

The Wedding OF YOUR DREAMS...



...AT LA JOLLA BEACH & TENNIS CLUB

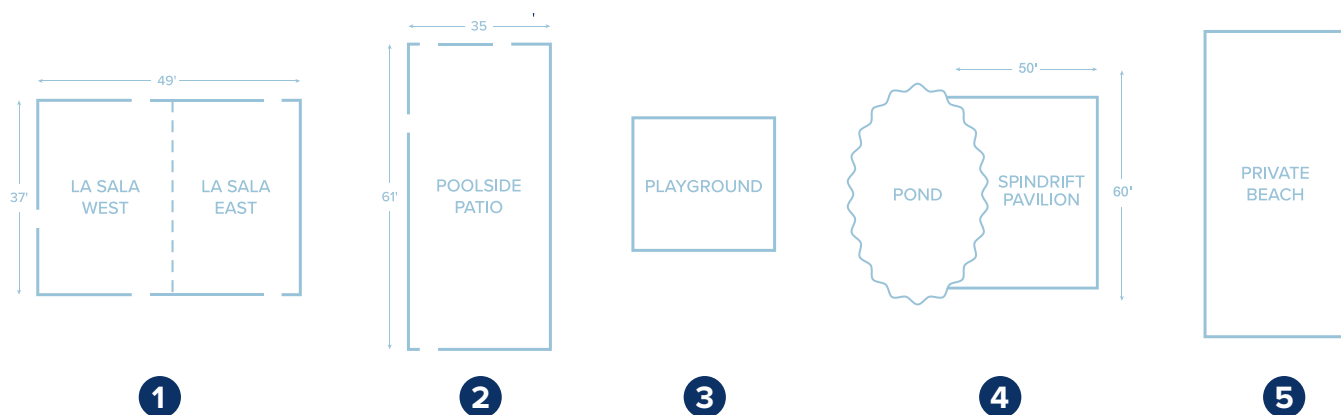
Celebrate your special day surrounded by the incredible beauty of the California coast. Walk down the aisle on our golden beach with gorgeous sunsets over the Pacific Ocean. Infuse your La Jolla beach wedding with a laid-back coastal charm and elegant touches. Our experienced catering department will 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
858-551-4666

2000 SPINDRIFT DR, LA JOLLA, CA 92037
LJBTC.COM

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	—	220	—	—	—	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: 220 people

Plated: 170 people

* Additional food and beverage minimums



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.

- * Guest fees apply.
- * Additional set up and equipment fees may apply.
- * Additional food and beverage minimums apply.



Perfectly Planned WEDDING RECEPTIONS

Wedding reception menu packages start at \$135 per person and include the following:

HORS D'OEUVRES

Choice of three hors d'oeuvres 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.*



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

\$135 per person

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, Sautéed Bloomsdale Spinach, Bella Mushroom, Mango Relish, Thyme Butter Sauce

TIER 2 ENTRÉES

\$150 per person

100Z 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

\$160 per person

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

\$175 per person

CENTER CUT FILET & MAINE LOBSTER TAIL

Whipped Yukon Potatoes, 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 Swiss Chard, Red Quinoa, Crispy Shallot, Pine Nuts, Gremolata

WILD MUSHROOM RISOTTO

Field Peas, Cipollini, Truffle Gremolata, Parmesan



Dinner BUFFETS

MEDITERRANEAN FEAST

\$135 per person

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

\$150 per person

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

\$160 per person

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 Required at \$175 per 75 guests.

PETIT FOURS

MACARONS, OPERA CAKE, RED BERRY OPERA, LEMON BARS,
DULCE DE LECHE SQUARES, NEW YORK CHEESECAKE,
TIRAMISU, S'MORES BAR

\$5 each, 30 piece minimum



Children's MENU CHOICES

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

\$35 per child

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
\$17 each

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

HOUSE LIQUORS
\$15 each

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

LIQUERS &
CORDIALS
\$13-18 each

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

DOMESTIC
BOTTLED BEER
\$7 each

BUDWEISER, BUD LIGHT, COORS LIGHT, MILLER

IMPORTED
BOTTLED BEER
\$8 each

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

CRAFT
BOTTLED BEER
\$10 each

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

NON-ALCOHOLIC

INDIVIDUALLY BOTTLED JUICES *\$7 each*
SOFT DRINKS *\$5 each*
BOTTLED SPARKLING AND STILL WATER *\$7 each*



Bar PACKAGES

All beverage packages include soft drinks, bottled juices, sparkling and 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
BUDWEISER, HEINEKEN, AMSTEL LIGHT, FAT TIRE
\$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
\$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
FERRARI-CARANO, SAUVIGNON BLANC, Sonoma, CA
CHARDONNAY AND CABERNET SAUVIGNON, ESTANCIA, Central Coast, CA
\$20 first hour per person / \$12 each additional hour per person

THE *Wine* CELLAR

Vinages and pricing are subject to change based on availability.

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 TIATTINGER, 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 County, 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, Bennet Valley, Sonoma, California \$55 HILL FAMILY ESTATE MERLOT, Napa, California \$62 MUGA, RESERVA, TEMPRANILLO SPAIN, Rioga, Spain \$79



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 on the patio
- Rehearsal dinners
- Beach barbeques on the sand
- Post-wedding brunch buffets
- Farewell parties

CONTACT INFORMATION

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Wedding 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 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 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.

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.

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 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 banquet bartender is required for any service of beer, wine or alcohol.
- Labor Fee: \$ 75 for groups of 20 people and under
- Cake Service: \$3 per person
- Chef Attendant Fee: \$175
- Catering Grill: \$150