

La Jolla Beach & Tennis Club

WEDDINGS

SERVICES & PRICE GUIDE



LJBTC.COM

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Generations

BY THE SEA

GENERATIONAL STEWARDSHIP

Now led by fifth-generation Kellogg family member William (Bill) J. Kellogg, the Club continues to welcome new generations of guests and members. A cherished family heirloom, it remains deeply connected to the La Jolla community, reflecting the Kellogg family's enduring commitment and the area's timeless charm.



HISTORICAL TRANSFORMATION

Originally opened in 1927 as the La Jolla Beach & Yacht Club, the property was reimagined by F.W. Kellogg into an exclusive oceanfront tennis resort. He introduced tennis courts, a swimming pool, and the Beach Club Apartments, shaping a destination dedicated to recreation and luxury.

LEGACY OF EXPANSION

W.S. Kellogg, son of F.W. Kellogg, played a key role in expanding the resort, adding the North Wing, Playa Del Oro Apartments, F.W. Kellogg commercial building, and The Marine Room restaurant. His contributions helped make the La Jolla Beach & Tennis Club a premier destination.



La Folla Beach & Tennis Club

AVAILABLE VENUES



Beach



Nothing is more timeless than a ceremony by the sea. At the La Jolla Beach & Tennis Club, your love story unfolds on our private beach, where soft sand, ocean breezes, and the sound of waves create an unforgettable setting. Whether barefoot and intimate or a grand shoreline celebration, our expert coordination and coastal charm make your day seamless and stunning.

Ceremony: 250

Banquet: 250

Cocktail Reception: 250

[View Virtual Tour](#)

Spindrift Pavilion

In the heart of the Club's storied grounds, the Spindrift Pavilion blends legacy with natural beauty. Once part of the original clubhouse, this outdoor venue offers a timeless setting framed by manicured gardens and its signature duck pond. With warm ambiance and a touch of old-world romance, it's where tradition and celebration meet.

Ceremony: 250

Banquet: 250

Cocktail Reception: 250

[View Virtual Tour](#)



La Sala Ballroom



La Sala Ballroom, the Club's largest indoor venue, blends coastal charm with versatility. Steps from the sand and adjacent to the Club Dining Patio, it's ideal for ceremonies, receptions, and elegant dinners. Soft lighting, warm tones, and flexible layouts create a beautiful canvas, while its indoor-outdoor flow is perfect for cocktails, al fresco dining, or dancing under the stars.

Ceremony: 150

Banquet: 120

Cocktail Reception: 150

[View Virtual Tour](#)

The Walnut Lounge



The Walnut Lounge is a warm, wood-paneled retreat with panoramic ocean views. Ideal for intimate gatherings and after parties, it features plush seating, rich textures, and a refined, residential feel. This space offers comfort, character, and timeless hospitality.

Capacity: 75

[View Virtual Tour](#)

Club Dining Room



The Club Dining Room offers an inviting, refined setting designed exclusively for after-hours celebrations following your wedding day. With its warm ambiance, elegant design, and seamless indoor flow, it creates an intimate yet lively atmosphere for guests to gather, toast, and unwind once the formal festivities conclude. Perfect for a late-night reception or relaxed after-party, this dedicated after-hours space lets you keep the energy going and create lasting memories with family and friends in a more private, celebratory setting.

Capacity: 75

Available for after parties only

La Casita



Tucked within the lush grounds, La Casita offers an intimate and elegant setting for your wedding day preparations. This charming, private retreat blends classic coastal style with serene garden surroundings, creating a peaceful space to relax, get ready, and savor every moment leading up to “I do.” With its inviting interiors, natural light, and sense of seclusion, La Casita is the perfect bridal suite where cherished memories begin in effortless beauty by the sea.

[View Virtual Tour](#)

La Jolla Beach & Tennis Club
Packages





Wedding Experiences

Set within a private coastal estate, La Jolla Beach & Tennis Club offers timeless elegance, lush oceanfront lawns, and unparalleled service. With exclusive venues and a legacy of refined celebrations, your wedding becomes a truly elevated, multi-day experience.

INTIMATE ESTATE MICRO WEDDING

Designed for up to 25 guests

Starting at \$5,000

Sunday–Thursday preferred | Based on availability

Package inclusions

Oceanfront ceremony & reception venue

Standard ceremony setup

House white linens and chairs

Two passed appetizers for one-hour reception

Two-course plated dinner service

Champagne toast for the couple

Dedicated Event Services Manager

Package Terms & Conditions

Pricing Structure

Beverage packages are not included in per-person package pricing unless otherwise specified.

Wedding venue fees are not included in per-person package pricing.

Guest Count

Wedding packages and estimates are based on the contracted guest count.

If the final guaranteed guest count exceeds the contracted count by more than 5%, a revised agreement and addendum will be required.

Beachfront Access

The La Jolla Shores Beach “toes in the sand” beachfront venues carry venue fees reflective of seasonality:

Off-Peak Season: September 1 - June 30 (Permitting of public beach space is allowed)

Peak Season: July 1 - August 31 (Permitting of public beach space is prohibited)

Event Timing & Setup

Beachfront Venues

Access for setup begins 4 hours prior to event start time

Package includes: 1-hour reception, 4 hours of dinner service

Wedding Experiences

CLASSIC CLUB CELEBRATION

Designed for up to 50 guests

\$200/Per Person

Standard ceremony setup
House white linens and chairs
Two passed appetizers for one-hour reception
Two-course plated or buffet dinner service
Champagne toast for the couple
Dedicated Event Services Manager
Menu tasting for two
Preferred vendor access

PREMIER ESTATE WEDDING

Designed for up to 100 guests

\$300/Per Person

Includes "Signature Club Bliss" in addition to:

Waived cake cutting fee
Waived venue fee for one additional wedding event
Complimentary valet
Complimentary coffee & tea service display
Complimentary bridal get-ready room in La Casita
Priority access to premier oceanfront venues
Choice of enhanced specialty linen or chair upgrade
Early access to amenities
On-site accommodations for the couple (based on availability)

SIGNATURE CLUB BLISS

Designed for up to 75 guests

\$250/Per Person

Includes "Classic Club Celebration" in addition to:

Signature welcome cocktail or champagne greeting
Complimentary executive restrooms
15% Venue fee discount when booking an additional wedding event

THE LEGACY WEEKEND

Designed for 150+ guests

\$400/Per Person

Includes "Premier Estate Wedding" in addition to:

Pre-wedding operations meeting
Waived beachfront guest fees
Waived reception & after-hour venue fees
Complimentary market lighting
Complimentary two-night stay for the couple (based on availability)
\$400 gift certificate for a romantic dinner for two at the Marine Room

Package Terms & Conditions

Pricing Structure

Beverage packages are not included in per-person package pricing unless otherwise specified.

Wedding venue fees are not included in per-person package pricing.

Guest Count

Wedding packages and estimates are based on the contracted guest count.

If the final guaranteed guest count exceeds the contracted count by more than 5%, a revised agreement and addendum will be required.

Beachfront Guest Fees

Standard Season (September – June): Members/Hotel Guests: \$20/\$30 per adult | \$10 per child (ages 6–12) | Children 5 and under: Complimentary

Premium Season (July 1 – Labor Day): Members/Hotel Guests: \$30/\$40 per adult | \$20 per child (ages 6–12) | Children 5 and under: Complimentary

Guest fees are per person, per day.

Event Timing & Setup

Beachfront Venues

Access for setup begins 4 hours prior to the event start time

Package includes: 1-hour reception, 4 hours of dinner service



Seasonal Promotions

Winter Estate Wedding Experience

Embrace Winter at La Jolla Beach & Tennis Club offers a rare blend of coastal serenity and timeless elegance. With fewer competing events and exceptional oceanfront access, winter weddings feel intimate, elevated, and effortless.

Valid for weddings held November – June

Excludes holidays | Based on availability

Winter enhancements include

- Reduced Food & Beverage minimums
- Discounted ceremony venue fee
- Complimentary champagne toast for the couple
- Enhanced planning flexibility for multi-day celebrations
- Preferred guest room rates for wedding guests

Weekday Club Celebration (Sunday–Thursday)

A weekday wedding at La Jolla Beach & Tennis Club offers exclusive access, elevated service, and a quieter, more intimate estate experience.

Valid for weddings held Sunday – Thursday

Weekday enhancements include

- Reduced Food & Beverage minimums
- Discounted venue fees
- Waived guest fees for hosted wedding guests (up to an agreed threshold)
- Preferred access to oceanfront venues
- Enhanced planning support

La Jolla Beach & Tennis Club

Menus



Hors D'Oeuvres

Displayed or tray-passed | *select up to three*

CHILLED

Ricotta Crostini (VG)

oven-dried tomato caponata, pickled mustard seed

Gazpacho Shooter (VG)

yellow pepper coulis, cucumber, basil tips

West Coast Oyster

ponzu, jalapeño

Brie Tart

apple rosemary compote

Beef Tartare

capers, mustard, potato chips

Melon & Prosciutto

compressed melon, fresh mint

WARM

Vegetable Spring Roll

sweet chili sauce

Tomato Arancini

fontina cheese, basil pesto

Lump Crab Cake

served with spicy aioli

Coconut Shrimp Skewer

sriracha mayo

Tandoori Chicken Satay

coriander yogurt

Lamb Lollipop

mint & rosemary crust, charred tomato relish

Dinner Buffets

Minimum of fifty (50) guests | Priced per person

COASTAL BAJA

\$160 per person

A vibrant celebration of Baja-inspired flavors

Tortilla Chips

salsa fresca and guacamole

Baja Tortilla Soup

smoked chicken, crispy tortilla, avocado

Southwest Salad

local greens, black beans, grilled chayote cherry tomato, tortilla strips, cotija, avocado lime dressing

Roasted Corn Esquites

epazote, cotija cheese, chile lime crema

Melon and Tropical Fruits

cucumber, fresh lime, tajin

Pescado Vera Cruz

seabass with stewed tomato sauce
green olives, roasted peppers, fried capers

Chicken Enchiladas

guajillo chile sauce, Monterey Jack cheese cilantro crema, cilantro onions

Carne Asada

citrus-marinated flank steak

Traditional Mexican Sides

refried black beans, Spanish rice
flour & corn tortillas, tortilla chips

Caramel Flan

creamy custard topped with a smooth
golden caramel sauce

Tres Leches Cake

slivered almonds and shaved chocolate

Classic Churros

served warm, dusted with cinnamon sugar

ALL AMERICAN COMFORT

\$160 per person

A hearty, elevated spin on American classics

Tomato Bisque

with cheddar cheese croutons

Watermelon Panzanella Salad

cucumber, red onion, cherry tomato
arugula feta cheese, fresh mint, lime vinaigrette

White Rose Potato Salad

hard-boiled eggs, gherkin pickles, capers
sherry vinegar, fresh herbs

Grilled Chicken Thighs

honey chipotle marinade, cilantro gremolata

Barbeque Brisket

peppercorn crusted, bbq sauce
pickled piparras

Creole Shrimp

dirty rice, andouille sausage, holy trinity basmati
rice

Grilled Seasonal Vegetables

a medley of market-fresh vegetables
fire-grilled and lightly seasoned

Mac and Cheese

cavatappi pasta, aged cheddar, gouda
garlic parmesan crust

Fresh-Baked Parker House Rolls

salted honey butter

Apple Crumble Bars

buttery shortbread, spiced apples,
golden crumble topping

S'mores Squares

graham cracker crust, rich chocolate filling toasted
marshmallow topping

Salted Caramel Brownies

fudgy chocolate brownies, salted caramel
pinch of sea salt

Dinner Buffets

Minimum of fifty (50) guests | Priced per person

LA JOLLAN

\$175 per person

A vibrant celebration of Baja-inspired flavors

Artisan Cheese Board

chef's choice curated assortment

Clubhouse Salad

mesclun greens, poached pears

Persian cucumbers, grape tomatoes, shaved carrots
seasonal vinaigrette

Heirloom Beet Salad

petite mustard greens, feta, pistachio vinaigrette

Super Green Grain Salad

kale, chopped broccoli, wheat berries
amaranth, dates, walnuts, green goddess dressing

Seared Icelandic Salmon

Italian salsa verde, blistered tomatoes

Pan Seared Chicken Piccata

grilled artichokes, lemon caper sauce

Beef Tenderloin Tips

mushroom sauce

Rice Pilaf

glazed pecans & garden herbs

Grilled Seasonal Vegetables

a medley of market-fresh vegetables
fire-grilled and lightly seasoned

Flourless Chocolate Cake

dark chocolate, dusted cocoa

Strawberry Cheesecake

topped with macerated strawberries
buttery graham cracker crust

Stone Berry Opera Cake

almond sponge, berry compote
berry-infused buttercream
smooth chocolate glaze

ITALIAN TABLE

\$175 per person

A rustic feast featuring house-made specialties

Artisan Cheese Board

chef's choice curated assortment

Farmers Market Minestrone

seasonal vegetables, stewed tomato
kidney beans, croutons

Wild Arugula Salad

shaved fennel, parmesan cheese
sourdough crumble, lemon sumac vinaigrette

Caprese Salad

vine-ripened tomatoes, burrata, fresh basil

Pesca Puttanesca

cherry tomatoes, olives, capers, anchovy

Tuscan Braised Short Ribs

pearl onions, mushrooms, chianti reduction
creamy polenta

Chicken a la Vodka

tomato cream sauce with calabrian chili
blistered tomatoes, fresh basil

Rigatoni with Ricotta-Basil Pesto

toasted pine nuts

Grilled Seasonal Vegetables

a medley of market-fresh vegetables
fire-grilled and lightly seasoned

Tiramisu

mascarpone mousse, turbinado crumble
espresso-soaked lady fingers

Pistachio Cheesecake Bars

creamy cheesecake infused with pistachio crisp
cookie crust, chopped nuts

Lemon Meringue Bars

tangy lemon curd, buttery shortbread
toasted meringue

Plated Dinner

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.

TWO-COURSE PLATED DINNER

Pre-select one starter and up to three entrée selections, including vegetarian.

STARTERS

Select one soup or salad

SOUP

Vine-Ripened Tomato Soup

olive oil, basil, brioche crouton

Clam Chowder

bacon, potatoes, white clams, oyster crackers

Lobster Bisque

rich shellfish broth finished with cream

Butternut Squash

chantilly, pepitas, chili oil

SALAD

Roasted Beet Salad

whipped goat cheese, wild arugula, frisee
seed crunch

Wild Arugula Salad

shaved fennel, parmesan cheese, sourdough
crumble, lemon sumac vinaigrette

Caesar Salad

romaine hearts, parmesan, brioche croutons,
preserved lemon, Caesar dressing

Iceberg Wedge

applewood smoked bacon, cherry tomatoes, pickled
red onions, buttermilk blue cheese dressing

Plated Dinner

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.

TWO-COURSE PLATED DINNER

Pre-select up to three entrée selections, including vegetarian.

COASTAL CLASSICS

\$160 per person

Pan Seared Sworfish

orzo pasta, roasted summer squash
sauce vierge

Artichoke Ravioli

lemon cream sauce, basil, blistered tomatoes garlic
crumble

Braised Beef Short Rib

creamy polenta, Italian white bean ragu braised
spinach, lemon parsley gremolata

THE DRIFT WOOD TABLE

\$175 per person

Icelandic Salmon

roasted seasonal vegetables, caper citrus beurre
blanc

Pasture-Raised Chicken Breast

smashed white rose potatoes, braised spinach
Calabrian chimichurri

NY Strip Steak

celeriac purée, roasted root vegetables peppercorn
demi

LEGACY BY THE SEA

\$195 per person

Diver Scallops

herbed fregola with red pepper pesto
roasted squash, toasted almond gremolata chive oil

Miso Sea Bass

carrot ginger purée, choy sum, scallion curls

Filet Mignon

truffle mashed potatoes, confit tomato
asparagus, peppercorn demi-glace

VEGETARIAN

Butternut Squash Ravioli V

sage brown butter sauce, rainbow chard
pomegranate arils

Cremini Mushroom Ravioli V

bloomsdale spinach, truffle oil, basil

VEGAN

Roasted Cauliflower Steak VG

cauliflower purée, pepita & raisin gremolata

Roasted Japanese Eggplant VG

zucchini ribbons, onion soubise
roasted cherry tomato, pine nut pepper relish

Enhancements

Substitute or enhance any stationed buffet or plated entree selection.

ADD-ON MENU ENHANCEMENTS

priced per person

Wagyu Beef Striploin | +\$25

Butter-Poached Lobster Tails | +\$35

Duo Entree Course | +\$35

Artisan Bread & Butter Service | +\$12

trio of cultured butters - smoked sea salt and citrus herb
warm rosemary focaccia with olive oil & balsamic

ADD-ON BEVERAGE ENHANCEMENTS

Coursed Wine Pairings | MP

Tableside Wine Service | MP

Kids' Table & Vendor Meals

Available for children, ages 3-11

CLASSIC KIDS' TABLE

\$38 per child

Entree

select one

Grilled Chicken Breast

mashed potatoes, green beans

Mini Cheeseburger Sliders

French fries

Macaroni & Cheese

buttered broccoli

Pasta with Butter or Marinara

gluten-free available

Chicken Tenders

French fries

Dessert

select one

Seasonal Fruit Sorbet

Chocolate Chip Cookies

VENDOR MEALS

\$68 per person

Plated Wedding Entree | \$68

select lower priced plated entrée or vegetarian entrée
chef's choice seasonal accompaniments

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

Pearl 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

Pearl Vodka
 Seagram's Gin
 Cane Run Light Rum
 Pueblo Viejo Blanco Tequila
 Cutty Sark Blended Scotch Whisky
 Redwood Empire Bourbon
 Chardonnay – Angeline
 Cabernet Sauvignon – Angeline
 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

Caposaldo 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

Angeline Vineyards, Sonoma, 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

Angeline Vineyards, Sonoma, 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

Signature Cocktails

Handcrafted with premium spirits, fresh ingredients, and coastal charm.

THE LA JOLLA SPARKLER | \$18

prosecco, elderflower liqueur, lemon twist fresh thyme

SHORELINE SMASH | \$18

bourbon, muddled mint, blackberry fresh lemon

PACIFIC PALOMA | \$18

blanco tequila, fresh grapefruit juice, lime sea salt rim

GOLDEN HOUR MARGARITA | \$18

reposado tequila, grand marnier, lime, agave orange zest

THE CLUB MOJITO | \$18

white rum, fresh mint, lime juice, cucumber splash of soda

LAVENDER GIN FIZZ | \$18

london dry gin, lavender syrup, lemon, egg white, soda

COVE COOLER (NON-ALCOHOLIC) | \$10

cucumber, mint, lime, coconut water, soda

Catering Services

CATERING SALES MANAGER

Your Catering Sales Manager will be your main point of contact.

They will guide you through the planning process.

They will introduce you to the property and its ambiance.

They will support you as you finalize your wedding plans.

- Prepare your initial estimate (F&B, deposits, payment timeline)
- Reserve your space and provide your agreement
- Share a guestroom agreement (if requested and available)
- Recommend vendors from our Preferred Vendor List
- Assist with menu selections
- Prepare Banquet Event Orders with event details
- Create your floor plan and seating layout
- Oversee setup, food preparation, and operations
- Coordinate with your planner and hotel team
- Transition service to the banquet captain after your entrance
- Review banquet checks prior to final billing

Wedding Planner

YOUR PROFESSIONAL WEDDING COORDINATOR

A professional wedding coordinator is required for all weddings. They ensure a seamless experience from planning through your celebration. They serve as your guide and point of contact throughout.

Your coordinator will:

- Advise on etiquette, invitations, and ceremony details
- Create your full wedding day timeline
- Lead your ceremony rehearsal
- Communicate with the wedding party on event day
- Confirm all details with your vendors
- Coordinate with family, vendors, and key partners
- Arrange personal items (programs, place cards, favors, etc.)
- Oversee and cue the ceremony
- Manage reception flow and key moments
- Partner with vendors and the banquet captain onsite
- Collect and secure personal items after the event
- Organize gifts and ensure delivery to your room or designated location
- Provide full-service support, as desired