

HOLIDAYS IN LA JOLLA



HOLIDAY CATERING MENU AND PACKAGES

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Festive Buffets



Festive Buffets

Minimum of twenty (20) guests required

SOUPS

Butternut Squash Soup

toasted pumpkin seeds, curry crème fresh,
pomegranate arils

Lentil Soup

roasted fennel, gremolata

Lobster Bisque

Brandy, anise chantilly

Italian White Bean

Tuscan kale, pancetta, sourdough croutons

SALADS

Shaved Root Vegetable Salad

parsnips, carrots, candy striped beets,
mesclun, persimmon vinaigrette

Classic Caesar Salad

parmesan snow, torn sourdough croutons,
caesar dressing

Heirloom Beet Salad

mesclun greens, stracciatella, champagne
vinaigrette

Delicata Squash Salad

medjool dates, baby kale, toasted hazelnuts,
cranberry hazelnut vinaigrette

ENTRÉES – POULTRY & BEEF

Pan-Roasted Chicken Breast

walnut sourdough stuffing, thyme lemon jus

Chicken Saltimbocca

prosciutto, sage jus

Brined Diestel Turkey Breast

spiced cranberry relish, pan gravy

Braised Short Rib

red wine reduction, beech mushrooms, pickled
celery & pearl onion

Grilled Wagyu Bavette

chimichurri

Fillet Mignon (Upcharge TBD)

steak diane sauce

ENTRÉES – SEAFOOD

Pan Seared Arctic Salmon

apple bacon jam, Brussels leaves

Herb Crusted Butter Fish

pomegranate gremolata

Miso Chilean Seabass

scallion curls

ACCOMPANIMENTS

Roasted Yams

pecan crumble

Traditional Mashed Potato

pan gravy

Crushed White Rose Potato

calabrian chimichurri

Roasted Brussels Sprouts

saba, bacon lardon, crispy sage

Roasted Root Vegetables

rosemary vinaigrette

Mushroom Fricassee

black garlic molasses

DESSERTS

Mini Holiday Assortment (Gluten-Free)

Vanilla Cream Puff

Chocolate Brownie Peppermint Tartlet

Walnut Caramel Coffee Tartlet

Pistachio Tartlet

Red Opera Cake

Pumpkin Cheesecake

Opera Cake

Apple Cranberry Crumble

Festive Buffets

Minimum of twenty (20) guests required

COASTAL CELEBRATION

\$150 per person

Choice of:

- 1 soup
- 2 salads
- 3 entrees
- 3 accompaniments
- 3 desserts

GATHER & SAVOR

\$130 per person

Choice of:

- 1 soup
- 1 salads
- 3 entrees
- 2 accompaniments
- 2 desserts

'TIS THE SEASON

\$110 per person

Choice of:

- 1 soup
- 1 salads
- 2 entrees
- 2 accompaniments
- 1 dessert



Festive Plated



Festive Plated

Meal indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

THREE-COURSE PLATED DINNER

Pre-Select one starter, up to three entrée selections, including vegetarian, and one dessert option

SOUPS

select one soup or salad

Butternut Squash Soup

toasted pumpkin seeds, curry crème fresh,
pomegranate arils

Lentil Soup

roasted fennel, gremolata

Lobster Bisque

Brandy, anise chantilly

Italian White Bean

Tuscan kale, pancetta, sourdough croutons

SALADS

Shaved Root Vegetable Salad

parsnips, carrots, candy striped beets,
mesclun, persimmon vinaigrette

Classic Caesar Salad

parmesan snow, torn sourdough croutons,
caesar dressing

Heirloom Beet Salad

mesclun greens, stracciatella, champagne
vinaigrette

Delicata Squash Salad

medjool dates, baby kale, toasted hazelnuts,
cranberry hazelnut vinaigrette

Festive Plated

Meal indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

THREE-COURSE PLATED DINNER

Pre-Select one starter, up to three entrée selections, including vegetarian, and one dessert option

ENTREE

select up to three

Pan Roasted Chicken Breast | \$82

walnut sourdough stuffing, thyme lemon jus, celery root puree, roasted carrots

Turkey Roulade | \$86

mashed potato, brussels sprouts, cranberry relish, pan gravy

Braised Short Rib | \$88

red wine reduction, beech mushrooms, pickled celery & pearl onion, creamy polenta, roasted root vegetable

Filet Mignon | \$135

steak Diane sauce, crushed white rose potato, Calabrian chimichurri, broccoli rabe

Pan Seared Arctic Salmon | \$92

apple bacon jam, Brussels leaves, parsnip puree, roasted Brussels sprouts

Miso Chilean Seabass | \$142

leek beurre blanc, scallion curls, buttered garlic rice, melted eggplant

VEGETARIAN

Butternut Squash Ravioli | \$68

sage brown butter emulsion, cider-bloomed cranberries, herb pistou

VEGAN

Roasted Acorn Squash | \$68

rice pilaf, wilted swiss chard, toasted pecans, pomegranate gremolata

Cauliflower Steak | \$64

red kuri squash mole, tea-soaked raisin & pepita relish

DESSERTS

select one for all guests

Pumpkin Cheesecake

graham cracker, pie spiced chantilly

Pecan Walnut Tartlet (GF)

shortbread cookie dough, pecan walnut caramel filling, coffee chantilly

Caramel Apple Pie (GF)

shortbread cookie dough, caramel apple, oat crumble

Chocolate Espresso Tart (GF)

chocolate shortbread cookie dough, coffee cake, espresso cream, chocolate ganache

Beverages



Hosted Bar on Consumption

All prices are based on hosted bar service

Bartender required at \$175/each - 1 bartender per 75 guests

HOUSE LIQUORS | \$18

Rigby Vodka
Seagram's Gin
Cane Run Light Rum
Pueblo Viejo Blanco Tequila
Cutty Sark Blended Scotch Whisky
Redwood Empire Bourbon

PREMIUM LIQUORS | \$21

Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch Whisky

LIQUEURS & CORDIALS

Individually priced, upon request only
Frangelico | \$13
Amaretto Disaronno | \$14
Baileys Irish Cream | \$14
Kahlúa | \$14
Grand Marnier | \$16
Courvoisier VS | \$17
Rémy Martin VSOP Cognac | \$18

BEER SELECTIONS

Domestic Bottled Beer | \$8

Bud Light, Budweiser, Coors Light, Miller

Imported Bottled Beer | \$10

Amstel Light Lager, Corona Extra, Fuller's
London Pride, Guinness Draught, Heineken
Pale Ale, Pacifico, Stella Artois

Craft Bottled Beer | \$12

AleSmith Pale Ale, Ballast Point Sculpin IPA,
Best Day Brewing (Non-Alcoholic), Green Flash
West Coast IPA

NON-ALCOHOLIC BEVERAGES

Bottled Still or Sparkling Water | \$7 each
Soft Drinks (Coke, Diet Coke, Sprite) | \$5 each
Individually Bottled Juices | \$7 each

HOUSE WINE

House Red | \$50 per bottle
House White | \$50 per bottle
House Sparkling | \$50 per bottle

Hosted Bar Packages

All prices are based on hosted bar service

Bartender required at \$175/each - 1 bartender per 75 guests

STANDARD

\$40 per person for the first hour

\$28 per person for each additional hour

Rigby Vodka
Seagram's Gin
Cane Run Light Rum
Pueblo Viejo Blanco Tequila
Cutty Sark Blended Scotch Whisky
Redwood Empire Bourbon
Chardonnay – Estancia
Cabernet Sauvignon – Estancia
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

BEER & WINE

\$35 for the first hour

\$23 for each additional hour per person

Sauvignon Blanc – California Grown
Chardonnay – California Grown
Cabernet Sauvignon – California Grown
Pinot Noir – California Grown
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

PREMIUM

\$50 per person for the first hour

\$28 per person for each additional hour

Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch Whisky
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

Wine Cellar

Wines by the bottle

Corkage Fee: \$35 per 750ml bottle

SPARKLING

Caposalto Prosecco, Italy | \$58

Mumm Napa Brut, Napa Valley, CA | \$62

Domaine Carneros Brut, Napa Valley, CA | \$88

Roederer Estate Brut, Anderson Valley, CA | \$75

CHAMPAGNE

Nicolas Feuillatte Brut, Épernay, France | \$147

Taittinger La Française Brut, Épernay, France | \$155

Veuve Clicquot Ponsardin Brut, Reims, France | \$224

Dom Pérignon Brut, Moët & Chandon, Épernay, France | \$410

SAUVIGNON BLANC

Ferrari-Carano, Fume Blanc, Sonoma County, CA | \$65

Better Half, Marlborough, New Zealand | \$50

DAOU, Paso Robles, CA | \$60

PINOT GRIS / PINOT GRIGIO

Pinot Gris “J”, California | \$60

Pinot Grigio, Kettmeir, Alto Adige, Italy | \$70

CHARDONNAY

Estancia, Central Coast, CA | \$50

La Crem, Monterey, CA | \$58

Cambria “Katherine’s Vineyard”, Santa Maria Valley, CA | \$60

Sonoma-Cutrer, Russian River, Sonoma, CA | \$70

Grgich Hills Estate, Napa Valley, CA | \$140

PINOT NOIR

Sean Minor, Carneros, Sonoma, CA | \$75

J Lohr, Fog’s Reach, Central Coast, CA | \$110

EnRoute, Russian River Valley, CA | \$125

Wine Cellar

Wines by the bottle

Corkage Fee: \$35 per 750ml bottle

CABERNET SAUVIGNON

Estancia, Paso Robles, CA | \$50

Arrowood, Sonoma, CA | \$80

DAOU, Paso Robles, CA | \$75

Franciscan Estate, Oakville, Napa Valley, CA | \$50

Decoy, Sonoma, CA | \$70

Post & Beam, Napa Valley, CA | \$120

Silver Oak, Alexander Valley, CA | \$268

OTHER REDS

Matanzas Creek Merlot, Bennett Valley, Sonoma, CA | \$155

Hill Family Estate Syrah, Napa Valley, CA | \$85

Muga Reserva Tempranillo, Rioja, Spain | \$120

Stay With Us



Holiday Guestroom Rates

Celebrate at La Jolla Shores Hotel, La Jolla Beach & Tennis Club, or The Marine Room this festive season. Events hosted from November 1, 2025, to January 31, 2026, that meet a \$5,000 minimum spend receive special group room rates and waived resort fees. Ideal for receptions, dinners, and company celebrations.

Shores Hotel

Garden View Guestroom: \$199, plus tax

Beach Club

Club Guestroom: \$199

Beachfront One Bedroom Suite: \$299

Terms

No minimum length of stay requirement.

Not available over Thanksgiving, Nov 25-28, 2025.

2025 Banquet Menus

FOOD AND BEVERAGE SERVICE

La Jolla Beach & Tennis Club and La Jolla Shores Hotel are responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. If alcoholic beverages are to be served on the hotel premises, the hotel will require that these beverages be purchased and served by hotel servers and bartenders. Banquet menu food and beverage pricing is subject to change. All banquet menu pricing will be guaranteed sixty (60) days prior to the Group/Event arrival.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a taxable 26% service charge and the state sales tax, currently 7.75%, both of which are subject to change.

ENTREE SELECTIONS FOR PLATED EVENTS

If your group requires a split menu, entrée selections are limited to a maximum of two (2) selections plus vegetarian, and the higher price applies to all entrées. The hotel requires that the client provide place cards identifying the particular entrée selected by each guest.

SPECIAL DIETARY REQUIREMENTS

Please advise your Catering/Conference Services Manager in advance of any special dietary requirements and allergies.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GUARANTEES

All event details, including food, beverage, and setup needs must be received at least eighteen (18) days in advance of the first group event. Attendance guarantee must be confirmed five (5) business days in advance. This will be considered your minimum guarantee and is not subject to reduction. If the guarantee is not received, the agreed-upon number will serve as the guarantee. If the hotel needs to produce more than the initial amount guaranteed on-site, the client is responsible for paying additional fees.

CONFIRMATION OF SETUP REQUIREMENTS

The final menu items, room arrangements, and other details pertaining to this function are outlined in the enclosed Banquet Event Order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease or increase, or if the hotel deems it necessary.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premises, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your Catering/Conference Services contact prior to the event. Additional fees may apply. Any inquiries regarding missing items will be directed to the hotel's Lost and Found department.

ROOM SETUP AND TIME CHANGES

If room setup changes are requested after your meeting or event has been set up as specified in the Banquet Event Order, a minimum \$75 labor charge will be posted to your account per occurrence. On the day of your event, if the start time is delayed by more than thirty (30) minutes past the scheduled start time, a minimum labor charge of \$75 will be posted to your account. For social events, a maximum of six (6) hours is provided. If additional time is requested and permitted by the hotel, a \$500 charge will apply per half hour.

PAYMENT ARRANGEMENTS

All functions must be paid for in advance unless our Accounting Department has approved direct billing. If direct billing is not approved, full payment must be received at least 10 days prior to the start of the event or events.

DECORATIONS AND SIGNAGE

Handwritten signage is not permitted, and any signage displayed in the front lobby or entrance to the hotel must be approved in advance. The hotel will not permit the affixing of anything to the walls, floors, ceilings, or equipment with nails, staples, tape, or any other substance or device. The Hotel Engineering Department must service any items that require hanging. Applicable fees apply.

2025 Banquet Menus

EVENT PHOTOGRAPHY

The photographer and videographer agree that La Jolla Beach & Tennis Club, Inc. receives all rights to photos taken on the property. La Jolla Beach & Tennis Club, Inc. is allowed to use all images for marketing purposes, including print and digital.

SHIPMENTS

Please plan for your boxes to arrive no more than three days in advance of your function; otherwise, additional storage fees may apply. Please refer to the group contract and the drayage and shipping information document for further details.

Please address all packages with the following:
Attn: Group Contact Name/Group Name
Hotel Contact: Conference/Catering Manager Name

PARKING

Valet service is required for events with guest counts over fifty (50). Please contact your service manager for additional information and fees.

SPONSORSHIP REQUIREMENTS

Membership or room sponsorship is required for all events held at La Jolla Beach & Tennis Club. If you do not have a member sponsor, a room sponsorship is required.

ROOM SPONSORSHIP GUIDELINES

Peak Season: July 1 – October 31, one (1) guest room for every ten (10) attendees.

Non-Peak Season: November 1 – June 30, one (1) guest room for every twenty (20) attendees.

GUEST FEES: ROOM-SPONSORED

Applicable to Beachfront events at
La Jolla Beach & Tennis Club
\$30.00 per adult | \$40 per adult (peak season)
\$10.00 per child (ages 6–12) | \$20 per child (peak season)
Children five (5) and under: complimentary

GUEST FEES: MEMBER-SPONSORED

Applicable to Beachfront events at
La Jolla Beach & Tennis Club
\$20.00 per adult | \$30 per adult (peak season)
\$7.00 per child (ages 6–12) | \$10 per child (peak season)
Children five (5) and under: complimentary

GUEST LIST

Applicable to Beachfront events at La Jolla Beach & Tennis Club
Guest List: An alphabetized guest list must be submitted to the Catering Office a minimum of twenty-four (24) hours before the event to ensure clearance at the ambassador gate.