

LA JOLLA 
BEACH & TENNIS CLUB

Weddings





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.



Venue Options



	Name	Sq. Feet	Height	Reception	Theater	Classroom	Conference	Banquet
1	Beach	10,000	-	300	-	-	-	200
2	Patio	2,135	-	300	-	-	-	200
3	Spindrift Pavilion	3,000	-	500	-	-	-	250
4	La Sala Room	1,800	12'	250	150	100	60	150
5	The Walnut Lounge	2,850	12'	75	-	-	-	-



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

Location is everything. 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.

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.

- * 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 food and beverage minimums





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 food and beverage minimums





The Walnut Lounge



Located right on the boardwalk inside The Club, our 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
No Plates





Spindrift Pavilion & Gazebo

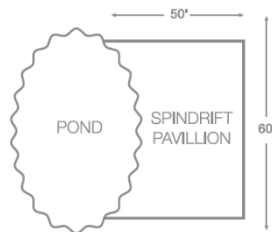


Situated on our private lawn beside the duck pond, this scenic venue offers a unique outdoor setting. Its open landscape and picturesque views create a stunning backdrop for any event.

Reception: 500 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 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 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



Frequently Asked Questions

The following information addresses some common questions about hosting a catered event at The La Jolla Beach & Tennis Club. Please contact our membership or catering departments 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 p.m.

Can I close the pool for my event?

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



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.

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.

Guest Fees

Members hosting beach events will be charged \$20.00 per adult and \$7.00 per child (ages 6–12). Children ages 5 and under are free. Hotel guests hosting beach events will be charged \$30.00 per adult and \$10.00 per child (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 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.