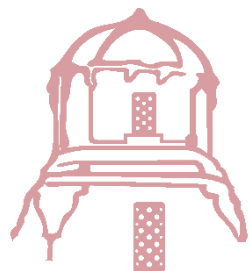


# LA VALENCIA HOTEL

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## WEDDING PACKAGES



Classic Charm In An Iconic Setting

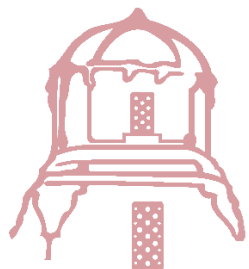
# CLASSIC CHARM IN AN ICONIC SETTING

With picturesque ocean views of La Jolla's coastline, La Valencia Hotel has been an iconic San Diego wedding venue for more than 90 years. From the romantic garden to the newly refreshed ocean view ballroom, La Valencia has been a venue treasured for generations.

Choose one of our distinctive outdoor and indoor wedding venues as the perfect backdrop and let our attentive team ensure that your most cherished day is also your most memorable.

Our goal is to create an experience for you and your guests that will be remembered for a lifetime.

WE INVITE YOU TO BECOME PART OF OUR HISTORY.



# FALL IN LOVE WITH LA JOLLA

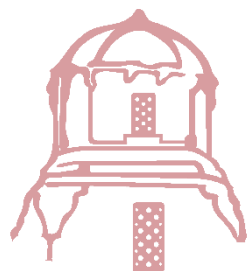
La Valencia Hotel has been a La Jolla Village icon since 1926. This picturesque coastal town is the perfect wedding destination with exquisite dining options, stunning views, parks, beaches, shops, and more just steps away to make your experience special.

Adding to La Jolla's culinary delights is our award-winning restaurant on site – The Med our signature ocean view restaurant.

Only steps away is La Jolla's beautiful Ellen Browning Park overlooking the Pacific Ocean. Walk along the cove to watch the sea lions sunbathing and the seals and dolphins playing in the waves. During whale watching season you can even enjoy a lovely meal on our Ocean View Terrace and see the gray whales during migration.

## HIGHLIGHTS OF LA JOLLA:

- Breathtaking Ocean Views
- La Jolla Kayaking
- Great Snorkeling
- Boutique Shopping
- Torrey Pines Golf Course
- Museum of Contemporary Art
- La Jolla Playhouse



## CULINARY VISION

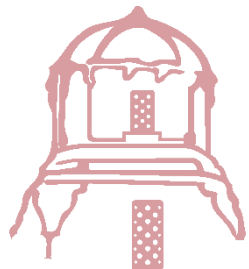
Our goal is to deliver ambiance, service, and cuisine that represents the 90+ year history of La Valencia and the romance of our location, on the bountiful southern coast of California. Our menu changes seasonally to highlight the highest quality of biodynamic agriculture grown by our partner farms and fisheries.

By sourcing our produce using sustainable methods, we have created a unique circle between guests, local farms, and our Chef's locally celebrated cuisine. Our kitchen works hard to select the highest quality in all products to create a menu that symbolizes the brilliance in nature's seasons and beauty.

Led by Executive Chef, Fabian Aceves, our award-winning culinary team is committed to creating a menu that will make your special day a personal and unique experience for you and your guests to cherish for years to come. We offer a variety of wedding packages for you to choose from or we're happy to customize a package for you.

Thank you for choosing La Valencia Hotel.

WE LOOK FORWARD TO CELEBRATING WITH YOU.



# WEDDING PACKAGES

The wedding and reception packages for your special day include white folding chairs, a sound system for the officiant & a spa water station.

Receptions also include banquet chairs, banquet tables, white linens, napkins, flatware, glassware, cocktail tables, sign-in table, custom printed menus and a gift table. Special room rates are available for your guests upon request.

Choose from one of our specialty packages:

## SELECT

One Hour Hosted Bar

Three Butler Passed Hors d'Oeuvres

A Selection of First Course and Entrée Options

Wine with Dinner

Sparkling Wine and Sparkling Cider Toast

Ocean View Honeymoon Accommodations\*

**\$195 per guest** (Saturday)

**\$180 per guest** (Fri. & Sun. - Blackout dates apply)

## PREMIERE

One Hour Hosted Bar

Four Butler Passed Hors d'Oeuvres

MED Display Station at Cocktail Hour

First Course & Entrée Options

Wine with Dinner

Sparkling Wine and Sparkling Cider Toast

Ocean View Honeymoon Accommodations\*

**\$225 per guest** (Saturday)

**\$220 per guest** (Fri. & Sun. - Blackout dates apply)

## ICON

Four Hour Hosted **ICON** Bar

Five Butler Passed Hors d'Oeuvres

Antipasti Station at Cocktail Hour

Selection of First Course & Entrée Options

Wine with Dinner

Sparkling Wine and Sparkling Cider Toast

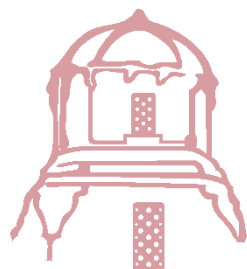
Coffee & Tea Station

Ocean View Honeymoon Accommodations\*

**\$325 per guest** (Saturday)

**\$315 per guest** (Fri. & Sun. - Blackout dates apply)

*\*Ocean view honeymoon accommodations are included with food and beverage minimum of \$10,000 on Sunday, \$15,000 on Friday or \$22,000 on Saturday before service charge and tax.*



## GETTING READY BEVERAGES

### RANCH WATER BAR

La Valencia barreled Maestro Dobel tequila  
lime juice | sparkling water | agave | limes

**\$39 Per Person**

### MOSCOW MULE BAR

Tito's vodka | fresh lime juice | artisan bitters  
fever tree ginger beer

**\$38 Per Person**

### MIMOSA BAR

*Choice of Sparkling Wine*

*juices • orange | grapefruit | cranberry*

*garnishes • oranges | raspberries | strawberries*

*Poema Extra Dry Cava, Spain* **\$40 Per Person**

*Piper-Heidsieck "Essentiel by La Valencia" Brut,*

*Reims NV* **\$108 Per Person**

### GARDEN SPRITZ BAR

Pre-bottled Chandon spritz | orange segments

**\$36 Per Person**

### OLD FASHIONED BAR

Woodford reserve bourbon | large cut ice cubes  
sugar cubes | artisan bitters

torched orange slices & rinds | luxardo cherries

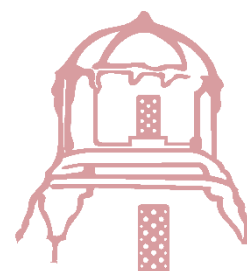
**\$42 Per Person**

### BLOODY MARY BAR

Chopin vodka | bloody mary mix  
horseradish | Worcestershire sauce

Himalayan salt | olives | celery

**\$39 Per Person**



# GETTING READY

## Culinary Delights

### SEASONAL FRUIT PLATTER <sup>V, GF, DF</sup>

cantaloupe | watermelon | grape | blueberries  
blackberry | raspberry | strawberry | pineapple

**\$21 Per Person**

### DOUGHNUTS & COFFEE

*Minimum of 1 dozen*

Chef's Selection of Local Favorites from  
Parlor Doughnuts in Solana Beach

Freshly Brewed Illy Coffees & DAMMANN Frères  
Hot Tea Selection

**\$34 Per Person**

### BREAKFAST CROISSANT

*Choice of One*

chorizo and egg | ham and gruyere  
sausage and egg | bacon and egg

**\$22 Per Person**

### MED SPREADS & CRUDITÉ <sup>VEG</sup>

house-made hummus | tzatziki | muhammara  
lavash | spiced pita chips | carrot | celery | jicama  
heirloom tomato | breakfast radish

**\$28 Per Person**

### SIGNATURE SANDWICHES

*Choice of Two*

slow roasted turkey club | applewood smoked ham  
roast beef | grilled vegetable sundried tomato wrap

<sup>VEG</sup>

**\$22 Per Person**

### CHEESE & CHARCUTERIE BOARD

truffle cheese | red wine goat cheese | salami  
calabrese | salami toscano | fig jam | olives  
seasonal fruit | assorted nuts | baguette

**\$36 Per Person**

### BRUNCH BOARD

assorted croissants | seasonal muffins  
prosciutto | fruit preserves | honeycomb  
selection of cheeses | seasonal berries  
hummus | crudite

**\$34 Per Person**

### BREAKFAST BURRITOS

*Choice of One*

ham, cheddar, and egg | bacon and egg  
soyrizo and egg <sup>VEG</sup>

**\$21 Per Person**

### TEA SANDWICHES

smoked salmon and cream cheese | roasted  
chicken and grape | cucumber and dill cream  
cheese <sup>VEG</sup>

**\$24 Per Person**

\*V-VEGAN, VEG-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE



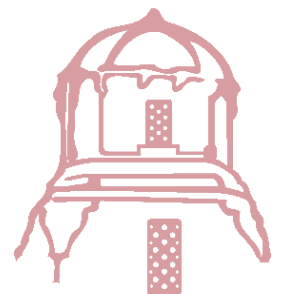
# LA V RECEPTIONS

## PASSED COLD HORS D'OEUVRES

Bruschetta Trio <sup>VEG</sup> • Fig & Bleu Cheese with Balsamic Pearls | Marinated Tomato & Goat Cheese | Carrot Pesto Antipasti  
Compressed Watermelon Sphere <sup>VEG</sup> • Whipped Elderflower Goat Cheese | Yuzu | Petite Mint  
Baja Corvina Ceviche Tostada <sup>GF</sup> • Pickled Fresno Chili | Cucumber | Tomato | Cilantro | Yuzu Aioli  
White Soy Cured Big Eye Tuna Tartare • Ginger | Scallion | Wakame | Avocado Mousse  
Farmer's Market Crudité Shooter <sup>VEG</sup> • Carrot | Beet | Turnip | Celery | Avocado Ranch  
Baby Scallop Crudo • Torched Citrus | Sea Bean | Shaved Radish  
Beef Tartare • Egg Yolk | Horseradish | Black Truffle Aioli  
Agua Chili Rojo Shrimp Shooter <sup>GF, DF</sup> • Cilantro | Pickled Red Onion  
Kumiai Oyster Shooter <sup>GF, DF</sup> • Yuzu Ponzu | Scallions  
Bluefin Crab Salad <sup>DF</sup> • Ginger | Scallions | Wakame | Wonton | Sesame Seeds  
Hiramasa Crudo <sup>GF, DF</sup> • Local Citrus | Avocado Mousse  
Beet Falafel <sup>V, GF, DF</sup> • Hemp Seed Tahini  
Cauliflower Ceviche Tostada <sup>GF, DF</sup> • Soy Marinated Tofu | Edamame | Wasabi | Sesame

## PASSED HOT HORS D'OEUVRES

Pork Bahn Mi • Roasted Pork | Pickled Carrot | Cucumber | Sriracha Aioli  
Arancini • Buffalo Mozzarella | Pancetta | Spicy Tomato Ragout  
Vegetable Spring Rolls <sup>V, DF</sup> • Sweet Thai Chili Sauce  
Papas Bravas <sup>GF</sup> • Marbled Potato | Spanish Chorizo | Saffron Aioli  
Grilled Beef Sliders • Caramelized Onion | Sharp Cheddar | Truffle Aioli  
48 Hour Braised Short Rib Sliders • Brioche Bun | Bleu Cheese Aioli  
Skewered Shrimp Tempura <sup>DF</sup> • Sweet Chili Sauce  
Mini Cubanos • Roasted Pork Belly | Dijon Mustard | Swiss | Pickle  
Pulled Chicken Empanadas • Cilantro Buttermilk Ranch  
Chicken & Waffles • Waffle Cone | Chicken Oyster | Maple | Pickled Mustard Seed  
Seared Steak Bites <sup>GF, DF</sup> • Papaya | Cilantro | Daikon | Crushed Peanut  
Duck Confit Tacos <sup>GF, DF</sup> • Kimchi Slaw | Petite Opal Basil  
Tandoori Spiced Lamb Lollipops <sup>GF</sup> • Cucumber Raita | Smoked Paprika Oil  
Stuffed Mushroom Cap <sup>GF, DF, V</sup> • Almond Crema | Truffle  
Crispy Eggplant Bruschetta <sup>V</sup> • heirloom tomato | basil | garlic





# LA V RECEPTIONS

## DISPLAYED STATIONS

*Price based on one-hour reception | 25 person minimum per station*

### MED SPREAD DISPLAY

*Grilled, Sliced, and Baby Vegetables to Include:*

Asparagus, Charred Peppers, Zucchini, Yellow Squash, Baby Carrots, Radish, Tomato, Celery Hearts  
Cucumber Tzatziki, Hummus, Roasted Garlic Dip, Ranch | **\$36 per person**

### ARTISAN CHEESE DISPLAY

American and Imported Cheeses Including Blue, Semi-Soft, Goat, Cow, Sheep's Milk  
Dried Fruits, Grape Clusters, Chutneys, Accompanied by Crispy Wafers, French Baguette  
House Seasoned Nuts | **\$45 per person**

### ANTIPASTI DISPLAY

*Italian Meats and Cheeses Including:*

Prosciutto, Sopressata, Genoa Salami  
Pecorino Toscana, Marinated Ciliegine Mozzarella

*Accompanied with:*

Sun-Dried Tomatoes, Pepperoncini, Italian Black <sup>GF, DF</sup>  
Green Olives, Roasted Peppers, Marinated Mushrooms <sup>GF, DF</sup>  
Artichoke Hearts, Ciabatta Rolls and Focaccia Bread | **\$39 per person**

### SEAFOOD DISPLAY <sup>GF, DF</sup>

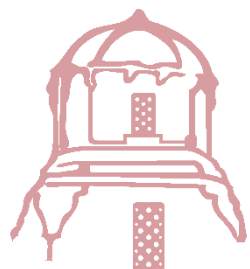
*Minimum 25 pieces per selection*

- Jumbo Shrimp **\$12 each**
- Snow Crab Claws **\$12 each**
- West Coast Oysters **\$12 each**
- Local Bass Ceviche **\$12 each**

*Mango, Cucumber, Citrus, Avocado, Scallion Relish*

*Offered with the Following Based on Selection:*

Lemon, Cocktail Sauce, Horseradish, Champagne Mignonette <sup>GF, DF</sup>



# PLATED SELECTIONS

## FIRST COURSE

*Choice of one*

BRANDY LOBSTER BISQUE • lobster claw and knuckle salad | celery leaf | Aleppo oil

FARMER'S MARKET CORN SOUP <sup>VEG, GF</sup> • popcorn dust | shaved fennel hearts | olive oil

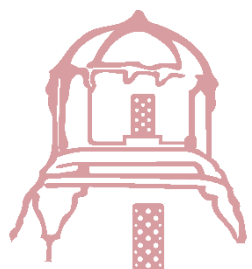
BABY KALE CAESAR <sup>VEG, GF</sup> • shaved aged parmesan | house-made Caesar dressing

COMPRESSED WATERMELON SALAD <sup>V, GF, DF</sup> • elderflower | cherry tomato | watercress | wild arugula | honey blossom vinaigrette

ORGANIC FARMER'S MARKET GREENS <sup>V, GF, DF</sup> • lollo rosso | oak leaf | mache | watercress  
shaved market vegetables | candied spiced pecan | sherry shallot vinaigrette

FENNEL MARKET SALAD <sup>VEG</sup>

watercress | frisse | tender greens | strawberries | shaved fennel | candied pecans  
champagne vinaigrette



# PLATED SELECTIONS

## ENTRÉES

*Choice of two entrées & one vegetarian option*

### *Black Cod* <sup>GF</sup>

lime zest risotti | shitake mushrooms | sweet glazed eggplant

### *Miso Glazed Salmon* <sup>GF</sup>

carrot risotto | mashed sweet peas | beet stained potato spirals

### *Corvina Bass* <sup>GF</sup>

forbidden fried rice | pineapple habanero salsa | sunburst squash

### *Halibut* <sup>GF, DF</sup>

harissa carrots | dates | olives | candied lemon | barley | sauce vert

### *Jidori Chicken*

brown butter mashed potatoes | sautéed spinach | blistered tomato | fried cippolini onions | pan jus

### *Rustic Chicken*

johnny cakes | roasted brussels sprouts | herb salad | saba jus

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

loaded potato gratin | broccolini | baby carrots | zinfandel gastrique

### *Beef Shortrib* <sup>GF</sup>

pommes puree | broccolini | mustard jus | beet stained potato spirals

### *Vegetable Tagine* <sup>VEG, DF</sup>

pistachio couscous | preserved lemon | olives | katafai straw

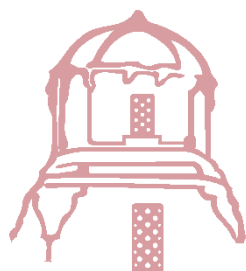
### *Portobello Stack* <sup>VEG, GF</sup>

Boursin cheese | roasted peppers | zucchini | squash | tomato fondue

### *Cauliflower Steak* <sup>V, GF, DF</sup>

golden raisin-caper relish | sautéed kale | pee wee potatoes | salsa verde

\*V-VEGAN, VEG- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE



## PLATED UPGRADES

*Additional cost per person*

### STARTERS

*Roasted Beef Tartare* <sup>GF</sup> • pickled candy cane beets | creme fraiche | crispy beet chips | **+\$18 pp**

*Foraged Mushroom Risotto* <sup>VEG</sup> • pea vine | parmesan | hearts on fire | white truffle | **+\$14 pp**

*Brown Butter Sea Scallop* <sup>GF</sup> • corn espuma | crispy artichoke | shaved fennel heart | **+\$19 pp**

*Hawaiian Kampachi Crudo* <sup>GF</sup> • citrus | avocado mousse | crispy garlic | extra virgin olive oil **+\$19 pp**

*Octopus a la Plancha* <sup>GF, DF</sup> • white bean puree | preserved meyer lemon | white truffle **+\$18 pp**

### INTERMEZZO

*Choice of one*

*Passionfruit & Kaffir Granita with Rose Oil* <sup>V, GF, DF</sup> | **+\$8 per person**

*Coconut & Veuve Sorbet with Citrus* <sup>VEG, GF</sup> | **+\$8 per person**

*Sorrel & Melon Granita with Pickled Melon* <sup>V, GF, DF</sup> | **+\$8 per person**

*Watermelon Basil Sorbet & Sea Salt* <sup>VEG, GF</sup> | **+\$8 per person**

### ENTRÉE DUOS

*Pork Belly Confit & Scallop* <sup>GF, DF</sup> • sweet potato emulsion | roasted wild mushroom | shaved asparagus | fig gastrique | **+\$40 pp**

*Chicken Brick & Fire Roasted Prawns* <sup>GF, DF</sup> • sautéed asparagus | market vegetable | asparagus emulsion mustard frill | **+\$30 pp**

*Braised Bone-In Short Rib & Fire Roasted Prawns* <sup>GF</sup> • whipped potato mousse | market vegetable | truffle red wine demi-glace | **+\$40 pp**

*Prime Filet of Beef & Butter Basted Lobster Tail* <sup>GF</sup> • sunchoke espuma | market vegetable wild mushroom | lobster brandy redux | **+\$50 pp**

\*V-VEGAN, VEG- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE



# BUFFET SELECTIONS

## LA JOLLA COVE

*New England Clam Chowder* <sup>GF</sup> • local clam | bacon | potato | celery | snipped chive

*Baby Iceberg Wedge Salad* <sup>GF</sup> • roasted tomato | bacon | crispy onion | bleu cheese crumble | buttermilk ranch dressing

*Crab Louie Salad* <sup>GF</sup> • little gem | blue crab | cherry heirloom tomato | asparagus | louie dressing

*La V Clam Bake* <sup>GF</sup> • lobster tail | grilled corn | clams | rose potato | mussels | Portuguese sausage | old bay garlic butter | grilled lemon

*48 Hour Braised Short Rib* <sup>GF, DF</sup> • butternut orange blossom | rapini | barolo demi

*Slow Roasted Rosemary Jidori Chicken* <sup>GF, DF</sup> • meyer lemon | garlic confit | crispy caper berries | cracked black & pink peppercorn sauce

*Whipped Garlic Confit Mashed Potato* <sup>V, GF, DF</sup> • chive

*House Made Four Cheese Mac & Cheese* <sup>VEG</sup> • cheddar | gruyere | fontina | gouda | butter herbed breadcrumb

*Pink Macaroons | Chocolate Dipped Strawberries*

**Package Upgrade for Additional \$35 Per Person**

## SUNSET CLIFFS

*Local Lobster Bisque* <sup>GF</sup> • lobster knuckle salad | celery leaf | Aleppo oil

*Organic Bibb Lettuce* <sup>VEG, GF</sup> • smoked bleu cheese | pickled red onions | bosc pears | candied pecans | golden balsamic vinaigrette

*Little Gem Caesar Salad* <sup>VEG</sup> • shaved parmesan | herbed croutons | house-made Caesar dressing

*Roasted Prime Beef Filet* <sup>GF</sup> • whipped potatoes | sprouting broccoli | wild mushroom bordelaise

*Apple Cider Brined Pork Tenderloin* <sup>GF, DF</sup> • parsnip silk | spiced apple chutney | honey roasted heirloom carrots | fennel citrus salad

*Bluefin Crab Carbonara* • house-made bucatini | old bay butter | citrus herb gremolata

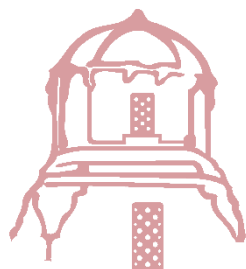
*Yukon Potato Gratin* <sup>VEG, GF</sup> • cheddar | gruyere | swiss

*Oven Roasted Local Asparagus* <sup>VEG, GF</sup> • pine nuts | chervil | bearnaise

*Tiramisu | Macaroons | Citrus Olive Oil Cake* <sup>VEG</sup>

**Package Upgrade for Additional \$45 Per Person**

\*√-VEGAN, VEG- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE



# LA V RECEPTIONS

## LATE NIGHT DISPLAYED STATIONS

*Minimum of 25 guests.*

*Each station must be guaranteed a minimum of 75% of the total attendee count for each station.*

**\$28/guest Choice of 2**

**\$38/guest Choice of 3**

### *Buffalo Chicken Sliders*

buffalo sauce | bleu cheese cabbage coleslaw

### *Mini Steak Sandwiches*

caramelized sweet peppers & onion

### *Mini Three Cheese Grilled Cheese Sandwiches* <sup>VEG</sup>

tomato fennel soup shooters

### *House Made Kettle Chips* <sup>VEG, GF</sup>

caramelized french onion dip

## DESSERT STATIONS

*Choice of three*

**\$22 per person**

Seasonal Mini Fruit Tarts <sup>VEG</sup>

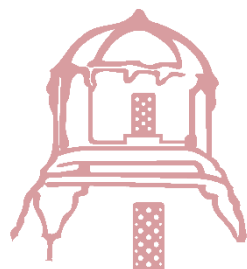
Mini Lemon Meringue Tarts <sup>VEG</sup>

Mini Chocolate Chunk Cookies <sup>VEG</sup>

Chocolate Truffles <sup>VEG, DF</sup>

Mini Cheesecakes <sup>VEG</sup>

\*V-VEGAN, VEG- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE



# LA V BEVERAGES

## HOSTED BAR

*Hosted bar package by the hour is consumption of beverages priced per person*

## LA VALENCIA SELECT BAR

Two Hours **\$60**

Three Hours **\$87**

Each Additional Hour **\$25**

### BRANDS

Lvov Polish Vodka

Beefeater Gin

Maestro Dobel "Diamonte" Cristalino

Tequila

Matusalem Platino Rum

Evan Williams Bourbon

Famous Grouse Scotch

### WINES (Choose two)

- ❖ Babich Chardonnay  
Hawke's Bay, New Zealand
- ❖ Wildsong Sauvignon Blanc,  
Hawke's Bay, New Zealand
- ❖ Septima Cabernet Sauvignon,  
Argentina
- ❖ Avalon, Pinot Noir, California

### BUBBLES

Poema Penedes Extra Dry Cava

## BEER LIST

### LOCALCRAFT

Alesmith .394 Pale

Stone IPA

### IMPORTED

Corona Light

Pacifico

Stella Artois

### DOMESTIC

Bud Light

Maui Brewing Company

## ICON PREMIUM BAR

Two Hours **\$66**

Three Hours **\$92**

Each Additional Hour **\$28**

### BRANDS

Chopin Vodka

Hendrick's Gin

Casamigos Reposado Tequila

Zaya Gran Reserva 12-year Run

Basil Hayden Bourbon

Sazerac Rye

Glenlivet 14 Year

### WINES (Choose two)

- ❖ Alexander Valley Vineyards Estate  
Chardonnay, Sonoma
- ❖ Tangent, Sauvignon Blanc Paragon  
Vineyard Edna Valley
- ❖ Oberon Napa Valley Cabernet  
Sauvignon, Napa
- ❖ District 7, Pinot Noir Estate Grown  
Monterey

### BUBBLES

Scharffenberger Brut Excellence

Scharffenberger Brut Rosé



# ADDITIONAL MENUS

## CHILDREN'S MENU

*Children 2 to 12 years old*

**\$50 per child**

### APPETIZER

*Fruit Bowl* <sup>V, GF, DF</sup> • seasonal fruit | local berries

### ENTRÉE

*Choice of one*

*Chicken Tenders* • french fries

*Macaroni & Cheese* <sup>VEG</sup>

*Penne Pasta* • meat sauce | vegetable sauce

*Hamburger/Cheeseburger* • french fries

### DESSERT

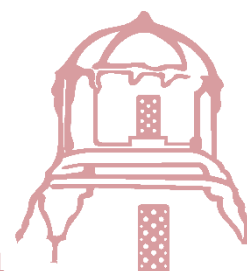
*Ice Cream Sundae* <sup>VEG, GF</sup> • sprinkles | chocolate sauce | whipped cream

*\$50 per Child*

## VENDOR MEALS

*Two course meal served for working vendors*

**\$75 per person**





# THE FINE PRINT

## FOOD & BEVERAGE

Due to licensing requirements and for quality control, all food and beverage must be prepared and served by La Valencia Hotel staff. No outside food will be allowed. The only exceptions are cakes, cupcakes, and ceremonial food that must be prearranged with your catering specialist.

## SERVICE CHARGE & SALES TAX

All items are subject to a 26% taxable service charge and 7.75% sales tax.

## SPECIAL MEALS

La Valencia Hotel is always willing to accommodate special meal requests and dietary restrictions. Please provide your servicing manager with the guest's name, dietary restriction, and optional meal substitution. With prior notice, all buffets can be labeled with special dietary restrictions.

## BEVERAGE & BAR SERVICE

La Valencia Hotel does not permit alcohol to be brought into the hotel.

## LABOR FEES

Chef attendants may be required on certain menus. Each attendant is \$150-\$250. Bartenders are \$200 per 75 guests.

## PARKING

La Valencia Hotel provides only valet parking. Hosted parking is \$18 per car, per event. We require hosted vendor parking at \$13 per car. Overnight parking is \$30 per car, per day. Prices are subject to change. Additional parking lots are available in the local area.

## SERVICE TIMES

Standard service times are 1.5 hours maximum for buffet meals and 30 minutes for breaks. Any extended service time will result in additional fees.

## VENUE FEES

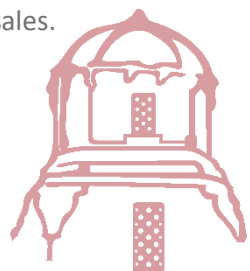
Saturday Night: **\$3,500** | Friday or Sunday Night: **\$3,000** | Monday – Thursday: **\$2,500**

Venue fees includes bride and groom getting ready rooms and the Ocean View Garden with sound system, white wooden chairs, alter table and water station. The event space includes banquet tables, dance floor, banquet chairs, flatware, glassware, plates, white floor length linens and white napkins.

## MINIMUMS & MENU TASTINGS

Menu tastings are available for weddings with a food and beverage minimum of \$10,000 and above. Our food and beverage minimums are based off approximate guest counts. Sunday through Thursday require a minimum of \$10,000 in food and beverage sales. Fridays require a minimum of \$15,000 in food and beverage sales. Saturdays require a minimum of \$22,000 food and beverage sales.

Room rental, service charge and sales tax are not part of the food and beverage minimums.



# THE FINE PRINT

## WEDDING COORDINATION

For your special day we do require a professional month-of wedding coordinator, and we recommend a full-service coordinator to plan your wedding day. The wedding coordinator will work with the vendors to secure guest counts, manage the ceremony, payments, and several other necessary tasks. Your catering specialist will be on-site the day of the rehearsal and wedding to work with the wedding coordinator to ensure that your experience at La Valencia is exceptional.

## EVENT TIMES

Evening events are allocated a six-hour period with a curfew of 10:00 pm.

## DEPOSITS

An initial deposit of 25% of food and beverage minimum will be due when signing the wedding contract. A payment schedule will be set for you based on the date of the wedding and reception. Total estimated guest count and charges are due 10 business days prior to your wedding. All events are required to provide a credit card for incidental charges.

## QUESTROOMS

The bride and groom will receive a complimentary ocean facing guest room on the evening of the wedding night, applies to those who meet minimums of \$10,000 - \$22,000, depending on the day of the week the wedding takes place before service charge and sales tax. Special pricing is also available for premium suites and villa upgrades. Special discounted rates for your wedding guests may be available, based on availability. Check-in is at 4:00 pm and check-out is at 12 noon. All items are subject to a 26% taxable service charge and 7.75% sales tax.

## CANCELLATIONS

In the event of cancellation, your advance deposit and payments are non-refundable. It is at the discretion of the hotel to allow the deposits to be used towards a new date occurring in the same calendar year as the original event date.

## MISCELLANEOUS CHARGES

All food, beverage, room rental, audio visual, bartender, and chef fees quoted are subject to 26% service charge and sales tax. Service charges are taxable based on California State Regulation 1603(g).

## FINAL GUARANTEE

The final guest count and final payment must be communicated to the catering specialist 10 days prior to the wedding date. In the event a final guarantee is not provided, the estimated number of guests will be considered the guarantee. The client will be charged for the number of guests served or the number of guests guaranteed, whichever is greater.

## EXTRA TIME & OVERTIME CHARGES

Extra time may be purchased at a cost of \$500 per half hour. Decisions for extra time must be made 36 hours prior to the event. As a courtesy we allow one hour after the event is over for removal of all personal and rental items. If guests remain past the hour host will be charged \$500 for each additional half hour.

