vodka, Beefeater Dry Gin, Bacardi Rum, Sauza Gold Tequila, Old Forester Bourbon Dewars Blended Scotch Whisky Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, California Budweiser, Bud Light, Heineken
\$18 first hour per person / \$13 each additional hour per person

BEER & WINE

Bud Light, Corona, Stella Fat Tire Green Flash Brewing Company, West Coast IPA, San Diego, California Ferrari-Carano, Sauvignon Blanc, Sonoma County, California Chardonnay, La Crema, Monterey, California Cabernet Sauvignon, Seven Falls, Wahluke Slope, Washington
\$15 first hour per person / \$11 each additional hour per person

THE WINE CELLAR

Vinatges and pricing are subject to change based on availability.

TOAST WORTHY

For the Champagne aficionado, receptions or to toast a special occasion.

SPARKLING WINE

Pol Clement, Blanc de Blanc, France	\$32
Avissi, Prosecco, Italy	\$35
Domaine Carneros, Brut, Carneros, Sonoma, California	\$45
Roederer Estate, Brut, Anderson Valley, California	\$60
Étoile, Domaine Chandon, Brut, Napa, California	\$65



THE WINE CELLAR CONTINUED

Vinages and pricing are subject to change based on availability

CHAMPAGNE	Nicholas Feuillatte, Brut, Epernay, France	\$78
	Tattinger, La Francaise, Brut, Epernay, France	\$95
	Veuve Clicquot Ponsardin, Brut, Reims, France	\$130
DRY & CRISP		
Perfect wine to accompany first course, receptions and fish entrées.		
SAUVIGNON BLANC	Ferrari-Carano, Sonoma County, California	\$33
	Honig, Napa, California	\$38
	Matanzas Creek, Sonoma, California	\$42
	Merry Edwards, Russian River, Sonoma, California	\$64
PINOT GRIS/ PINOT GRIGIO	Pinot Gris, "J," California	\$34
	Pinot Grigio, Scarpetta, Friuli-Venezia Giulia, Italy	\$44
FULL BODIED		
Big and bold white wines that offer mass appeal.		
CHARDONNAY	Estancia, Monterey County, California	\$30
	La Crema, Monterey, California	\$36
	Cambria, "Katherine's Vineyard," Santa Maria Valley, California	\$42
	Etre, Napa, California	\$48
	Sonoma Cutrer, Russian River, Sonoma, California	\$56
	Jordan, Alexander Valley, Sonoma, California	\$69



THE WINE CELLAR CONTINUED

Vintages and pricing are subject to change based on availability.

LIGHT AND BRIGHT

Wines that bridge the gap with fish, pork, pastas and lighter entrées.

PINOT NOIR

Sean Minor, Carneros, Sonoma, California	\$36
Jackson Estate, Anderson Valley, California	\$45
Cambria, Julia's Vineyard, Santa Maria Valley, California	\$52
Anne Amie, Willamette, Oregon	\$60
Merry Edwards, Russian River, Sonoma, California	\$79

MEDIUM BODIED

MERLOT

Split Creek, Monterey, California	\$32
Decoy, Sonoma, California	\$46
Mantanzas Creek, Bennet Valley, Sonoma, California	\$55
Hill Family Estate, Napa, California	\$62

BIG AND BOLD

Appealing pairings for steaks and rich meat dishes.

CABERNET SAUVIGNON

Estancia, Paso Robles, California	\$32
Decoy, Sonoma, California	\$49
Robert Mondavi, Napa, California	\$54
Franciscan, Oakville Estate, Napa, California	\$56
Arrowood, Sonoma, California	\$60
Ramey, Napa, California	\$85

22% service charge and applicable state tax will be added to all food and beverage charges. Please note that service charge is taxable by California state law. Menu prices are subject to market fluctuation.



MAKE YOUR SPECIAL DAY A WEEKEND TO REMEMBER.



Thank you for choosing the La Jolla Shores Hotel to host your guests on your special day! While you're in the planning stages, we invite you to take advantage of our incredible location and full-service catering department to add some special pre and post-event extras! Our private event spaces, open-air patio, and golden beach are ideal locations for hosting groups of 20 to 200.

Options include:

- Welcome receptions on the patio
- Rehearsal dinners
- Beach barbeques on the sand
- Post-wedding brunch buffets
- Farewell parties on the oceanview deck



For information, please contact:

Amii Cambaliza, Catering Coordinator
ACambaliza@LJShoresHotel.com | 858.551.4675
LJShoresHotel.com

WEDDING GUIDELINES

Whether on the sands of La Jolla Shores Beach, in our lush Garden Patio or amidst the dramatic beach setting of our Shores Patio, the La Jolla Shores Hotel offers the perfect backdrop to say your vows and host your reception!

CEREMONY FEES	SATURDAY	SUNDAY - FRIDAY
La Jolla Shores Beach	\$2,000	\$1,500
Garden Patio Courtyard	\$1,000	\$750

All ceremony fees include the use of up to 150 white resin chairs, audio system with lavalier microphone, wood bridge, city permit (if applicable) and all set up fees. Beach ceremonies are not permitted during the months of July and August, and most major holiday weekends. No glass or alcohol is permitted on the beach.

RECEPTION ROOM RENTAL FEES	SATURDAY	SUNDAY - FRIDAY
Shores Patio & La Jolla Room	\$2,000	\$1,500
Garden Patio Courtyard	\$750	\$500
Acapulco Room & Deck	\$500	\$500

Room rental fees include applicable set up, however highly involved set ups may incur additional fees. Function hours for receptions are 5 p.m. to 10 p.m. for dinner events, and 11 a.m. to 3 p.m. for luncheon events. Any event extending beyond the established time frame may be charged an additional fee of \$200/hour. All catering facilities must be vacated by 10 p.m. Should the room booked become unavailable due to circumstances beyond our control, we reserve the right to move your function to another room.

FOOD & BEVERAGE MINIMUM REQUIREMENTS		SATURDAY	SUNDAY - FRIDAY
Shores Patio & La Jolla Room	May 1-October 31	\$10,000	\$8,000
	November 1- April 30	\$8,000	\$6,000
Garden Patio Courtyard	May 1-October 31	\$6,000	\$5,000
	November 1- April 30	\$5,000	\$4,000
Acapulco Room & Deck	May 1-October 31	\$5,000	\$4,000
	November 1- April 30	\$4,000	\$3,000

There is no minimum guest requirement for events, however a Food & Beverage minimum applies for all wedding receptions held at the La Jolla Shores Hotel. If the required minimum is not met, the difference will be assessed and charged.



WEDDING GUIDELINES — CONTINUED

FOOD & BEVERAGE	<p>Our full service catering staff is under the direction of Chef de Cuisine Percy Oani. Our culinary team will create the perfect menu to suit your event. Due to state and local ordinances, all food & beverage must be consumed on the premises and purchased solely through the La Jolla Shores Hotel. No outside food & beverage is permitted. An 20% taxable service charge is added to all food, beverage & labor charges. The California State sales tax is calculated on the total of applicable charges.</p> <p>* Please note that La Jolla Shores Hotel follows all Federal and California State laws regarding the legal drinking age and does reserve the right to withhold service of alcohol based upon levels of consumption. It is recommended that you inform all guests who are under the age of 35 years to ensure they have a legal form of identification on them at all events in which they would like to consume alcohol.</p>	
ADDITIONAL CHARGES	Cake Cutting and Service Fee (for outside vendors)	\$3 per person
	Bartender (one additional required for event with over 75 guests)	\$100 each
	Valet Parking (required for event with over 50 guests)	\$1,000- \$1,200
UPGRADES	Chiavari Chairs (various colors available)	\$10 each
	Globe Lantern Lights (25 Total Lanterns)	\$750
	Patio/Patio Wall Installation	\$150 labor fee
WEDDING COORDINATION	<p>When you book your wedding at La Jolla Shores Hotel, you will be required to hire an approved professional wedding coordinator to assist you in planning your wedding. While our Catering Coordinators work with you in planning the details of your wedding celebration, a wedding coordinator will assist you with all your wedding's fine points, such as photography, flowers, musical entertainment, transportation, etc. as well as providing support during the rehearsal, wedding ceremony and reception. The day of your wedding, you wedding coordinator will bring together all the individual details to ensure your wedding vision becomes a reality. La Jolla Shores Hotel will provide you with a list of approved, professional wedding coordinators upon signing of contract.</p>	
MENU SELECTION	<p>Menu selections must be submitted to the catering office three weeks prior to the event. Up to two entrées may be selected for plated dinner service. If there is a price difference between entrée selections, the highest price will be charged for all selections.</p>	
ADDITIONAL MEALS	<p>Children's menus and special dietary requests can be accommodated for your guests. Special meals are required to be provided for all wedding vendors on property. Please inquire with your Catering contact for menu options and pricing.</p>	
WEDDING CAKE	<p>La Jolla Shores Hotel does offer wedding cake selections that are included in our package price; however our Catering Team can assist you in finding the vendor to set up a tasting consultation. There is a cake cutting fee of \$3.00 per person if you choose to select an outside vendor for your cake.</p>	



WEDDING GUIDELINES — CONTINUED

MENU PREVIEWS	<p>We invite you to enjoy a preview tasting of the menu selections for your wedding dinner. We offer complimentary tasting for two, Tuesday through Thursday, from 11:00am to 4:00pm for weddings of 75 guests or larger. If you would like to include extra people in your tasting, each meal will be charged to you at menu price. You may preview two selections for each course that you plan to serve at your wedding, excluding hors d'oeuvres and wine. We can only accommodate a tasting of plated dinner selections. Please submit your menu selections at least three weeks prior to the tasting date. Contact your Catering Coordinator for assistance with your menu selections.</p>
FINAL GUARANTEE	<p>The La Jolla Shores Hotel Catering Office must be notified 5 business days prior to your wedding with exact attendance. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. Please note that an alphabetized guest list of attendees is required 72 hours in advance to the catering office.</p>
BILLING & PAYMENT	<p>All deposits are non-refundable. Upon the signing of your Catering Contract a deposit schedule will be implemented as follows:</p> <ul style="list-style-type: none"> • 20% upon signing of the contract • 50% 90 days prior to the event • 30% 30 days prior to the event <p>A final bill will be presented within 10 days of the event. All events require a credit card on file for any additional charges incurred during the event.</p>
ENTERTAINMENT, FLORAL & DÉCOR	<p>All entertainment, floral & decor must be approved through the Catering Department. All vendors must sign our vendor guidelines and provide proof of liability insurance information. A list of approved vendors can be provided to you upon request. We also offer full design services and planning in house. All music must stop by 10 p.m. Set up times must be confirmed two weeks prior to the event and will be based on banquet space availability on the event date.</p>
POWER & LIGHTING	<p>There may be additional charges for power based on the needs of your vendors for bands and lighting. Please have all vendors coordinate with your Catering Coordinator. Additional lighting may be necessary depending on the time and location of your event.</p>
ACCOMMODATIONS	<p>There is a minimum of ten rooms to reserve a room block at the La Jolla Shores Hotel. Our Sales Team can assist you in coordinating accommodations for you and your guests.</p>
PARKING	<p>Contracted valet parking is required for events of 50 or more guests. This is also based on the season and hotel occupancy for the date of your event. For events with less than 50 guests, parking is based on availability and is not guaranteed at the La Jolla Shores Hotel. Applicable fees apply. In the event there is no parking available, your guests will be directed to park off-property on public streets or at the parking lot for Kellogg Park.</p>

