



# The Wedding of Your Dreams...

LA JOLLA   
BEACH & TENNIS CLUB

2022



## at La Jolla Beach & Tennis Club

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:*

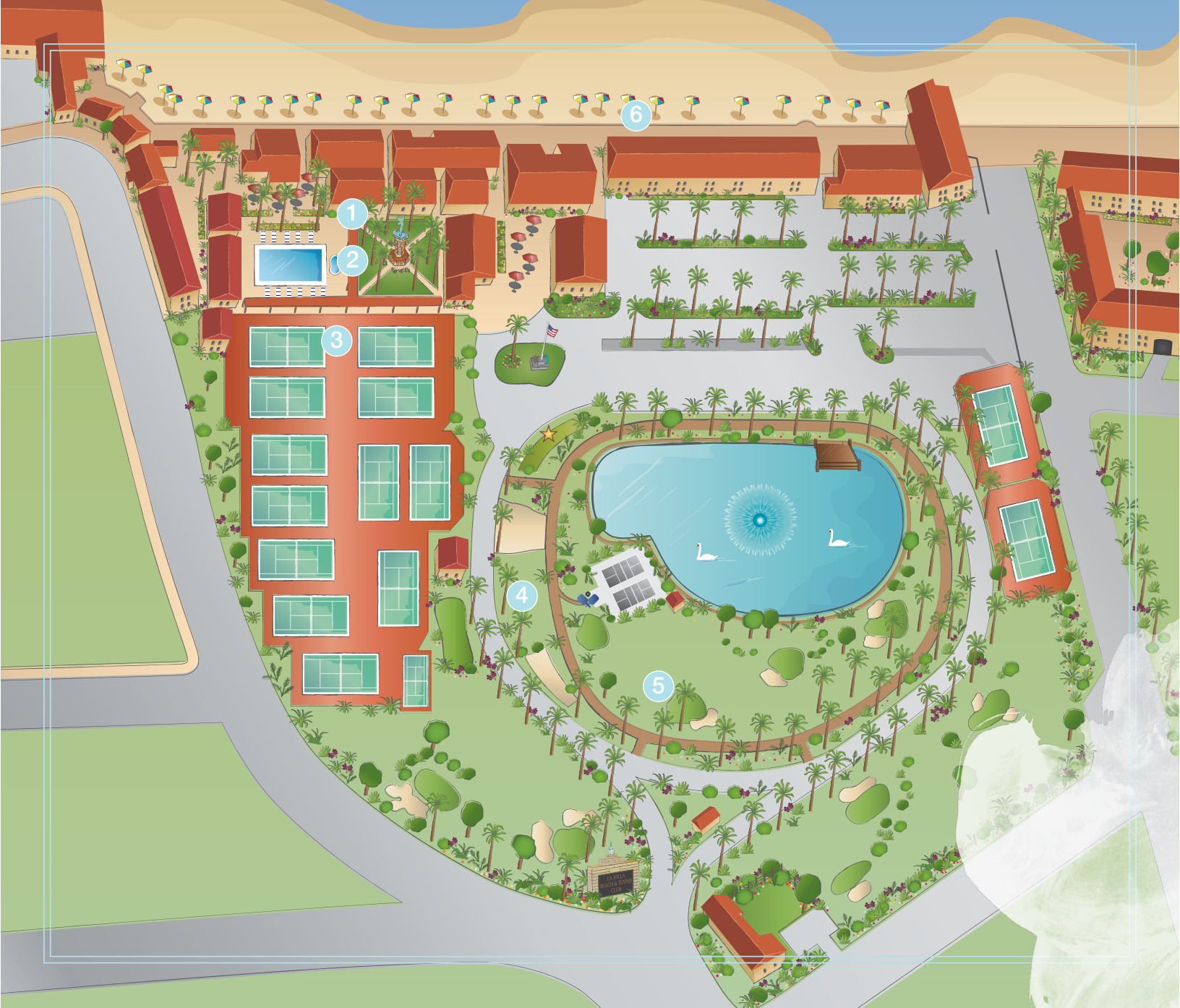
Catering Team [catering@ljbtc.com](mailto:catering@ljbtc.com)

858.551.4666

2000 Spindrift Dr, La Jolla, CA 92037

[LJBTC.com](http://LJBTC.com)





# Space Options

- 1 Walnut Lounge
- 2 La Sala Room
- 3 Poolside Patio
- 4 Playground
- 5 Spindrift Pavilion
- 6 The Beach

# Venues

Thank you for considering the La Jolla Beach & Tennis Club as the location for your special occasion. Location is everything. So set the stage for a flawless affair with venues that fit any occasion. The La Jolla Beach and Tennis Club's experienced, onsite catering department will handle everything from menu selection and set-up to serving and clean up – all while providing exceptional service. We offer a variety of spaces to accommodate groups of all sizes, year-round.



## 1 WALNUT LOUNGE

The historic Walnut Lounge offers over 1,300 square feet of the best beach views on property. Its traditional ambiance includes deep rich woods, classic oil paintings and a stately fireplace.

Reception: 100 people  
Plated: 75 people



## 2 LA SALA ROOM

Adjacent to the Walnut lounge, La Sala is our largest indoor venue at approximately 2,000 square feet. With 12 foot ceilings, rich wood paneling and fabric walls, it is a great location for any affair.

Reception: 200 people  
Plated: 150 people



## 3 POOLSIDE PATIO

Located at the heart of the Club, the Poolside Patio brings dining alfresco to a whole new level. A rich stone floor and amazing views of the hills of La Jolla provide the perfect location for your outdoor event.

Reception: 250 people  
Plated: 160 people



## Venues Continued



### 5 SPINDRIFT PAVILION

Situated on our private 9-hole golf course, our pickleball courts, gazebo, lawn and duck pond provide a unique venue option. Its open landscape, and views of the surrounding area provide a perfect canvas for your event and make a beautiful outdoor choice.



### 6 THE BEACH

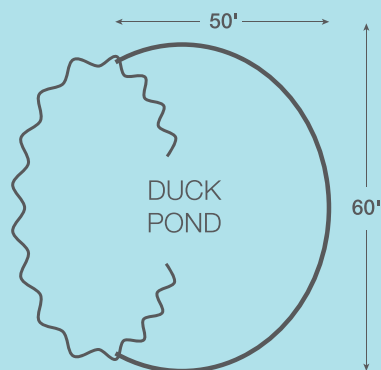
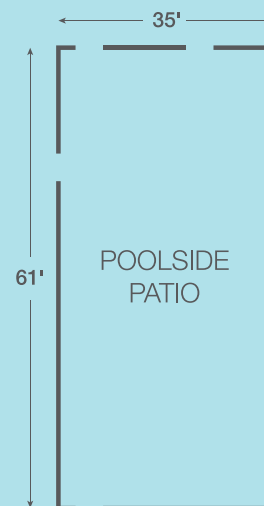
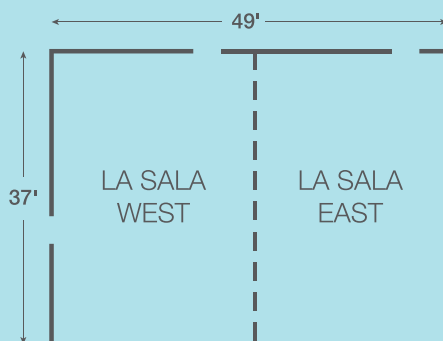
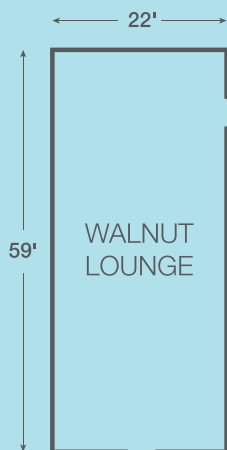
Our most coveted venue is the over 10,000 square foot private beach that spans the length of our property. As one of the only private beaches in California, we can accommodate beach parties, formal dinners and wedding ceremonies. Custom décor and amenities are available to help create your one-of-a-kind event.



### CEREMONIES ON THE BEACH

Life's greatest moments deserve the unmatched setting of a private beach. Ceremony fees include set-up, chairs, grooming of the sand, water station, speaker and microphone for officiant. Amplified music is allowed for the processional and recessional only.

# Space Overview & Capacity



MEETING ROOM	DIMENSIONS	Sq. FT.	CEILING HT.	RECEPTION	THEATER	CLASSROOM	CONFERENCE	BANQUET
Walnut Lounge	59' x 22'	1,300	12'	120	120	50	60	80
La Sala W. & E.	49' x 37'	1,800	12'	250	160	120	60	150
Poolside Patio	61' x 35'	2,135	–	300	–	–	–	200
Private Beach	Varies	10,000+	–	300	–	–	–	–
Duck Pond	60' x 50'	3,000	–	250	–	–	–	–

Spaces may be creatively combined to create more area.





# Perfectly Planned Wedding Receptions

Wedding reception menu packages 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

One glass of white or red wine per person.

## SPARKLING TOAST

One glass of sparkling wine or non-alcoholic sparkling cider per person.

## COFFEE SERVICE

Freshly brewed coffee and tea following dinner service.

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



## 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

**Citrus Poached Prawn** Bloody Mary Cocktail Sauce  
**Lemon Ricotta** Pistachio & Prosciutto Canape  
**English Cucumber** Smoked Salmon, Caper Crème Fraîche  
**Sugar Cured Tomato Bruschetta** Fresh Mozzarella  
**Seasonal Melon & Prosciutto** Merlot Sea Salt  
**Beef Tartare** Horseradish Crème Fraîche, Crostini, Micro Mizuna

### HOT SELECTIONS

**Stuffed Bella Mushroom** Quinoa, Aged Gouda  
**French Brie Tartlet** Candied Apple, Pecan Praline  
**Lump Crab Cake** Lemon Caper Aioli  
**Mesquite Chicken Skewer** Parsley Pesto  
**Bacon Wrapped Dates** Blue Cheese, Balsamic Reduction  
**Wild Mushroom Risotto** Truffle Oil

## Plated Dinner Starters

Choice of one salad or one soup for your entire party for plated-style receptions

### SALADS & SOUPS

**Roasted Tomato Bisque** Basil Oil  
**Wild Mushroom Soup** Parmesan Cream  
**Club Clam Chowder** Garlic Chive  
**Baby Iceberg Wedge** Crisp Applewood Smoked Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing  
**Gem Romaine Caesar** Shaved Belgiosio Parmesan, House Crouton, Caesar Dressing  
**Wild Arugula** Shaved Fennel, Hickory Smoked Almond, Sun Dried Cranberry, Goat Cheese, Caramelized Shallot Vinaigrette  
**Local Field Greens** Artichoke Heart, Feta, Golden Beets, White Balsamic Vinaigrette





## Plated Main Course

Select up to two entrees from any tier and one vegetarian option for your entire party.  
The highest price will prevail for all selections.

### TIER 1 ENTRÉES

**Organic Half Chicken** Heirloom Roasted Potatoes, Broccolini, Basil Pesto, Thyme Butter Sauce  
**Mustard Glazed Salmon** Whipped Buttermilk Yukon Potato, Cured Tomato, Pencil Asparagus, Beechwood  
**Braised Prime Short Rib** Yellow Corn & Mascarpone Polenta, Cider Glazed Carrots, Cippolini Onion, Parsley Gremolata  
**Pan Seared Seabass** Wild Rice Pilaf, Sauteed Bloomsdale Spinach, Bella Mushroom, Mango Relish, Thyme Butter Sauce

### TIER 2 ENTRÉES

**10oz Prime Rib** Bacon Scallion Yukon Potato Hash, Grilled Asparagus, Creamy Horseradish, Natural Au Jus  
**Grilled Swordfish** Beluga Lentil, Rainbow Swiss Chard, Blistered Heirloom Tomato, Lemon Butter Reduction  
**Pacific Snapper**  
 Citrus Risotto, Seasonal Farmers Market Vegetables, Charred Lemon, Tomato Relish

### TIER 3 ENTRÉES

**Peppercorn Crusted Beef Tenderloin** Roasted Yukon Garlic Mashed Potatoes, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu, Bordelaise  
**Petrale Sole** Marble Potatoes, Swiss Chard, Butternut Squash, Kalamata Olive Relish, Lemon Caper Sauce  
**Maine Lobster Tail** Lump Cram Risotto, Grilled Broccoli Rabe, Charred Lemon, Drawn Butter  
**Pork Osso Bucco** Truffle Yukon Mash, Cider Glazed Peel Onion, Baby Broccolini, Garden Herb Gremolata



## Plated Main Course Continued

Select up to two entrees from any tier and one vegetarian option for your entire party.  
The highest price will prevail for all selections.

**SURF & TURF DUO** Center Cut Filet & Maine Lobster Tail Whipped Yukon Potato,  
Broccolini & Asparagus, Artichoke Tomato Ragu, Bordelaise Sauce

### VEGETARIAN ENTRÉES

All Vegetarian Options  
are Gluten Free

**Yellow Corn & Mascarpone Polenta** Fennel, Cured Tomato, Eggplant,  
Asparagus, Basil Pistou

**Organic Roasted Cauliflower** Rainbow SwissChard, Red Quinoa,  
Crispy Shallot, Pine Nuts, Gremolata

**Wild Mushroom Risotto** Field Peas, Cipollini, Truffle Gremolata, Parmesan





## Dinner Buffets

### MEDITERRANEAN FEAST

Artisan cheese & Charcuterie Board Local Fruits, Artisan Breads & Crackers  
 Panzanella Salad Heirloom Tomato, Red Onion, Cucumber, Herb Focaccia Crouton,  
 Fire Roasted Pepper, Dill, Red Wine Vinaigrette  
 Cavatappi Fennel, Tomato, Snap Pea, Burrata Cheese  
 Crisp Arancini Parmesan  
 Chicken Breast Lemon Cured Tomatoes, Peppers, Mushrooms  
 Braised Beef Short Rib Kalamata Olive, San Marzano Tomato, Parsley Gremolata  
 Orzo Risotto Blistered Tomato, Artichoke, Mascarpone  
 Broccoli Rabe & Heirloom Carrot Merlot Sea Salt  
 Artisan Bread, Sweet Butter

### CHEF'S TABLE

Club Clam Chowder Chive, Crisp Pancetta  
 Local Greens Fresh Garden Herbs, Shaved Rainbow Carrot, Charred Corn  
 Dressings: Buttermilk Ranch, Caramelized Shallot Vinaigrette  
 Grilled Coleman Farms Asparagus Lump Crab, Avocado & Citrus Salt  
 Apple Cider Glazed Organic Chicken Breast Cider Glazed Pearl Onion, Gremolata  
 Ti Leaf Roasted Salmon Rainbow Swiss Chard, Tomato Fennel Marmalade  
 Roasted Weiser Farms Heirloom Potato Dijon Butter  
 Seasonal Farmers Market Vegetables California Olive Oil  
 Artisan Bread, Sweet Butter

### LAND & SEA

Lobster Bisque Toasted Garlic Croutons  
 Arugula Salad Shaved Parmesan, Golden Beet, Crisp Pancetta, Pepita Seeds,  
 White Balsamic Vinaigrette  
 Grilled Asparagus Lump Crab, Tomato, Meyer Lemon Vinaigrette  
 Shaved Prime Rib Grilled Haricot Verts, French Radish, Toasted Hazelnut,  
 Crispy Shallot, Tarragon Aioli  
 Prime Petit Filet & Jumbo Prawn Wild Mushroom Ragu, Natural Au Jus  
 Whiskey Brined Jidori Chicken Fuji Apple Chutney  
 Yukon Potato Hash, Bacon, Aged White Cheddar  
 Seasonal Roasted Root Vegetables  
 Whole Grain Artisan Bread, Aged Balsamic & Olive Oil



## Dessert Enhancements

### ACTION STATIONS

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

#### PETIT FOURS

Macarons, Opera Cake, Red Berry Opera, Lemon Bars,  
Dulce De Leche Squares, New York Cheesecake, Tiramisu, S'mores Bar

#### ICE CREAM SUNDAE

Selected Assortment of Ice Cream and Brownies  
Chocolate, Caramel and Strawberry Sauces  
Chopped Nuts, Sprinkles, Cherries, Whipped Cream





## Children's Menu Choices

For Children 10 and under select one entree and one side for your entire party.

### ENTRÉE OPTIONS

Two-Cheese Quesadilla  
Golden Fried Chicken Fingers  
Kid's Hamburger  
Individual Cheese Pizza  
Macaroni & Cheese

### SIDE OPTIONS

French Fries  
Seasonal Fresh Fruit  
Mashed Potatoes  
Steamed Vegetables  
Sliced Apples









## Hosted Bar

Individual pricing based on consumption.

### *Premium Liquors*

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Marker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

### *House Liquors*

Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

### *Liquors & Cordials*

Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Remy Martin VSOP

### *Domestic Bottled Beer*

Budweiser, Bud Light, Coors Light, Miller

### *Imported Bottled Beer*

Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

### *Craft Bottled Beer*

Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

### *Non-Alcoholic*

Individually Bottled Juices  
Soft Drinks  
Bottled Mineral and Still Water



## Bar Packages

All beverage packages include soft drinks, bottled juices, mineral and still water.

### *Premium*

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum,  
Herradura Tequila, Marker's Mark Bourbon,  
Johnnie Walker Black Label Scotch Whisky,  
Kahlua Bailey's Irish Cream  
Cambria Chardonnay, "Katherine's Vineyard",  
Santa Maria Valley, California  
Cabernet Sauvignon, Franciscan, Oakville Estate, Napa, CA  
Budweiser, Heineken, Amstel Light, Fat Tire

### *Standard*

Titos Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco  
Tequila, Cutty Sark Whisky, Old Forester Bourbon  
Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

### *Beer & Wine*

Bud Light, Corona, Stella, Fat Tire,  
Green Flash Brewing Company West Coast IPA, San Diego, CA  
Mission Brewery, Blonde Ale, San Diego, CA  
Ferrari-Carano, Sauvignon Blanc, Sonoma, CA  
Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA



# The Wine Cellar

Vinages and pricing are subject to change based on availability.

## *Sparkling Wine*

Avisi, Prosecco, Italy  
Mumm's, Napa, California  
Domaine Carneros, Brut, Napa, California  
Roederer Estate, Brut, Anderson Valley, California

## *Champagne*

Nicolas Feuillatte, Brut, Epernay, France  
Tiattinger, La Francaise, Brut, Epernay, France  
Veuve Clicquot Ponsardin, Brut, Reims, France  
Dom Perignon, Moet & Chandon, Brut, Epernay, France

## *Sauvignon Blanc*

Ferrari-Carano, Sonoma County, California  
Matanzas Creek, Sonoma, California  
Daou, Paso Robles, California  
Grgich Hills, Napa, California  
Malk, Russian River, Sonoma, California

## *Pinot Gris/Pinot Grigio*

Pinot Gris, "J", California  
Pinot Grigio, Scarpetta, Friuli--Venezia Giulia, Italy

## *Chardonnay*

Estancia, Central Coast, California  
La Crema, Monterey, California  
Cambria, "Katherine's Vineyard," Santa Maria Valley, California  
Sonoma Cutrer, Russian River, Sonoma, California  
Grgich Hills, Napa, California

## *Pinot Noir*

Sean Minor, Carneros, Sonoma, California  
Cambria, Julia's Vineyard, Santa Maria Valley, California  
Anne Amie, Willamette, Oregon  
En Route, Russian River, California  
Merry Edwards, Sonoma Coast, California

## *Cabernet Sauvignon*

Estancia, Paso Robles, California  
Arrowood, Sonoma, California  
Daou, Paso Robles, California  
Franciscan, Oakville Estate, Napa, California  
Decoy, Sonoma, California  
Post & Beam, Napa, California  
Silver Oak, Alexander Valley, California

## *Other Reds*

Tapiz, Malbec, Mendoza, Argentina  
Matanzas Creek Merlot, Bennet Valley, Sonoma, California  
Hill Family Estate Merlot, Napa, California  
Muga, Reserva, Tempranillo Spain, Rioga, Spain

24% 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 Beach & Tennis Club 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
- Rehearsal dinners
- Beach barbeques on the sand
- Post-wedding brunch buffets
- Farewell parties

## **For information, please contact:**

Catering Team [catering@ljbtc.com](mailto:catering@ljbtc.com)  
858.551.4666



# Wedding FAQ

The following information is designed to answer some of the basic questions you may have regarding having a catered event at The La Jolla Beach & Tennis Club. Please feel free to contact a member of our membership or catering departments if you have additional questions about specific requirements or fees. We look forward to planning your special event!

QUESTION	ANSWER
Q. Do I need to be a Club Member to have an event on property?	A. Non-members may have an event on property if it is sponsored by a current member, or through a rooms sponsorship which is based on the number of guests at the event. All events are subject to approval.
Q. How far in advance can I book?	A. Space may be confirmed as early as twelve months in advance.
Q. Do you charge guest fees for all events?	A. Guest fees apply to all events on the beach.
Q. Where will my guests park during the event?	A. Our parking lot is available for your guests, however valet parking is required for groups of 50 or more.
Q. Can I have live music at my event?	A. Yes, entertainment can be contracted through LJBTC. On the beach, only acoustic music is allowed with amplification permitted during the processional, weddings vows and recessional.
Q. Can I host a fundraising event or have a non-hosted bar at my event?	A. Any functions held at the Club may not include cash transactions of any kind, including the sale of admission charges, merchandise, food or beverage. You may provide your guests with drink tickets.
Q. How many people can I have at my party?	A. We offer several venue options—both inside and outside the Club for groups up to 250 people.
Q. When do I need to have my head count finalized?	A. The catering office requires notification five business days prior to your event with the number of guests. Your full guest list must be provided 24 hours prior to your event.
Q. How late can our party last?	A. All events must conclude by 10 p.m.
Q. Can I close the pool for my event?	A. The pool is open daily for members and guests from sunrise to sunset.
Q. Are dogs permitted at the Club?	A. Other than those protected under the American with Disabilities Act, pets are prohibited from being anywhere on the Club property.
Q. Can I bring a specialty cake from my favorite bakery?	A. Yes! We do allow outside cakes, however a per person dessert service charge will apply.
Q. Can I bring in my own alcohol or use an outside caterer?	A. Our Food and Beverage team will fulfill all of your event needs. It is our policy not to permit food or beverage to be brought into or removed from the function.
Q. How far in advance will I need to pay?	A. A deposit schedule will be arranged with full pre-payment due ten days prior to the event.

# Wedding Guidelines

Due to the private nature of the Club, certain restrictions and fees apply. Below is some additional information regarding hosting an event at the La Jolla Beach & Tennis Club.

## SPONSORSHIP

Sponsorship is required for all event bookings.

- One member can sponsor an event. All member sponsors are required to attend the event.
- If you do not have member sponsorship, you can obtain sponsorship by reserving 1 guest room per every 10 attendees during peak season (May-October) or 1 guest room per every 25 attendees during off-peak season (November-April).
- Please note that overnight room reservations are subject to availability and minimum length of stay requirements.

## CONFIRMATION OF SPACE

- All dates are subject to approval and are only considered definite upon receipt of a completed sponsorship authorization form (if applicable), signed contract, required deposit and any additional required paperwork.

## BEACH & THE DUCK POND GUEST FEES

- **Beach venue fee:** \$400 (member hosted), \$500 (hotel guests) per section.

## VALET PARKING

- Valet Parking is required for groups 50 people and over.

## GUEST FEES:

- Members hosting beach events will be charged a \$20.00 per adult/\$7.00 per child non-member non-registered hotel guest fee. Children are considered ages 6-12. Children ages 5 and under are free.
- Hotel guests hosting beach events will be charged a \$30.00 per adult/ \$10.00 per child non-member/ non-registered hotel guest fee. Children are considered ages 6-12. Children ages 5 and under are free.

## ADDITIONAL CHARGES

- A Food and Beverage minimum will apply and, if not reached, a labor charge will be assessed.
- A 24% service charge is added to all food, beverage and labor charges. Service charges are subject to change.
- The California state sales tax is calculated on the total of all charges (excluding entertainment and valet service).
- Bartender fee is \$150.00 per bartender (up to 75 guests per bartender). A Banquets Bartender is required for any service of beer, wine or alcohol.
- Labor Fee: \$ 75 for groups of 20 people and under
- Chef Attendant Fee: \$150
- Catering Grill: \$150
- Spindrift Pavilion Gazebo Ceremony Fee- \$1500 ++

## FOR BC WEDDING EVENTS, THE FOLLOWING RATES AND PRICING WILL APPLY

Ceremony Options: (Kindly note, we do require to host the reception in order to have a ceremony on our property)

Both options include ceremony chairs and set-up, water station, standing microphone with speaker at the altar, in-house security to assist with directing any traffic and clean-up of our equipment

- Beach Ceremony Fee - \$2,000++
- Spindrift Pavilion Gazebo Ceremony Fee - \$2,000++

## RECEPTION OPTIONS

All options include the use of all tables, white resin chairs, white linens, white napkins, china, cutlery, glassware, dance floor, market lighting, patio heaters, set-up, banquet staff who will be servicing the event and clean-up of our equipment

- Club Dining Patio • La Sala Room • Walnut Lounge