

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
6	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. 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.

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

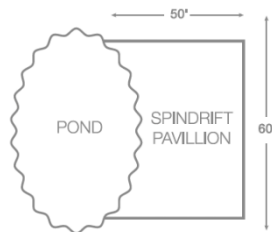


Situated on our private 9-hole golf course, our pickleball courts, gazebo, lawn and duck pond provide a unique venue option. Its open landscape, and views of the surrounding area provide a perfect canvas for your event and make a beautiful outdoor choice.

Reception: 250 people

*Additional set up and equipment fees may apply.

*Additional food and beverage minimums apply.





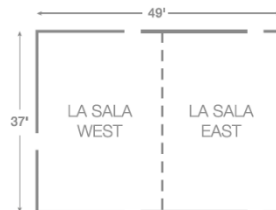
La Sala Room W. & E.



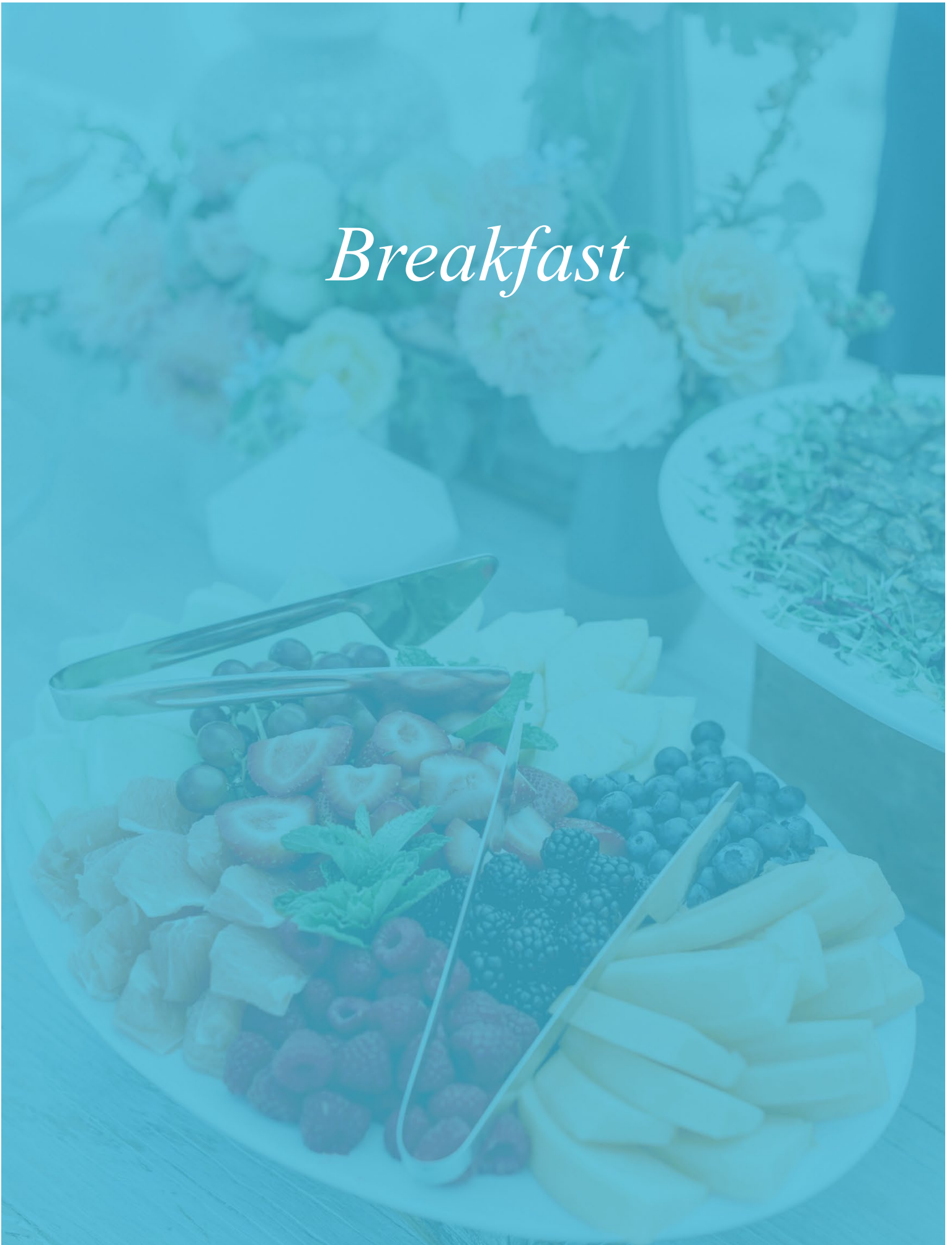
La Sala is our largest indoor venue at approximately 2,000 square feet. With 12-foot ceilings, rich wood paneling and fabric walls, it is a great location for any affair.

Reception: 250 people

*Additional food and beverage minimums apply



Breakfast





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

Continued on next page...



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

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 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



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



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

Continued on next page...



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

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.

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

Next, choose entrées...



ENTRÉES

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, Broccoli, 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, Broccoli, 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...



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, 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

Continued on next page...



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

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 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, 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 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

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

Continued on next page...



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

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

Continued on next page...



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

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

Continued on next page...



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





Hosted Bar

Charged on Consumption

HOUSE LIQUORS

\$16/\$18 each: Rigby Vodka, Seagrams Gin, Cane Run Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Redwood Bourbon

PREMIUM LIQUORS

\$19/\$21 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

\$8 each: Budweiser, Bud Light, Coors Light, Miller

IMPORTED BOTTLED BEER

\$10 each: Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

CRAFT BOTTLED BEER

\$12 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

\$45/\$55 for the first hour per person / \$27/\$37 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

Chardonnay, Cambria "Katherine's Vineyard", Santa Maria Valley, California

Sauvignon Blanc, Hill Family Estate, Napa Valley California

Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, California

Pinot Noir, J Lohr, Fog's Reach, Central Coast, California

BEER

A selection of imports, crafts and domestic

STANDARD

\$40/\$50 for the first hour per person / \$25/\$35 for each additional hour per person

LIQUEURS & CORDIALS

Rigby Vodka, Seagrams Gin, Cane Run Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Redwood Bourbon

WINE

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

BEER & WINE

\$35/\$45 for the first hour per person / \$23/\$33 for each additional hour per person

BEER

A selection of imports, crafts and domestic

WINE

California grown Sauvignon Blanc, Chardonnay, Cabernet and Pinot Noir



Wine Cellar

Vintages & pricing are subject to change based on availability. Pricing is per bottle. Corkage fee is \$45/\$55 per bottle.

SPARKLING WINE

Caposalto, Prosecco, Italy \$50
Mumm, Napa, California \$60
Domaine Carneros, Brut, Napa, California \$90
Roederer Estate, Brut, Anderson Valley, California \$80

CHAMPAGNE

Nicolas Feuillatte, Brut, Epernay, France \$110
Taittinger, La Française, Brut, Epernay, France \$123
Veuve Clicquot Ponsardin, Brut, Reims, France \$180
Dom Perignon, Moët & Chandon, Brut, Epernay, France \$300

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 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 rooms 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.

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)