

Congratulations on your engagement! Alila Marea Beach Resort looks forward to welcoming you. Say "I Do" to the sound of the waves, toast during an ocean sunset, and dance into the night while enjoying coastal breezes. Our distinct venue options include an ocean-front bluff, open-air terrace & foyer, and elegant ballroom for up to 200 of your closest friends and family. We welcome you to Alila Marea Beach Resort, a defining and iconic beachfront resort located in Encinitas, California.

To the discerning traveler, we are the quintessential Southern California beachfront destination that delivers authentic and one-of-a-kind personalized experiences in a world-class, barefoot luxury setting. With 130 guestrooms and suites enjoying coastal and ocean views, full service Spa Alila, ocean front pool, and exceptional restaurant, our luxurious resort is the perfect destination for your destination wedding journey.

#### ABOUT OUR VENUE

OCEANA BALLROOM, FOYER & TERRACE – Twin sets of nano-doors allow the light ocean breeze to blow directly into the foyer and ballroom. Then when it's time to party, close the nano-doors and dance the night away! Ideal for ceremonies and reception-dinners up to 200.

OCEAN BLUFF – This location is perched above the sandy beach and pacific ocean and the perfect location for the sunset. Ideal for ceremonies up to 200, or reception-dinners for up to 150.

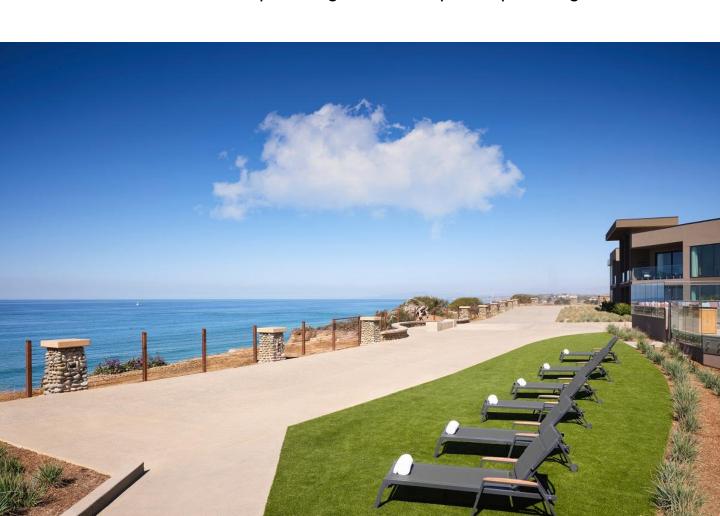
We welcome the opportunity to review your wedding journey in person, by phone, or via video conference. Please don't hesitate to contact our team directly with any questions or if you are ready to take the next step towards your oceanfront wedding.

Alila Marea Events Team SANEN-Events@alilahotels.com





OCEAN BLUFF
Hosts Ceremonies up to 200 guests & Receptions up to 150 guests





OCEANA BALLROOM AND FOYER
Hosts Ceremonies & Receptions up to 200 Guests





OCEANA TERRACE



## CEREMONY AND ROOM RENTAL FEE

Friday / Sunday: \$5,000++

Saturday / Holiday Weekends: \$10,000++

Our ceremony and room rental fee includes use of up to three spaces, bridal preparation room, and rehearsal day prior\* plus all items listed below:

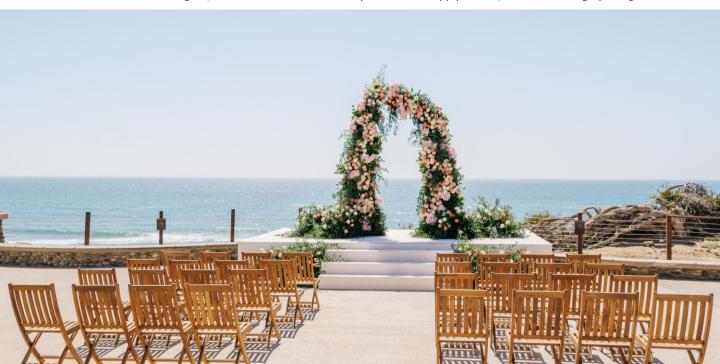
- Fruit Infused Ice Water Station for Guest Arrival
- · Natural Wooden Folding Chairs for Ceremony
- · Ceremony Audio Package
- Padded Grey Banquet Chairs for Reception and Dinner
- · High and Low Linenless Cocktail Tables
- 72" Round Linenless Tables
- 6'x25" and 6'x30" Tables (For Welcome, Escort Card Display, Dessert Display Tables, etc.)
- China, Glassware and Flatware
- Votive Candles
- · Light Grey Linen Napkins
- · Wooden Bars with Bar Back Shelving
- · Lounge Furniture Seating
- Up to 20'x20' Dancefloor
- Up to 12'x24' Riser

## 2023 FOOD AND BEVERAGE MINIMUMS

Friday / Sunday: \$25,000++

Saturday / Holiday Weekends: \$40,000++

stA taxable service charge of 26% and sales tax, currently 7.75%, will apply to all food and beverage pricing and



<sup>\*</sup>Ceremony rehearsal based on event space availability.



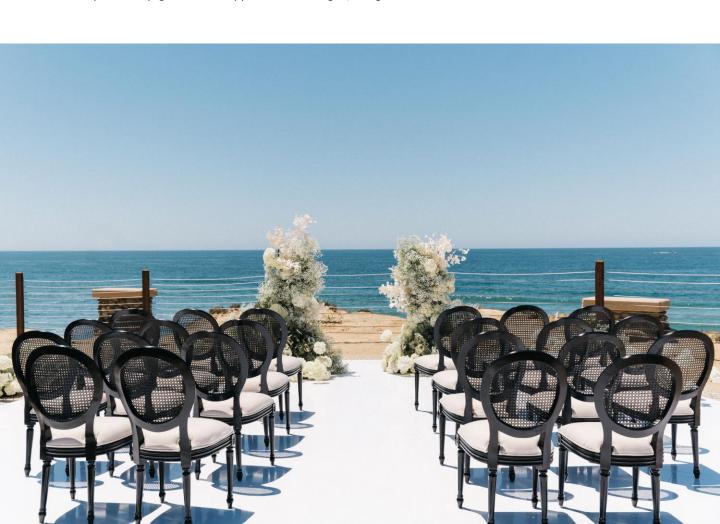
# WEDDING JOURNEY PACKAGES:

# TIDAL JOURNEY - \$269.00++ per guest\*

- Four Passed Hors d'Oeuvres
- Four Hour Hosted Signature Brands Bar
- Signature Cocktail
- Three Course Plated Dinner Salad or Soup, Intermezzo Sorbet, Entrée
- · Signature Brands Wine Poured Tableside with Dinner
- · Champagne Toast
- · Coffee and Tea
- · Cake Cutting
- Complimentary Room for the Couple on Wedding Night\*\*

\*A taxable service charge of 26% and sales tax, currently 7.75%, will apply to all food, beverage and room rental prices. Prices are subject to change.

\*\*Complimentary guest room applies to wedding of 75 guests or more.

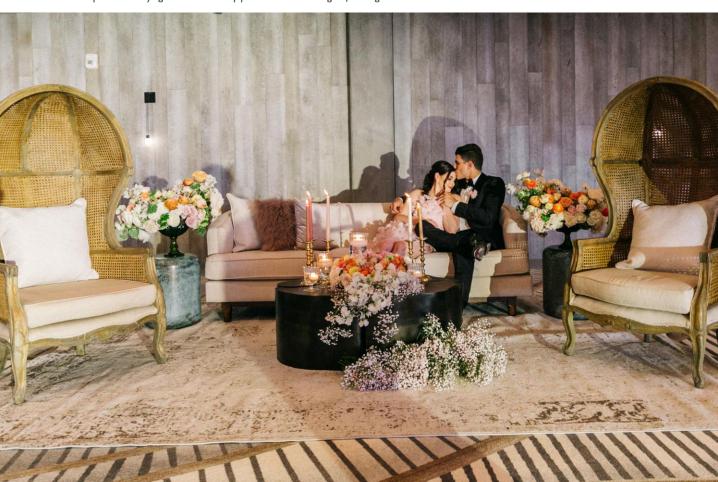




# WEDDING JOURNEY PACKAGES:

# OCEAN JOURNEY - \$359.00++ per guest\*

- · Tray Passed Champagne Upon Arrival
- · Six Passed Hors d'Oeuvres
- · Two Signature Cocktails
- · Five Hour Hosted Premium Brands Bar
- Three Course Plated Dinner Salad or Soup, Intermezzo Sorbet, Entrée
- · Premium Brands Wine Poured Tableside with Dinner
- Champagne Toast
- · Coffee and Tea
- · Cake Cutting
- Complimentary Room for the Couple on Wedding Night\*\*
- \*A taxable service charge of 26% and sales tax, currently 7.75%, will apply to all food, beverage and room rental prices. Prices are subject to change.
- \*\*Complimentary guest room applies to wedding of 75 guests or more.



## SAMPLE MENU | HORS D'OEUVRES

COLD
Cucumber Caprese Skewer

Prawn Coconut Agua Chile
Hiromasa Nigiri with Black Garlic Ponzu
Tijuana Style Tuna Tostada
Beef Tartare with Enoki Mushroom, Wonton Crisp, Salsa Macha
Temecula Olive Oil, Tomato Croustade, with Basil Pesto Chèvre and Aged Balsamic
Vegetarian Spring Roll with Sweet and Sour Sauce
Vine Ripened Tomato Basil Bruschetta on Parmesan Garlic Crostini
Baja Hamachi Ceviche Cones, Chipotle Cream
Seared Tuna with Mushroom Teriyaki Salsa
Beef Tartare, Capers, Mustard, Potato Crisp
Hoisin BBQ Duck Wrap with Baby Leeks

#### WARM

Grilled Octopus Mini Taco

Pepper Rubbed Lamb Chop Bone Marrow Masa Bite
Ricotta Tortellini in Bordo

Seared Scallop with Bacon Agrodolce Sauce
Goat Cheese, Tomato and Caramelized Onion Tart

Vegetarian Crispy Summer Roll, Ponzu Dipping Sauce
Parmesan Arancini with Sun Dried Tomato Aioli

Pan Seared Bay Scallop, Corn, Caramelized Onion Sauce
Mini Crab Cake with Habanero Aioli
Bacon Wrapped and Cheese Stuffed Dates
Tandoori Chicken Satay, Coriander Yogurt
Manchego and Prosciutto Croquette





# SAMPLE MENU | PLATED DINNER

## FIRST COURSE - SALAD OR SOUP

TJ Style Caesar Salad, Pork Chicharron Croutons

Ancient Grain Salad Herb, Goat Cheese, Citrus Quinoa Salad Herb Vinaigrette Dressing

Wild Rocket Arugula, Caramelized Orchard Apples, Sun-Dried Golden Raisins, Toasted Walnuts,

White Balsamic Chervil Vinaigrette

Baby Spinach Salad, Feta, Candied Pecans, Cranberries and Poppy Seed Vinaigrette
Seasonal Greens and Shaved Fennel, Citrus Segments, Fresh Picked Herbs, Seasonal Vinaigrette
Baby Organic Greens, Caramelized Apples, Toasted Walnuts, Champagne Vinaigrette
Italian Wedding Soup, Kale, White Beans, Tomato Broth
Mexican Seafood Chowder, Peewee Potatoes, Bay Scallops, Roasted Poblano Peppers
Curried Coconut and Carrot, Toasted Pepitas, Creme Fraiche
Roasted Tomato and Red Pepper Bisque, Fried Herbs, Brioche Croutons

#### INTERMEZZO

Passionfruit Sorbet with Passionfruit Jam
Tamarind Sorbet with Gochugaru Flake
Pineapple and Pickled Ginger Sorbet
Orange Grapefruit Twist Sorbet





# SAMPLE MENU | PLATED DINNER

#### LAND ENTREES

Roasted Free-range Chicken Breast, Parmesan Creamed Spinach, Sweet Potato and Thyme Gratin, Chicken Drippings

Honey Glazed Chicken, Mushrooms, Caramelized Pearl Onion Soubise, Herb Mashed Potatoes

Grilled Hanger Steak, Barley, Charred Bok Choy, Black Pepper Porcini Emulsion

Smoked Achiote Prime Hanger Steak, Crushed Sweet Potatoes, Mushroom Ragout

Braised Beef Short Rib, Roasted Shallot Yukon Mash, Caramelized Onion and

Wild Mushroom Sautee

Bourbon Braised Beef Short Ribs, Crushed Baby Potatoes, Broccolini, Crispy Shallots

Herb Crusted Beef Tenderloin, Whipped Bean, Pickled Vegetables, Parmesan Fonduta

Rosemary and Garlic Double Cut Pork Chop, Cheddar Polenta, Roasted Baby Carrots,

Lemon Caper Salsa Verde

#### SEA ENTREES

Seared Wild Isles Salmon, Red Rice, Charred Yellow Corn Salsa And Tomato Reduction

Roasted Sea Bass, Spiced Rice And Marcona Almonds, Charred Bok Choy, Green Goddess

Herb Marinated Seared Bass, Sweet Red Pepper Piperade, Herb Potato

Pan Roasted Day Boat Scallops, Cauliflower Puree, Bacon Braised Greens, Meyer Lemon,

Green Apple Pine Nut Relish

Herb Grilled Lobster Tail, Creamy Fregola, Asparagus, Charred Lemon Butter Sauce

#### VEGETARIAN ENTREE

Smokey Jollof Rice, Smoked Red Pepper Tomato Sauce, Mushroom Ceviche, Fried Sweet Plantains



# CONTACT US TODAY TO MAKE YOUR WEDDING DREAMS COME TRUE...

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