

LA JOLLA   
BEACH & TENNIS CLUB

# *Weddings*





# *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 buff et.

## 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.



# Starters

## TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to guests during the cocktail portion for either plated or buffet-style receptions.

### Cool Selections

**CITRUS POACHED PRAWN**

Cocktail Sauce

**LEMON RICOTTA**

Pistachio & Prosciutto Canapé

**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

### Hot Selections

**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.

### **ROASTED TOMATO BISQUE**

Basil Oil

### **WILD MUSHROOM SOUP**

Parmesan Cream

### **LOBSTER BISQUE**

### **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 Top of Form



# Plated Main Course

Select up to two entrées 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

### SALMON

Mashed Potatoes, Cured Tomato, Pencil Asparagus, Beechwood, Beurre Blanc

### BRAISED PRIME SHORT RIB

Cider Glazed Carrots, Cipollini Onion

### PAN SEARED SEABASS

Risotto, Mango Relish, Thyme Butter Sauce

## TIER 2 ENTRÉES

\$150 per person

### 100Z PRIME RIB

Bacon Scallion Yukon Potato Mash, Grilled Asparagus, Creamy Horseradish, Natural Au Jus

### GRILLED SWORDFISH

Risotto, Blistered Heirloom Tomato, Lemon Beurre Blanc

### PACIFIC SNAPPER

Citrus Risotto, Seasonal Farmers Market Vegetables, Charred Lemon, Tomato Relish

## TIER 3 ENTRÉES

\$160 per person

### PEPPERCORN BEEF TENDERLOIN

Roasted Yukon Garlic Mashed Potatoes, Asparagus, Demi-Glace

### SEARED HALIBUT

Marble Potatoes, Swiss Chard, Butternut Squash, Lemon Caper Beurre Blanc

### MAINE LOBSTER TAIL

Lump Crab Risotto, Grilled Broccolini, Charred Lemon, Drawn Butter

### PORK OSSO BUCCO

Truffle Yukon Mash, Cider Glazed Pearl Onion, Baby Broccolini, Garden Herb Gremolata

## SURF & TURF DUO

\$175 per person

### CENTER CUT FILET & MAINE LOBSTER TAIL

Whipped Yukon Potatoes, Broccolini & Asparagus, Confit Tomato, Demi-Glace, Lemon Caper Beurre Blanc

## VEGETARIAN ENTRÉES

All Vegetarian options are Gluten-Free

### YELLOW CORN & MASCARPONE POLENTA

Fennel, Cured Tomato, 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, Crouton, Fire Roasted Pepper, Dill, Red Wine Vinaigrette

### CAVATAPPI

Fennel, Tomato, Snap Pea, Burrata Cheese

### CRISP ARANCINI

Parmesan

### CHICKEN BREAST

Cured Tomatoes, Peppers, Mushrooms

### BRAISED BEEF SHORT RIB

Kalamata Olive, San Marzano Tomato, Parsley Gremolata

### RISOTTO

Blistered Tomato, Mascarpone

### BROCCOLINI & CARROT

Merlot Sea Salt

### ARTISAN BREAD, SWEET BUTTER

## CHEF'S TABLE

\$150 per person

### LOBSTER BISQUE

Chives

### LOCAL GREENS

Fresh Garden Herbs, Shaved Rainbow Carrot, Charred Corn  
Dressing: Buttermilk Ranch, Caramelized Shallot Vinaigrette

### GRILLED COLEMAN FARMS ASPARAGUS

Lump Crab, Avocado

### APPLE GLAZED ORGANIC CHICKEN BREAST

Pearl Onion, Gremolata

### TI LEAF ROASTED SALMON

Rainbow Swiss Chard, Tomato Fennel Marmalade

### ROASTED 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, Pepita, White Balsamic Vinaigrette

### GRILLED ASPARAGUS

Tomato, Meyer Lemon Vinaigrette

### PRIME RIB

Grilled Haricot Verts, French Radish, Toasted Hazelnut, Crispy Shallot, Au Jus

### PRIME PETIT FILET & JUMBO PRAWN

Wild Mushroom Ragù, Demi-Glace

### 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 Options & Children's Menu*

## **ACTION STATIONS**

A minimum of 20 guests is required per station. A Chef Attendant is necessary at a rate of \$175 per 75 guests.

### **PETIT FOURS**

Each petit fours is priced at \$5, with a minimum order of 30 pieces. Available options include Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce de Leche Squares, New York Cheesecake, Tiramisu, and S'mores Bar.

## **CHILDREN'S MENU**

The cost is \$35 per child for those aged 10 and under. Please choose one entrée and one side for all children.

### **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*

*Charged on Consumption*

## **HOUSE LIQUORS**

\$16 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

## **PREMIUM LIQUORS**

\$18 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

## **LIQUEURS & CORDIALS**

\$18-\$20 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

## **DOMESTIC BOTTLED BEER**

\$9 each: Budweiser, Bud Light, Coors Light, Miller

## **IMPORTED BOTTLED BEER**

\$9 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

\$40 for the first hour per person / \$22 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

\$35 for the first hour per person / \$20 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

\$30 for the first hour per person / \$18 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**

Avissi, Prosecco, Italy \$58  
Mumm's, Napa, California \$62  
Domaine Carneros, Brut, Napa, California \$73  
Roederer Estate, Brut, Anderson Valley, California \$75

## **CHAMPAGNE**

Nicolas Feuillatte, Brut, Epernay, France \$147  
Taittinger, La Française, Brut, Epernay, France \$125  
Veuve Clicquot Ponsardin, Brut, Reims, France \$150  
Dom Perignon, Moët & Chandon, Brut, Epernay, France \$375

## **SAUVIGNON BLANC**

Ferrari-Carano, Sonoma County, California \$58  
Matanzas Creek, Sonoma, California \$52  
DAOU, Paso Robles, California \$52

## **PINOT GRIS / PINOT GRIGIO**

Pinot Gris, "J," California \$52  
Pinot Grigio, Kettmier, Italy \$50

## **CHARDONNAY**

Estancia, Central Coast, California \$50  
La Crema, Monterey, California \$50  
Cambria, "Katherine's Vineyard," Santa Maria Valley, California \$60  
Sonoma-Cutrer, Russian River, Sonoma, California \$64  
Grgich Hills, Napa, California \$115

## **PINOT NOIR**

Sean Minor, Carneros, Sonoma, California \$58  
Anne Amie, Willamette, Oregon \$70  
En Route, Russian River, California \$80  
Merry Edwards, Sonoma Coast, California \$150

## **CABERNET SAUVIGNON**

Estancia, Paso Robles, California \$50  
Arrowood, Sonoma, California \$60  
DAOU, Paso Robles, California \$64  
Franciscan, Oakville Estate, Napa, California \$70  
Decoy, Sonoma, California \$64  
Post & Beam, Napa, California \$85  
Silver Oak, Alexander Valley, California \$210

## **OTHER REDS**

Tapiz, Malbec, Mendoza, Argentina \$50  
Matanzas Creek Merlot, Bennet Valley, Sonoma, California \$70  
Hill Family Estate Merlot, Napa, California \$115  
Muga, Reserva, Tempranillo, Rioja, Spain \$84

# *Make your Special Day a Weekend to Remember*

Thank you for choosing the La Jolla Beach & Tennis Club to host your special day! As you plan, we invite you to take advantage of our stunning location and full-service catering department to enhance your event with some memorable pre- and post-event extras.

Our private event spaces and open-air patios are perfect for groups of 20 to 200.

## **Options include:**

Welcome Receptions on the Patio

Rehearsal Dinners

Beach Barbecues on the Sand

Post-Wedding Brunch Buffets

Farewell Parties