

LA JOLLA  
BEACH & TENNIS CLUB



# *Catering*





# Venue Options



	Name	Sq. Feet	Height	Reception	Theater	Classroom	Conference	Banquet
1	Beach	10,000	—	300	—	—	—	
2	Club Dining Patio	2,135	-	300	—	—	—	200
3	Spindrift Pavilion	3,000	—	250	—	—	—	250
4	La Sala Room	1,800	12'	250	160	100	60	160
5	Palm Room	400	—	—	—	—	—	40
6	The Walnut Lounge	2,850	12'	75	-	-	-	-





Location is everything. So, set the stage for a flawless affair with venues that fit any occasion. The La Jolla Beach & Tennis Club's experienced, onsite catering team 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.

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 decor and amenities are available to help create your one-of-a-kind event.

Thank you for considering the La Jolla Beach & Tennis Club as the location for your special occasion.

*\* Additional set up and equipment fees may apply.*

*\* Additional food and beverage minimums apply.*



## Beach



Host your event on the beach. Our beautiful 10,000-square-foot beach can accommodate up to 300 guests and is perfect for receptions, weddings, reunions, team-building exercises, beach barbeques, and parties.

Reception: 300 people

*\*Additional set up and equipment fees may apply.*

*\*Additional food and beverage minimums apply.*





## Club Dining Patio



Located at the heart of The Club, the Club Dining 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: 300 people

Banquet: 200 people

*\*Additional set up and equipment fees may apply.*

*\*Additional food and beverage minimums apply.*





## *The Walnut Lounge*



Located right on the boardwalk inside The Club, this space offers an elevated yet approachable enclave for those looking to unwind. This inviting setting combines relaxation and sophistication in the heart of La Jolla Shores.

Reception: 75

Partial Buyout available

*\*Additional set up and equipment fees may apply.*

*\*Additional food and beverage minimums apply.*







# Spindrift Pavilion

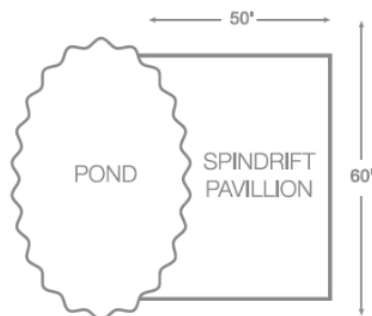


Situated on our private 9-hole golf course, our pickleball courts, gazebo, lawn and duck pond provide a unique venue option. Its open landscape, and views of the surrounding area provide a perfect canvas for your event and make a beautiful outdoor choice.

Reception: 250 people

*\*Additional set up and equipment fees may apply.*

*\*Additional food and beverage minimums apply.*





## *La Sala Room*

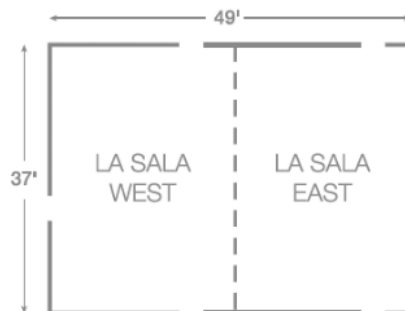


La Sala is our largest indoor venue at approximately 2,000 square feet. With 12-foot ceilings, rich wood paneling and fabric walls, it is a great location for any affair.

Reception: 250 people

*\*Additional set up and equipment fees may apply.*

*\*Additional food and beverage minimums apply.*







# *Breakfast Buffets*

## SHORES CONTINENTAL

\$38 per person, minimum of 12 guests

### **BREAKFAST BREADS AND PASTRIES**

Butter, Preserves

**OVERNIGHT OATS WITH SLIVERED ALMONDS, BERRIES, AND COCONUT MILK**

**SELECTION OF HEALTHY CEREALS**

**SEASONAL FRESH FRUIT**

**YOGURT PARFAIT WITH HONEY AND GRANOLA**

**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

## POWER START

\$45 per person, minimum of 12 guests

### **CHEF'S BLEND GRANOLA**

Individual Assorted Yogurt with Mixed Berries and Honey

**OVERNIGHT OATS WITH SLIVERED ALMONDS, BERRIES, AND COCONUT MILK**

**QUINOA BOWL WITH KALE, CAULIFLOWER, TOMATOES, AVOCADO, AND PEPITA**

**MUSHROOM SPINACH SCRAMBLE WITH HERB GOAT CHEESE AND SWEET PEPPERS**

**ACAI BOWL WITH SEASONAL BERRIES, PECANS, AND MINT SYRUP**

**BEYOND BREAKFAST SAUSAGE**

**ORANGE JUICE, FRESHLY BREWED COFFEE & TEA**

*Additional options on the next page...*



# *Breakfast Buffets Cont.*

## **ALL AMERICAN**

\$44 per person, minimum of 12 guests

### **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**

## **BAJA**

\$48 per person, minimum of 12 guests

### **TRES LECHE FRENCH TOAST**

### **HUEVOS RANCHEROS**

Eggs, Corn Tortillas, Ranchero Sauce

### **CHILAQUILES**

Avocado, Tomatillo, Queso Fresco

### **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 Buffet*

\$65 per person, minimum of 20 guests

**FRESH 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 POTATO 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**





# *Brunch Enhancements*

## OMELET STATION

\$29 per person, Chef attendant required  
at \$175 for 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

## BAKERY

### **CHOCOLATE OR BUTTER CROISSANTS**

\$48 per dozen

### **ASSORTED LARGE MUFFINS**

\$48 per dozen

### **ASSORTED BAGELS**

With Plain 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**

\$14 per person

## BEVERAGES

### **BOTTLED STILL AND SPARKLING WATER**

\$7 each

### **INDIVIDUALLY BOTTLED JUICES**

\$7 each

### **ICED TEA OR LEMONADE**

\$35 per pitcher

### **FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE**

\$42 per pitcher

### **FRESH BREWED COFFEE OR TEA**

\$110 per gallon



# Meeting Breaks

## 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 CRUDITÉ

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

*All break packages are based on 30 minutes of continuous service.*



# Lunch Buffets

## CALIFORNIAN

\$52 per person, minimum of 12 guests

### 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

## THE COVE

\$60 per person, minimum of 12 guests

### WHITE BEAN HUMMUS

Crudit , 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

### SUBMARINE ON BAGUETTE

Italian Meats, Provolone Cheese, Olive Tapenade

### CUCUMBER SALAD

### MARKET SELECTION OF SEASONAL FRUIT

*Additional options on the next page...*





## *Lunch Buffets Cont.*

### OLD TOWN FIESTA

\$65 per person, minimum of 12 guests

#### **SOUTHWESTERN CAESAR SALAD**

Romaine Hearts, Shaved Manchego, Croutons, Ancho Caesar Dressing

#### **CHARRED CORN SALAD**

Cotija Cheese, Pickled Radish, Green Onion, Tomato Vinaigrette

#### **CHIPOTLE BRAISED CHICKEN SOPE**

Shredded Lettuce, Queso Fresco, Avocado Purée

#### **BAJA FISH TACOS**

Cabbage, Corn Tortillas, Salsa Fresca

#### **CHILI-LIME CURED SKIRT STEAK FAJITAS**

Homemade Salsa Roja, Flour Tortillas, Cilantro Lime Crema

#### **REFRIED BLACK BEANS, SPANISH RICE, TORTILLA CHIPS**

#### **CREAM FILLED CHURROS**

Cinnamon Sugar Dust

### 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**



# 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 count 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

*Additional options on the next page...*



# *Three Course Plated Lunch Cont.*

## ENTRÉES

Highest price entree selection prevails for all guests

### **JIDORI CHICKEN**

Okinawan Potato, Baby Bok Choy, Candied Kumquat, Black Garlic Jus, \$62

### **SEARED ROCKFISH**

Quinoa, Garden Vegetables, Lemon Caper Sauce, \$64

### **LOCAL HALIBUT**

Couscous, Butternut Squash, Blistered Tomato, Meyer Lemon Pistou, \$69

### **DIVER SCALLOPS AND BAJA PRAWNS**

Tabbouleh, Fennel Puree, Tangerine Reduction, \$72

### **ANGUS PETIT FILET MIGNON**

Garlic Herb Butter, French Fries, Petite Salad, \$75

### **ROASTED CAULIFLOWER BOWL**

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy, \$62

## DESSERTS

Select One

### **CAPPUCCINO MUDD PIE**

Roasted Almonds, Butterscotch, Chocolate

### **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)**





# Box Lunch

*All box lunches include bag of potato chips, whole fruit, cookie, and bottled water. Select three options from any category for entire party. \$48 per person, minimum of 12 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

### **WHOLE WHEAT TORTILLA 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



# Three Course Plated Dinner Starters

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

**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

*Next, choose entrées...*



# Three Course Plated Dinner Entrees

*Highest price entrée selection will prevail for all guests. Meal indicators required to be provided by client.*

## **SEARED SNAPPER**

Quinoa, Garden Vegetables, Lemon Caper Sauce, \$82

## **LOCAL HALIBUT**

3 Citrus Risotto, Broccolini, Blister Tomato, Meyer Lemon Pistou, \$84

## **NATURAL SALMON**

Rainbow Quinoa, Oyster Mushroom, Tomato Fennel Marmalade, \$88

## **WHITE SEA BASS**

Roasted Heirloom Potatoes, Pencil Asparagus, Tangerine Relish, Thyme Butter Sauce, \$95

## **DIVER SCALLOPS AND BAJA PRAWNS**

Yellow Corn Polenta, Sautéed Heirloom Mustard Greens, Baby Bella Mushrooms, Citrus Vinaigrette, \$98

## **DOUBLE PORK CHOP**

Whipped Potato, Broccoli Rabe, Apple Chutney, Rum Sauce, \$86

## **JIDORI CHICKEN**

3 Citrus Risotto, Broccolini, Cider Glazed Pearl Onion, Candied Kumquat, Black Garlic Jus, \$78

## **BRAISED BEEF SHORT RIB**

Beemster Polenta, Wild Mushrooms, Cipollini Cabernet Jus, \$82

## **ANGUS PRIME RIB**

Twice Baked Potato, Asparagus, Creamy Horseradish, Natural Jus, \$95

## **CENTER CUT FILET MIGNON**

Black Truffle Yukon Mashed Potatoes, Confit Tomato, Asparagus, Cabernet Reduction, \$100

## **VEGETARIAN**

## **BUTTERNUT SQUASH RISOTTO**

Mascarpone, Field Peas, Citrus Gremolata, \$68

## **CREMINI MUSHROOM RAVIOLI**

Kale, Parmesan, Truffle Oil, Basil, \$68

## **VEGAN**

## **ROASTED CAULIFLOWER BOWL**

Broccoli, Snap Peas, Scallions, Jasmine Rice, Garlic, Ginger, Soy, \$68

## **VEGETABLE TAGLIATELLE**

Yellow Squash, Zucchini, Carrots, Goat Cheese, Basil Pistou, \$68

*Next, choose desserts...*



# *Three Course Plated Dinner Desserts*

**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, Streusels, Berry Coulis

**SMALL BITES**

\$60 per dozen, 3 dozen minimum per selection

**PETIT FOURS**

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



# 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**

*Additional options on the next page...*





## *Dinner Buffets Cont.*

### **LA JOLLAN**

\$88 per person

#### **ARTISAN CHEESE BOARD**

Imported & Domestic Cheese, 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

#### **DESSERTS**

Flourless Chocolate Cake, Strawberry Cheesecake, Stone Berry Opera Cake

*Additional options on the next page...*



# *Dinner Buffets Cont.*

## 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

### **DESSERTS**

Amaretto Tiramisu, Pistachio Cheesecake Bar, Lemon Meringue Bar



# *Hors D'oeuvres*

## COOL TRAY-PASSED

\$10 per piece, 30 pieces 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, Creme Fraiche, Salmon Roe

### **AHI POKE QUINOA SPOON**

### **LOBSTER SALAD TARTLET**

Lemon Caper Aioli, Chives

### **DEVILED EGG**

Candied Bacon, Mustard Lemon Cream

## HOT TRAY-PASSED

\$10 per piece, 30 pieces 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**

### SEA CRUDO DISPLAY

\$32 per person, minimum of 20 guests

**SASHIMI SALMON, YELLOWTAIL, DIVER SCALLOPS**

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

*Additional options on the next page...*



## *Stationed Displays Cont.*

### **POKE & CEVICHE DISPLAY**

\$30 per person, minimum of 20 guests

#### **PACIFIC AHI TUNA POKE, CEVICHE**

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

### **RAW BAR**

Minimum of 20 guests

#### **PACIFIC OYSTERS ON THE HALF SHELL**

\$88 per dozen

#### **BAJA JUMBO SHRIMP**

\$72 per dozen, served with Cocktail Sauce

#### **COCKTAIL STONE CRAB CLAWS**

Market Price (per dozen)

### **PASTA STATION**

\$32 per person, minimum of 20 guests

#### **CHEESE RAVIOLI**

Basil Pomodoro Sauce

#### **ORECCHIETTE**

Italian Sausage Ragout

#### **TRUFFLE GNOCCHI**

Asparagus, Mushrooms, Aged Parmesan, Olive Oil

### **TACO STATION**

\$40 per person, minimum of 20 guests

#### **BAJA STYLE MAHI, CARNE ASADA, POLLO ASADA**

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

*Additional options on the next page...*





## *Stationed Displays Cont.*

### SLIDER STATION

\$28 per person, minimum of 20 guests

#### **CHEESEBURGER**

Cheddar, Bacon, Candied Onion

#### **BBQ PULLED PORK**

Apple Coleslaw, Chipotle Mayo

#### **SHIITAKE MUSHROOM**

Horseradish, Havarti, Tomato, Roasted Bell Pepper, Arugula

#### **HOUSE MADE CHIPS**



# *Action Stations*

## **CARVING STATIONS**

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*





# Beach Buffets

*Prepared by our team in our club kitchen. For parties of 20 or more, an upgraded off-the-grill experience with a 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 Celery, 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

*Additional options on the next page...*



## *Beach Buffets Cont.*

### **RIVIERA**

\$65 per person

#### **CLASSIC HUMMUS AND VEGETABLE CRUDITÉS**

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, S'MORES SQUARES**

*Additional options on the next page...*





## *Beach Buffets Cont.*

### **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**

*Additional options on the next page...*



## *Beach Buffets Cont.*

### 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

*Additional options on the next page...*



## *Beach Buffets Cont.*

### 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**



# *Hosted Bar*

*Charged based on consumption.*

## **HOUSE LIQUORS**

\$15 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

## **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

## **LIQUEURS & CORDIALS**

\$13-\$18 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy 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**

\$7 each: Individually Bottled Juices

\$5 each: Soft Drinks

\$7 each: Bottled Still and Sparkling Water



# Bar Packages

*All beverage packages include soft drinks, juice, sparkling, and still water.*

## PREMIUM

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

### LIQUEURS & CORDIALS

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

### WINE

Cambria Chardonnay "Katherine's Vineyard", Santa Maria Valley, California  
Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, CA

### BEER

Budweiser, Heineken, Amstel Light, Fat Tire

## STANDARD

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

### LIQUEURS & CORDIALS

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

### WINE

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

## BEER & WINE

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

### BEER

Bud Light, Corona, Stella Artois, Fat Tire, Mission Brewery Blonde Ale, Green Flash Brewing Company West Coast IPA

### WINE

Ferrari-Carano Sauvignon Blanc, Sonoma, CA; Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA





# Wine Cellar

*Vintages & pricing are subject to change based on availability. Pricing is per bottle.  
Corkage fee is \$35 per bottle.*

## **SPARKLING WINE**

Avisi, 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 Française, Brut, Epernay, France \$95  
Veuve Clicquot Ponsardin, Brut, Reims, France \$120  
Dom Perignon, Moët & 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, Rioja, Spain \$79

# *Additional Information*





# *Frequently Asked Questions*

The following information addresses some common questions about hosting a catered event at The La Jolla Beach & Tennis Club. Please contact the catering team with any specific questions about requirements or fees. We look forward to assisting with your special event!

**Do I need to be a Club Member to host an event on the property?**

Non-members can host an event if it is sponsored by a current member or through a room's sponsorship based on the number of guests. All events are subject to approval.

**How far in advance can I book?**

Space may be reserved up to twelve months in advance.

**Do you charge guest fees for all events?**

Guest fees apply to all events on the beach.

**Where will my guests park during the event?**

Our parking lot is available for your guests. However, valet parking is required for groups of 50 or more.

**Can I have live music at my event?**

Yes, entertainment can be arranged through LJBTC. On the beach, only acoustic music is allowed, with amplification permitted during wedding vows and the recessional.

**Can I host a fundraising event or have a non-hosted bar?**

Events at the Club may not include cash transactions, including the sale of admission charges, merchandise, food, or beverage. Drink tickets may be provided to guests.

**How many people can I invite to my party?**

We offer several venue options, both inside and outside the Club, for groups of up to 200 people.

**When do I need to finalize my headcount?**

The catering office requires notification of the number of guests five business days prior to your event. The full guest list must be provided 24 hours before the event.

**How late can our party last?**

All events must conclude by 10 PM.

**Can I close the pool for my event?**

The pool is open daily to members and guests from sunrise to sunset.



## *FAQ Cont.*

**Are dogs permitted at the Club?**

Pets are prohibited on Club property, except for those protected under the American with Disabilities Act.

**Can I bring a specialty cake from my favorite bakery?**

Yes, outside cakes are allowed; however, a per-person dessert service charge will apply.

**Can I bring in my own alcohol or use an outside caterer?**

Our Food and Beverage team will handle all event needs. Food and beverage from outside sources are not permitted.

**How far in advance will I need to pay?**

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 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, and all member sponsors are required to attend. If you do not have member sponsorship, you can obtain it 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 the 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 and is subject to change. California state sales tax is calculated on the total of all charges (excluding entertainment and valet service). The 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 is \$5++ per person. The chef attendant fee is \$175. Catering grill rental is \$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 \$250**

**SCREEN \$75**

**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**

**HS WIRED INTERNET (50 MBPS) \$200**

**EACH ADDITIONAL LINE \$15**

**NETWORK SWITCH (ASK FOR PRICING)**