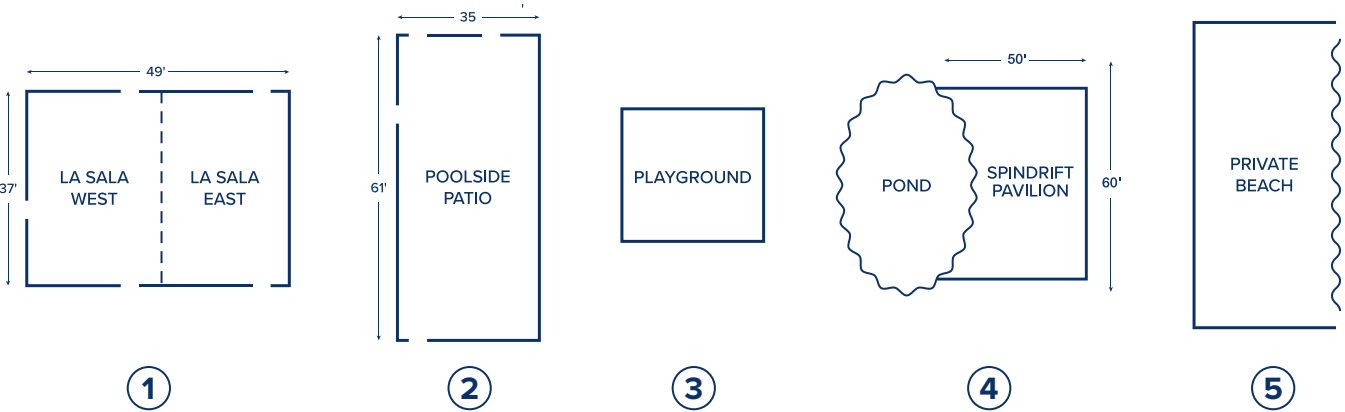




VENUE OPTIONS



	MEETING ROOM	DIMENSIONS	SQ. FT.	CEILING HT.	RECEPTION	THEATER	CLASSROOM	CONFERENCE	BANQUET
1	LA SALA W. & E.	49' x 37'	2,000	12'	250	160	120	60	150
2	POOLSIDE PATIO	61' x 35'	2,135	—	300	—	—	—	200
3	PLAYGROUND	—	—	—	—	—	—	—	—
4	SPINDRIFT PAVILION	60' x 50'	3,000	—	250	—	—	—	—
5	PRIVATE BEACH	Varies	10,000+	—	300	—	—	—	—

Spaces may be creatively combined to create more area.



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 – LA SALA ROOM

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

* Additional food and beverage minimums



2 – 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

* Additional food and beverage minimums

VENUE OPTIONS *Continued*



3 – PLAYGROUND

For a fun option, Children's Parties can be held in the playground area. Guest fees do not apply. Hours: 9:00 a.m. to 4:00 p.m.

* Additional set up and equipment fees may apply.

* Additional food and beverage minimums apply.



4 – 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.

Reception: 350 people

* Additional set up and equipment fees may apply.

* Additional food and beverage minimums apply.



5 – THE BEACH

Our most coveted venue is the over 10,000 square foot exclusive beach that spans the length of our property. As one of the only beaches of its kind 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.

* Additional set up and equipment fees may apply.

* Additional food and beverage minimums apply.

BREAKFAST

LA JOLLA
BEACH & TENNIS CLUB 



BREAKFAST BUFFETS



MINIMUM OF 12 GUESTS

SHORES CONTINENTAL

\$38 per person

BREAKFAST BREADS AND PASTRIES Butter, Preserves
OVERNIGHT OATS Slivered Almonds, Berries, Coconut Milk
SELECTION OF HEALTHY CEREALS
SEASONAL FRESH FRUIT
YOGURT PARFAIT Honey, Granola
ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

ALL AMERICAN

\$44 per person

BREAKFAST BREADS AND PASTRIES Butter, Preserves
CLASSIC SCRAMBLED EGGS Chives
COUNTRY POTATOES Bell Peppers, Onions, Smoked Paprika
HICKORY SMOKED BACON & CHICKEN APPLE SAUSAGE
ASSORTED BAGELS Plain Homemade Cream Cheese
ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

POWER START

\$45 per person

CHEF'S BLEND GRANOLA
INDIVIDUAL ASSORTED YOGURT Mixed Berries, Honey
OVERNIGHT OATS Slivered Almonds, Berries, Coconut Milk
QUINOA BOWL Kale, Cauliflower, Tomatoes, Avocado, Pepita
MUSHROOM SPINACH SCRAMBLE Herb Goat Cheese, Sweet Peppers
ACAI BOWL Seasonal Berries, Pecans, Mint Syrup
BEYOND BREAKFAST SAUSAGE
ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

BAJA

\$48 per person

TRES LECHE FRENCH TOAST
HUEVOS RANCHEROS Eggs, Corn Tortillas, Ranchero Sauce
CHILAQUILES Avocado, Tomatillo, Queso Fresco
REFRIED BEANS AND SPANISH RICE
SEASONAL FRESH FRUIT PLATTER Tajin
ORANGE JUICE, FRESHLY BREWED COFFEE & TEA

ENHANCEMENTS

AVOCADO TOAST *\$10 per person*
BUTTERMILK PANCAKES *\$9 per person*
SMOKED SALMON *\$14 per person*

BRUNCH BUFFETS



MINIMUM OF 20 GUESTS

ORANGE AND GRAPEFRUIT JUICE

MARKET SELECTION OF SEASONAL FRUITS AND BERRIES

ASSORTED DRIED CEREAL WITH MILK Skim, Whole, Soy, Oat

GOURMET GREEK YOGURT Honey

LOCAL FIELD GREENS Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sunflower Seeds, Banyuls Vinaigrette, Stone Ground Mustard Vinaigrette

APPLEWOOD SMOKED BACON

CHICKEN APPLE SAUSAGE

HEIRLOOM BREAKFAST POTATOES WITH CARAMELIZED ONIONS

TRES LECHES FRENCH TOAST Sea Salted Butter, Maple Syrup

JIDORI ROASTED HALF CHICKEN Caramel Apple & Maple Chutney, Cider Glazed Onion

SMOKED SALMON Fresh Bagels, Cream Cheese, Shaved Onions, Capers

OLD FASHIONED NEW YORK CHEESECAKE

GLUTEN FREE LEMON MERINGUE TART

FRESHLY BREWED COFFEE OR TEA

\$65 per person

BRUNCH ENHANCEMENTS & BEVERAGES



OMELET STATION

Chef attendant required
at \$175 per every 75 guests.

ORGANIC CAGE FREE EGGS STATION Bay Shrimp, Crab Meat,
Black Forest Ham, Egg White, Soyrizo, Cheese, Mushrooms,
Bell Peppers, Onions, Spinach, Tomatoes

\$29 per person

BAKERY

CHOCOLATE OR BUTTER CROISSANTS *\$48 per dozen*

ASSORTED LARGE MUFFINS *\$48 per dozen*

ASSORTED BAGELS with Homemade Cream Cheese *\$48 per dozen*

TRADITIONAL FRUIT DANISH *\$50 per dozen*

ASSORTED TEA BREADS *\$55 per dozen*

ASSORTED COOKIES *\$48 per dozen*

SIDES

WHOLE FRESH FRUIT *\$5 each*

ASSORTED CANDY BARS *\$4 each*

ASSORTED GRANOLA BARS *\$4 each*

ASSORTED INDIVIDUAL YOGURT *\$5 each*

YOGURT PARFAIT *\$8 each*

FRESH FRUIT DISPLAY *\$10 per person*

PRETZELS OR CONFETTI SNACK MIX *\$31 bowl*

MIXED COCKTAIL NUTS *\$42 bowl*

BEVERAGES

SOFT DRINKS *\$5 each*

BOTTLED STILL AND SPARKLING WATER *\$7 each*

BOTTLED JUICES *\$7 each*

ICED TEA OR LEMONADE *\$35 per pitcher*

ORANGE OR GRAPEFRUIT JUICE *\$42 per pitcher*

FRESH BREWED COFFEE OR TEA *\$110 per gallon*

MEETING BREAKS



ALL BREAK PACKAGES ARE BASED ON 30 MINUTES OF CONTINUOUS SERVICE

TRAIL MIX BAR

\$20 per person

ALMONDS, SUNFLOWER SEEDS, RAISINS,
BANANA CHIPS, SHREDDED COCONUT, CRANBERRY,
DARK CHOCOLATE CHIPS, FLAXSEED

REFRESH

\$25 per person

SEASONAL FRESH FRUIT Honey Yogurt Dip
VEGETABLE CRUDITE Basil Pesto
LEMON CURD BAR Almond Crust

SIESTA

\$25 per person

GOLDEN CRISP TORTILLA CHIPS Salsa, Guacamole
ROASTED CHICKEN QUESADILLAS Citrus Crema
CINNAMON CREAM FILLED CHURROS Sugar Dust

SWEET & SALTY

\$27 per person

ASSORTED FRESHLY BAKED COOKIES & BROWNIES
ASSORTED BAG OF CHIPS
KIND BARS
TRUFFLE POPCORN
WHOLE FRUIT

FARMERS MARKET

\$28 per person

FARMERS MARKET VEGETABLE DISPLAY
WHITE BEAN HUMMUS
CUCUMBER GREEK YOGURT
ARTISAN CHEESE Pita, Crackers

LUNCH

LA JOLLA
BEACH & TENNIS CLUB



LUNCH BUFFETS



MINIMUM OF 20 GUESTS

CALIFORNIAN

\$52 per person

AVOCADO CAESAR Hearts of Romaine, Manchego, Crostini, Classic Dressing

GRILLED SEASONAL VEGETABLE WRAP Spinach Tortilla

TURKEY CLUB Bacon, Tomato, Provolone, Multigrain Bread

ITALIAN SUB Salami, Prosciutto, Provolone Cheese with Italian Dressing

ASSORTED POTATO CHIPS

MARKET SELECTION OF SEASONAL FRUIT

BROWNIE BITES

LIGHT & ZESTY

Gluten Free Menu

\$54 per person

DAILY VEGETARIAN SOUP

CAPRESE Vine-Ripened Tomatoes, Burrata Cheese, Fresh Basil

LIVING LETTUCE SALAD BAR Local Greens, Hearts of Palm, Cucumber, Rainbow Carrot, Charred Corn

DRESSINGS: Buttermilk Ranch, Blood Orange Balsamic Citronette, Poppy Seed Vinaigrette

ANCIENT GRAINS SALAD: Artichoke, Grilled Peppers, Heirloom Tomato, Asparagus (Warm Salad)

TI LEAF ROASTED SALMON

GLUTEN FREE CHOCOLATE BROWNIES

LUNCH BUFFETS *Continued*



MINIMUM OF 12 GUESTS

THE COVE

\$60 per person

WHITE BEAN HUMMUS Crudite, Pita, Blue Corn Chips

LOCAL FIELD GREENS Artichoke Hearts, Citrus, Jicama, Shaved Parmesan, Sea Salted Sunflower Seeds

DRESSING Stone Ground Mustard Vinaigrette, Avocado Buttermilk

QUINOA AND BAY SHRIMP SALAD

HONEY ROASTED TURKEY Lettuce, Tomato, Sprouts, Avocado, Mustard Seed Aioli, Pretzel Bun

CLASSIC ITALIAN Italian Meats, Provolone Cheese, Olive Tapenade

CUCUMBER SALAD

MARKET SELECTION OF SEASONAL FRUIT

OLD TOWN FIESTA

\$65 per person

ACHIOTE CAESAR SALAD Romaine Hearts, Shaved Manchego, Croutons, Caesar Dressing

ROASTED CORN SALAD Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

SHRIMP CEVICHE Cucumber, Jicama, Cilantro, Avocado, Shaved Cabbage, Lime

CHICKEN CHILI VERDE Cilantro, Queso Fresco, Grilled Scallions, Almonds

SKIRT STEAK FAJITAS Sautéed Sweet Peppers and Onions

GRILLED MAHI MAHI Shaved Cabbage, Salsa Roja, Green Onion, Lemon

**REFRIED BLACK BEANS, SPANISH RICE
GUACAMOLE, SALSA FRESCA, SOUR CREAM
CORN AND FLOUR TORTILLAS**

SEASONAL FRUITS Tajin Spices

TRES LECHES CAKE

CINNAMON CREAM FILLED CHURROS Chocolate Sauce

THREE COURSE PLATED LUNCH



Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option.
Meal indicators required to be provided by client. Final guarantee and entree counts due 5 business days in advance.

STARTERS

Select One

NEW ENGLAND CLAM CHOWDER Potato, Bacon, White Clams, Oyster Crackers

BUTTERNUT SQUASH Sun Dried Cranberries, Pepitas, Nutmeg Cream

PORTOBELLO MUSHROOM Mascarpone, Pancetta, Truffle Oil, Chives

VINE RIPENED TOMATO Olive Oil, Basil Pistou, Crostini

ICEBERG WEDGE Maple Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing

MEDITERRANEAN Baby Gem, Olives, Tomatoes, Cucumbers, Feta, Herb Dressing

BABY SPINACH Strawberries, Goat Cheese, Candied Walnut, White Balsamic Vinaigrette

WILD ARUGULA Petit Basque, Shaved Fennel, Pecan Brittle, Agave Sherry Dressing

CLUB CAESAR Romaine, Anchovy, Parmesan, Croutons, Caesar Dressing

BAJA SHRIMP COCKTAIL Persian Cucumbers, Vodka Cocktail Sauce, Lemon Wedges

PACIFIC BLUE CRAB CAKE Pickled Fennel, Watercress, Saffron Aioli, Orange Vanilla Reduction

AHI TUNA TWO WAYS Sesame Seared, Poke Style, Daikon Sprouts, Macadamia, Wasabi Soy

BURRATA PROSCIUTTO Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

THREE COURSE PLATED LUNCH *Continued*



ENTRÉES

Highest price entree selection
will prevail for all guests

Meal indicators required to
be provided by client

JIDORI CHICKEN \$62

Okinawan Potato, Baby Bok Choy, Candied Kumquat, Black Garlic Jus

SEARED ROCKFISH \$64

Quinoa, Garden Vegetables, Lemon Caper Sauce

LOCAL HALIBUT \$69

Couscous, Butternut Squash, Blistered Tomato, Meyer Lemon Pistou

DIVER SCALLOPS AND BAJA PRAWNS \$72

Tabbouleh, Fennel Puree, Tangerine Reduction

ANGUS PETIT FILET MIGNON \$75

Garlic Herb Butter, French Fries, Petite Salad

ROASTED CAULIFLOWER BOWL \$62

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

DESSERTS

Select One

CAPPUCCINO MUDD PIE Roasted Almonds, Butterscotch, Chocolate Sauce

AMARETTO TIRAMISU Mascarpone Mousse, Espresso, Crème Brûlée Crumble

KEY LIME CHEESECAKE Graham Crust, Key Lime Curd, Vanilla Chantilly

LEMON MERINGUE TART Shortbread Cookie Dough, Vanilla Genoise,
Lemon Curd, Meringue

RED VELVET CAKE (GF) Cheesecake Mousse, Chocolate Glaze

CHOCOLATE MARQUISE (GF) Chocolate Mousse, Streusel, Chocolate Glaze

BOX LUNCH



All box lunches include individual bags of potato chips, whole fruit, cookie, and bottled water.
Select three options from any category for entire party.

\$48 per person / MINIMUM OF 10 GUESTS

SANDWICHES

ROAST BEEF

Aged Vermont Cheddar, Butter Lettuce, Tomato, Dijon Horseradish

NATURAL TURKEY BREAST

Lettuce, Tomato, Orange Cranberry Compote, Basil Sprouts

ITALIAN MORTADELLA

Capicola, Salami, Provolone, Arugula, Pepperoncini, Ciabatta Bread

BLACK FOREST HAM

Swiss Cheese, Alfalfa Sprouts, Honey, Stone Ground Mustard, Brioche Bun

CLASSIC TUNA SALAD

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese

WHOLE WHEAT TORILLA WRAPS

ASIAN CHICKEN

Field Greens, Mandarin, Sprouts, Wontons, Cashews, Classic Ginger Dressing

ZEN GARDENER

Grilled Eggplant, Feta, Sweet Peppers, Bean Sprouts, Hummus

CLASSIC TUNA SALAD

Wild Caught Albacore, Shredded Lettuce, Tomato, Swiss Cheese

DINNER

LA JOLLA
BEACH & TENNIS CLUB 



THREE COURSE PLATED DINNER



Pre-select one starter, up to three entree selections including Vegetarian, and one dessert option.
Meal indicators required to be provided by client. Final guarantee and entrée counts due 5 business days in advance.

STARTERS

Select One

VINE RIPENED TOMATO SOUP Olive Oil, Basil Pistou, Crostini

CLAM CHOWDER Bacon, Potato, White Clams, Oyster Crackers

PORTOBELLO MUSHROOM SOUP Mascarpone, Pancetta,
Truffle Oil, Chives

BUTTERNUT SQUASH SOUP Sun Dried Cranberries, Pepitas,
Nutmeg, Cream

BABY SPINACH SALAD Strawberries, Goat Cheese, Candied Walnuts,
White Balsamic Vinaigrette

WILD ARUGULA SALAD Petit Basque, Poached Pear, Pecan Brittle,
Agave Sherry Dressing

SUPER GREENS SALAD Arugula, Watercress, Spinach, Kale, Manchego,
Almonds, Orange Dressing

CLUB CAESAR SALAD Romaine, Anchovy, Parmesan, Croutons,
Caesar Dressing

ICEBERG WEDGE SALAD Maple Bacon, Cherry Tomatoes, Chives,
Blue Cheese, Buttermilk Dressing

BAJA SHRIMP COCKTAIL Persian Cucumbers, Vodka Cocktail Sauce,
Lemon Wedges

PACIFIC BLUE CRAB CAKE Pickled Fennel, Watercress, Saffron Aioli,
Orange Vanilla Reduction

ROASTED MAITAKE MUSHROOM Mustard Greens, Herb Crostini,
Truffle Balsamic, Pistachio Oil, Macadamia Soy

BURRATA PROSCIUTTO Cherry Tomatoes, Arugula, Vincotto, Ciabatta Toast

THREE COURSE PLATED DINNER *Continued*



ENTRÉES

Highest price entree selection
will prevail for all guests

Meal indicators required to
be provided by client

SEARED SNAPPER \$82

Quinoa, Garden Vegetables, Lemon Caper Sauce

LOCAL HALIBUT \$84

3 Citrus Risotto, Broccolini, Blister Tomato, Meyer Lemon Pistou

NATURAL SALMON \$88

Rainbow Quinoa, Oyster Mushroom, Tomato Fennel Marmalade

WHITE SEA BASS \$95

Roasted Heirloom Potatoes, Pencil Asparagus, Tangerine Relish,
Thyme Butter Sauce

DIVER SCALLOPS AND BAJA PRAWNS \$98

Yellow Corn Polenta, Sautéed Heirloom Mustard Greens,
Baby Bella Mushrooms, Citrus Vinaigrette

DOUBLE PORK CHOP \$86

Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce

JIDORI CHICKEN \$78

3 Citrus Risotto, Broccolini, Cider Glazed Pearl Onion, Candied Kumquat,
Black Garlic Jus

BRAISED BEEF SHORT RIB \$82

Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus

ANGUS PRIME RIB \$95

Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus

CENTER CUT FILET MIGNON \$100

Black Truffle Yukon Mashed Potatoes, Confit Tomato, Asparagus,
Cabernet Reduction

VEGETARIAN

BUTTERNUT SQUASH RISOTTO \$68

Mascarpone, Field Peas, Citrus Gremolata

CREMINI MUSHROOM RAVIOLI \$68

Kale, Parmesan, Truffle Oil, Basil

ROASTED CAULIFLOWER BOWL (VEGAN) \$68

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

VEGETABLE TAGLIATELLE \$68

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

THREE COURSE PLATED DINNER *Continued*



DESSERTS

Select One

CAPPUCCINO MUDD PIE

Roasted Almonds, Butterscotch, Chocolate Sauce

AMARETTO TIRAMISU

Mascarpone, Espresso, Crème Brûlée Crumble

KEY LIME CHEESECAKE

Graham Crust, Vanilla Chantilly, Key Lime Curd

LEMON MERINGUE TART

Vanilla Genoise, Lemon Curd, Meringue

RED VELVET CAKE (GF)

Chocolate Glaze, Walnut Brittle, Mint

CHOCOLATE MARQUISE (GF)

Chocolate Mousse, Streusel, Berry Coulis

SMALL BITES

PETIT FOURS

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

\$60 per dozen, 3 dozen minimum per selection

DINNER BUFFETS



FIESTA

\$78 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

ROASTED CORN SALAD Epazote, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

CLASSIC CEVICHE White Sea Bass, Tomato, Cilantro, Lime, Pepitas

SNAPPER CHILI VERDE Cilantro, Queso Fresco, Grilled Scallions, Almonds

CHICKEN ENCHILADA Charred Corn, Three Cheeses, Yellow Bell Pepper Sauce

CHIPOTLE SKIRT STEAK CARNE ASADA Salsa Roja

REFRIED BLACK BEANS, SPANISH RICE, FLOUR TORTILLAS

TRES LECHES CAKE Slivered Almonds, Shaved Chocolate

CARAMEL FLAN

CINNAMON CHURROS Chocolate Sauce

ALL AMERICAN

\$90 per person

HEIRLOOM TOMATO BISQUE Cheddar Cheese Crouton

GEM ROMAINE WEDGE Cherry Tomato, Cucumber, Pancetta, Blue Cheese Dressing

THREE CHEESE MAC & CHEESE Lobster, Bacon

RED APPLE POPPY SEED COLE SLAW

OLD FASHION PORK CHOPS Caramelized Onion, Apple Sauce

HERB MARINATED SHELTON FARM CHICKEN Cider Braised, Rainbow Chard, Bacon

HOMESTYLE MEATLOAF Country Gravy

MASHED YUKON POTATOES Garlic Cream Cheese

SEASONAL FARMERS MARKET VEGETABLES

FRESH BAKED BUTTERMILK BISCUITS Sweet Butter

APPLE BAR CRUMBLE, S'MORES, SALTED CARAMEL BROWNIES

DINNER BUFFETS *Continued*



LA JOLLAN

\$88 per person

ARTISAN CHEESE BOARD Imported & Domestic Cheeses, Walnuts, Sun Dried Fruits, Grapes, Honeycomb, Crackers, Crusty Bread

LOCAL FIELD SALAD Poached Pear, Chèvre, Cranberry Preserve, Pistachio, Banyuls Vinaigrette

ORGANIC BEET SALAD Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

SEAFOOD FARFALLE PASTA SALAD Haricot Verts, Fennel, Scallions, Tomatoes, Citrus Dressing

ALMOND CRUSTED SEA BASS Braised Leeks, Endive, Champagne Saffron Sauce

HONEY SPICED CHICKEN BREAST Root Vegetables, Cremini Mushrooms, Thyme Jus

BEEF TENDERLOIN TIPS Marengo, Tomatoes, Olives, Cremini Mushrooms

WILD RICE PILAF Glazed Pecans, House Herbs

FARMERS MARKET VEGETABLES Parsley Butter

FLOURLESS CHOCOLATE CAKE, STRAWBERRY CHEESECAKE, STONE BERRY OPERA CAKE

ITALIAN

\$90 per person

ARTISAN CHEESE & CHARCUTERIE BOARD Local Fruits, Artisan Breads, Crackers

FARMERS MARKET MINISTRONE Kidney Beans, Croutons, Pesto

WILD ARUGULA Shaved Fennel, Apple, Pecorino, Almonds, Citrus Vinaigrette

CAVATAPPI Fennel, Tomato, Snap Peas, Burrata Cheese

CAPRESE Hot House Tomatoes, Mozzarella, Balsamic Reduction, Basil

SICILIAN STYLE SALMON Eggplant, Tomatoes, Olives, Capers, Anchovies, Mint

TUSCAN BRAISED SHORT RIBS Pancetta, Onion Pearls, Mushrooms, Chianti Reduction

CHICKEN CAPONATA Artichoke Hearts, Raisins, Extra Virgin Olive Oil

PENNE BOLOGNESE Whipped Ricotta & Fresh Basil

PARMESAN RISOTTO Mascarpone, White Wine, Red Pepper Flakes

SEASONAL VEGETABLES Pine Nut Basil Pesto

AMARETTO TIRAMISU, PISTACHIO CHEESECAKE BAR, LEMON MERINGUE BAR

HORS D'OEUVRES



COOL TRAY-PASSED

*\$10 per piece
30 piece minimum
per selection*

BRUSCHETTA Sugar Cured Tomato, Fresh Mozzarella

PROSCIUTTO CANAPÉ Lemon Ricotta, Pistachio Whipped Gorgonzola, Cured Grape, Endive, Smoked Almond

ANGUS BEEF TARTARE Toast Point, Capers, Horseradish Aioli

HOUSE SMOKED SALMON Cucumber, Crème Fraîche, Salmon Roe

AHI POKE QUINOA SPOON

LOBSTER SALAD TARTLET Lemon Caper Aioli, Chives

DEILED EGG Candied Bacon, Mustard Lemon Cream

HOT TRAY-PASSED

*\$10 per piece
30 piece minimum
per selection*

MINI MARYLAND BLUE CRAB CAKE Old Bay Aioli

STUFFED BELLA MUSHROOM Quinoa, Aged Gouda

VEGETABLE SPRING ROLL Thai Sweet Chili Sauce

COCONUT SHRIMP SKEWER Sriracha Mayo

BRIE RASPBERRY PURSE Puff Pastry

CHICKEN SKEWER Pearl Onion, Mesquite Glaze

ANGUS BEEF SLIDER Pickled Onions, Aged Cheddar, Tomato Jam

NEW YORK STEAK SKEWER Chimichurri Sauce

STATIONED DISPLAYS

BAJA CINCO *\$18 per person*

Guacamole, Queso Fundido, Pico de Gallo, Salsa Brava, Yellow Corn Tortilla Chips

VEGETABLE CRUDITE *\$20 per person*

Asparagus, Carrots, Peppers, Zucchini, Cherry Tomatoes, Cucumber, Marinated Mushrooms & Olives, Spinach Artichoke Dip, Cucumber Yogurt Dip

HUMMUS TRIO *\$17 per person*

Traditional, Red Pepper, Baba Ghanoush, Carrot, Cucumber, Celery, Jicama, Savory Pita

BAKED BRIE EN CROUTE *\$25 per person*

Wisconsin Brie, Sun Dried Fruit, Candied Pecans, Stone Fruit, Crostini & Crackers

ARTISAN CHEESE AND CHARCUTERIE *\$29 per person*

Locally Sourced Cheeses, Varzi Salami, Grilled Chorizo, Blackberry Mustard, Seasonal Dried Fruits, Assortment of Rustic Breads and Crackers

STATIONED DISPLAYS



MINIMUM OF 20 GUESTS

SEA CRUDO DISPLAY

\$32 per person

SASHIMI SALMON, YELLOWTAIL, DIVER SCALLOPS

Citrus Ponzu, Pickled Shallots, Cilantro Sprouts, Tobiko Caviar, Wasabi Dressing, Ginger Cucumber Relish

POKE & CEVICHE DISPLAY

\$30 per person

PACIFIC AHI TUNA POKE, CEVICHE

Seaweed Salad, Cucumber, Ginger, Tobiko, Sesame, Radish Sprouts, Macadamia Toy, Taro Chips

RAW BAR

PACIFIC OYSTERS ON THE HALF SHELL *\$88 per dozen*

BAJA JUMBO SHRIMP served with Cocktail Sauce *\$72 per dozen*

COCKTAIL STONE CRAB CLAWS *Market Price (per dozen)*

PASTA STATION

\$32 per person

CHEESE RAVIOLI Basil Pomodoro Sauce

ORECCHIETTE Italian Sausage Ragout

TRUFFLE GNOCCHI Asparagus, Mushrooms, Aged Parmesan, Olive Oil

TACO STATION

\$40 per person

BAJA STYLE MAHI, CARNE ASADA, POLLO ASADA

Pico De Gallo, Guacamole, Grated Cotija Cheese, Crema Fresca, Corn and Flour Tortillas

SLIDER STATION

\$28 per person

CHEESEBURGER Cheddar, Bacon, Candied Onion

BBQ PULLED PORK Apple Coleslaw, Chipotle Mayo

SHIITAKE MUSHROOM Horseradish, Havarti, Tomato, Roasted Bell Pepper, Arugula

HOUSEMADE CHIPS

CARVING STATION



CHEF ATTENDANT REQUIRED AT \$175 EACH PER 75 GUESTS
MINIMUM OF 20 GUESTS

MAPLE ROASTED HAM \$25 per person

Ginger Peach Marmalade, Thyme Mustard Sauce

HARD SPICE RUB NATURAL TURKEY BREAST \$27 per person

Cranberry Sauce, Black Muscat, Giblet Gravy, Brioche Rolls

CUBAN ROAST PORK LOIN \$30 per person

Papaya Habanero Chutney, Spiced Rum Sauce, Brioche Rolls

BLACK ANGUS PRIME RIB \$35 per person

Shallot Confit, Cremini, Straight and Creamed Horseradish,
Cabernet Sauce, Brioche Rolls

BEACH EVENTS

LA JOLLA
BEACH & TENNIS CLUB 



BEACH BUFFETS



Prepared by our team in our club kitchen.

For parties of 20 or more, an upgraded off the grill experience with chef attendant and catering grill may be available for \$250++

STARS & STRIPES

\$52 per person

ARTISAN CHEESE BOARD Crostini Bread, Sun Dried Fruits

SUPER GREENS Arugula, Watercress, Spinach, Kale, Manchego, Almonds, Orange Dressing

COLESLAW Green Apple, Raisin Cabbage, Carrot

RED BLISS POTATO SALAD Young Cerey, Scallion, Maple Bacon

HOT DOGS & HAMBURGERS Beef & Vegetarian Burgers, Cheese, Lettuce, Tomato, Onions, Pickles, Classic Condiments

FUDGE BROWNIES, CHOCOLATE CHIP COOKIES, CHEESECAKE SQUARES

SEASIDE FIESTA

\$60 per person

CHIPS AND SALSA Pico de Gallo

CLASSIC CEVICHE White Sea Bass, Tomato, Cilantro, Lime, Pepitas

ROASTED CORN SALAD Romaine, Charred Tomato, Cotija Cheese, Agave Lime Vinaigrette

SNAPPER CHILI VERDE Cilantro, Queso Fresco, Grilled Scallions, Almonds

BEEF FAJITAS Sautéed Sweet Peppers and Onions

PISA'S CARNITAS Tomatillo Salsa, Cabbage Radish Salad

REFRIED BEANS, SPANISH RICE

TORTILLAS Corn and Flour

DULCE DE LECHE CHEESECAKE SQUARES, CREAM FILLED CHURROS WITH CHOCOLATE SAUCE

BEACH BUFFETS *Continued*



RIVIERA

\$65 per person

CLASSIC HUMMUS AND VEGETABLE CRUDITE Pita Crisp, Olive Oil

WILD ARUGULA Spinach, Fennel, Apple, Pecorino, Tart Cherries, Almonds, Citrus Vinaigrette

ORGANIC BEET SALAD Mozzarella, Basil, Pecans, Balsamic Pomegranate Vinaigrette

NICOISE SALAD Haricot Verts, Fingerling Potato, Egg, Olive, Preserved Tomatoes, Citrus Vinaigrette

CHEF'S ARTISANAL SKEWERS Chicken & Mahi Mahi

ARTISAN BREAD Butter

CHOCOLATE COFFEE OPERA, ALMOND LEMON BARS, SMORES SQUARES

TORREY PINES

\$80 per person

ARTISANAL CHEESE PLATTER Crostini Bread, Sun Dried Fruits

HEARTS OF PALM Bibb Lettuce, Avocado, Pink Grapefruit, Fennel Mustard Dressing

SHAVED BRUSSELS SPROUTS SALAD Wheat Berries, Marcona Almonds, Grapes, Pecorino, Cranberry Vinaigrette

SALMON Mango Relish

FILET BEEF TIPS

ROASTED RED BLISS POTATOES Savory Herbs

FARMERS MARKET VEGETABLES Thyme Citrus Oil

ARTISAN BREAD Butter

AMARETTO TIRAMISU, STRAWBERRY CHEESECAKE, CHOCOLATE TART

BEACH BUFFETS *Continued*



CLASSIC BBQ

\$100 per person

TOMATO AVOCADO SALAD Cucumber, Red Onion, Red Wine Vinaigrette

CHIPOTLE COLESLAW Cilantro, Carrots, Green and Red Cabbage, Chipotle Dressing

MAC AND CHEESE Cheddar Cheese, Parmesan Crust

BBQ SPARE RIBS House Made BBQ Sauce

MESQUITE SMOKED CHICKEN Citrus Brined, House Herbs, Apricot Glaze

SMOKED BRISKET SLIDERS House Made BBQ Sauce, Tabasco Onions, Brioche Buns

BAKED BEANS Smoked Bacon, Brown Sugar, Caramelized Onions

BUTTERED GREEN BEANS Butter, Garlic Almonds

JALAPENO CORNBREAD Honey Butter

BROWNIE BITES Chocolate Ganache

BANANA PARFAITS Vanilla Wafers, Banana Custard

STRAWBERRIES Whipped Cream

GREEN FLASH

\$120 per person

ARTISANAL CHARCUTERIE & CHEESE PLATTER Pickled Vegetables, Preserved Fruit Jam, Spicy Mustard, Country Bread

LITTLE GEM LETTUCE Pears, Candied Walnuts, Bacon, Blue Cheese, Sherry Vinaigrette

RED QUINOA SALAD Cucumber, Feta, Pink Grapefruit, Pepitas, Champagne Vinaigrette

HEIRLOOM TOMATO SALAD Burrata, Croutons, Basil, Olive Oil, Balsamic

ANGUS FILET MIGNON AND MAINE LOBSTER TAIL

GRILLED ASPARAGUS & MUSHROOMS

TWICE BAKED POTATOES

ROASTED BRUSSELS SPROUTS Pancetta, Parmesan

ARTISAN BREAD Butter

RED BERRY OPERA, DARK CHOCOLATE CAKE, APPLE CRUMBLE

INCLUDED ITEMS

*Included in each
buffet package*

BEACH DECOR

HOUSE WHITE LINENS

8 FT TABLES

WHITE RESIN CHAIRS

BEACH BALL UMBRELLAS

ROLLED SILVERWARE

BEVERAGE

LA JOLLA
BEACH & TENNIS CLUB 



HOSTED BAR



CHARGED BY CONSUMPTION

HOUSE LIQUORS

TITO'S VODKA, BEEFEATER'S GIN, BACARDI RUM, PUEBLO VIEJO BLANCO TEQUILA, CUTTY SARK WHISKY, OLD FORESTER BOURBON

\$15 each

PREMIUM LIQUORS

KETEL ONE VODKA, TANQUERAY GIN, CAPTAIN MORGAN SPICED RUM, HERRADURA TEQUILA, MAKER'S MARK BOURBON, JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY

\$17 each

LIQUEURS & CORDIALS

FRANGELICO, AMARETTO DISARONNO, KAHLUA, BAILEY'S IRISH CREAM, GRAND MARNIER, COURVOISIER VS, REMY MARTIN VSOP

\$13 – \$18 each

DOMESTIC BEER

BUDWEISER, BUD LIGHT, COORS LIGHT

\$7 each

IMPORTED BEER

CORONA, HEINEKEN, AMSTEL LIGHT, PACIFICO, GUINNESS, STELLA ARTOIS

\$8 each

CRAFT BEER

MISSION BREWERY BLONDE ALE, FAT TIRE, BALLAST POINT SCULPIN, GREEN FLASH BREWING WEST COAST IPA

\$10 each

NON-ALCOHOLIC

INDIVIDUALLY BOTTLED JUICES *\$7 each*

SOFT DRINKS *\$5 each*

BOTTLED STILL AND SPARKLING WATER *\$7 each*

BAR PACKAGES



ALL BEVERAGE PACKAGES INCLUDE SOFT DRINKS, JUICE, SPARKLING & STILL WATER

PREMIUM

**KETEL ONE VODKA, TANQUERAY GIN,
CAPTAIN MORGAN SPICED RUM, HERRADURA TEQUILA,
MAKER'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

ASSORTMENT OF DOMESTIC, IMPORT, AND CRAFT BEERS

\$28 first hour per person / \$17 each additional hour per person

STANDARD

**TITO'S VODKA, BEEFEATER'S GIN, BACARDI RUM,
PUEBLO VIEJO BLANCO TEQUILA, CUTTY SARK WHISKY,
OLD FORESTER BOURBON**

CHARDONNAY AND CABERNET SAUVIGNON
Estancia, Central Coast, CA

ASSORTMENT OF DOMESTIC, IMPORT, AND CRAFT BEERS

\$23 first hour per person / \$15 each additional hour per person

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**

DAOU SAUVIGNON BLANC
Sauvignon Blanc, Sonoma, CA

CHARDONNAY AND CABERNET SAUVIGNON
Estancia, Central Coast, CA

\$20 first hour per person / \$12 each additional hour per person

WINE CELLAR



VINTAGES & PRICING ARE SUBJECT TO CHANGE BASED ON AVAILABILITY
PRICING IS PER BOTTLE

SPARKLING WINE

AVISSI, PROSECCO, Italy \$45
MUMM'S, Napa, California \$56
DOMAINE CARNEROS, BRUT, Napa, California \$60
ROEDERER ESTATE, BRUT, Anderson Valley, California \$70

CHAMPAGNE

NICOLAS FEUILLATTE, BRUT, Epernay, France \$78
TAITTINGER, LA FRANCAISE, BRUT, Epernay, France \$95
VEUVE CLICQUOT PONSARDIN, BRUT, Reims, France \$120
DOM PERIGNON, MOET & CHANDON, BRUT, Epernay, France \$295

SAUVIGNON BLANC

FERRARI-CARANO, Sonoma, California \$50
MATANZAS CREEK, Sonoma, California \$48
DAOU, Paso Robles, California \$48
GRGICH HILLS, Napa, California \$56
MALK, RUSSIAN RIVER, Sonoma, California \$68

PINOT GRIS/ PINOT GRIGIO

PINOT GRIS, "J", California \$46
PINOT GRIGIO, SCARPETTA, Friuli--Venezia Giulia, Italy \$48

CHARDONNAY

ESTANCIA, Central Coast, California \$40
LA CREMA, Monterey, California \$50
CAMBRIA, "Katherine's Vineyard," Santa Maria Valley, California \$52
SONOMA CUTRER, Russian River, Sonoma, California \$58
GRGICH HILLS, Napa, California \$85

PINOT NOIR

SEAN MINOR, Carneros, Sonoma, California \$50
CAMBRIA, "Julia's Vineyard," Santa Maria Valley, California \$64
ANNE AMIE, Willamette, Oregon \$62
EN ROUTE, Russian River, California \$75
MERRY EDWARDS, Sonoma Coast, California \$80

CABERNET SAUVIGNON

ESTANCIA, Paso Robles, California \$40
ARROWOOD, Sonoma, California \$54
DAOU, Paso Robles, California \$58
FRANCISCAN, "Oakville Estate," Napa, California \$60
DECOY, Sonoma, California \$56
POST & BEAM, Napa, California \$78
SILVER OAK, Alexander Valley, California \$125

OTHER REDS

TAPIZ, MALBEC, Mendoza, Argentina \$48
MATANZAS CREEK MERLOT, Bennett Valley, Sonoma, California \$55
HILL FAMILY ESTATE MERLOT, Napa, California \$62
MUGA, RESERVA, TEMPRANILLO SPAIN, Rioga, Spain \$79

CORKAGE FEE

\$35 per bottle

ADDITIONAL INFORMATION

LA JOLLA
BEACH & TENNIS CLUB 



FAQS



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 helping with 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 wedding 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 200 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.

CATERING INFORMATION



Because of 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.

ADDITIONAL SPONSORSHIP

Additional 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 of 50 or more during peak season. During off season, valet parking is required for groups of 75 or more.

ADDITIONAL CHARGES

- A Food and Beverage minimum will apply and, if not reached, a labor charge will be assessed.
- A 25% 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.
- Cake Service: \$5++ per person
- Chef Attendant Fee: \$175
- Catering Grill: \$150

AUDIO VISUAL EQUIPMENT



AUDIO

WIRED MICROPHONE, STAND AND SPEAKER (PA SYSTEM) \$185
WIRED MICROPHONE AND PODIUM \$200
WIRELESS HANDHELD MICROPHONE AND SPEAKER \$240
WIRELESS LAVALIER MICROPHONE AND SPEAKER \$240
SPEAKER AND IPOD CABLE/ADAPTER \$160
STANDING PODIUM \$50
SPEAKERPHONE/CONFERENCE PHONE \$180

VIDEO

LCD PROJECTOR & SCREEN \$375
LCD PROJECTOR \$275
SCREEN \$100
FLIPCHART WITH PAD AND MARKERS \$60
ADDITIONAL PADS \$25
WHITEBOARD AND MARKERS \$60
EASEL \$30
EXTENSION CORD/POWER STRIP \$20
WIRELESS SLIDE ADVANCER "CLICKER" \$35
AUXILIARY CABLE \$15
HIGH SPEED WIRED INTERNET (50 MBPS) \$200
EACH ADDITIONAL LINE \$15
NETWORK SWITCH *Ask for Pricing*