

LA JOLLA
BEACH & TENNIS CLUB



LA JOLLA
SHORES HOTEL AND
RESTAURANT



EXPERIENCE
LA JOLLA

CATERING MENU AND PACKAGES

LJBTC.COM | LJSHORESHOTEL.COM

TABLE OF

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Breakfast



Breakfast Buffets

Minimum of twenty (20) guests required

Inclusive of orange juice, freshly brewed coffee, and tea

SHORES CONTINENTAL

\$60 per person

A light and refined coastal start

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit (v)

Overnight Oats

toasted almonds, mixed berries (vg)

Assorted Breads & Pastries

whipped butter, seasonal preserves (vg)

Yogurt Parfait

fresh berries, greek yogurt, local honey

granola (vg)

POWER START

\$65 per person

A wellness-forward selection

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit (v)

Overnight Oats

toasted almonds, mixed berries (vg)

Granola

honey, toasted rolled oats, nuts, dried fruits (vg)

Individual Yogurts

assorted flavors (vg, gf)

Vegetable Scramble

bell pepper, onion, spinach, mushroom (vg)

Select Protein

choice of two:

breakfast sausage, chicken apple sausage

or applewood smoked bacon

ALL AMERICAN

\$65 per person

A hearty and comforting classic

Assorted Breads, Bagels, & Pastries

whipped butter, cream cheese

seasonal preserves (vg)

Classic Scrambled Eggs

fresh chives (vg)

Crushed Breakfast Potatoes

crispy, golden potatoes, herbs (v, gf)

Select Proteins

choice of two:

pork sausage link, chicken apple sausage

or applewood smoked bacon

BAJA

\$65 per person

A vibrant, coastal-inspired breakfast with bold regional flavors

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit (v)

Cinnamon Sugar French Toast

cinnamon crema, fresh seasonal berries (vg)

Chile Verde Skillet

braised chicken thighs, tomatillo salsa

seasoned potatoes, black beans, queso fresco (gf)

Breakfast Burrito

choice of protein:

bacon, chorizo, or pork sausage

scrambled eggs, monterey jack cheese seasoned

potatoes

Brunch Buffets

Minimum of twenty (20) guests required

Inclusive of orange juice, freshly brewed coffee, and tea

THE SHORELINE BRUNCH

\$90 per person

Coastal, elevated, relaxed but refined —
perfect for oceanside gatherings or celebratory
brunches

Seasonal Fresh Fruit

chef's selection of ripe, peak-season fruit (v)

Yogurt Parfait

fresh berries, greek yogurt, local honey,
granola (vg)

Petite Pastry Basket

fresh-baked croissants, seasonal scones
citrus-glazed tea cakes (vg)

Select Proteins

choice of two:

breakfast sausage, chicken apple sausage
applewood smoked bacon

Crushed Breakfast Potatoes

crispy, golden potatoes, herbs (v, gf)

Cinnamon Sugar French Toast

cinnamon crema, fresh seasonal berries (vg)

Market Greens Salad

cherry tomato, cucumber
radish, champagne vinaigrette (v, gf)

Pasture-Raised Roasted Chicken

calabrian chimichurri (gf, df)

Smoked Salmon Display

everything & plain bagels
whipped cream cheese, capers
heirloom tomatoes, persian cucumbers
pickled onions



Enhancements

BREAKFAST & BRUNCH ENHANCEMENTS

Add-on to any buffet selection

Buttermilk Pancakes | \$12 per person
whipped butter, maple syrup (vg)

Avocado Toast | \$15 per person
prager brothers sourdough, smashed avocado, sea salt, cherry tomato, fresh radish (vg)

Smoked Salmon Display | \$17 per person
everything & plain bagels, whipped cream cheese, capers, heirloom tomatoes
cucumbers, pickled onions

Custom Omelet Station | \$32 per person
chef attendant required – \$200 per 75 guests
organic cage-free eggs and egg whites
black forest ham, bacon, chicken sausage, shredded cheese, mushrooms, bell peppers, onions
spinach, tomatoes



Breaks



Meeting Breaks

Minimum of twelve (12) guests required

All break packages are priced per person and include up to 1-hour of continuous service.

BYO TRAIL MIX

\$22 per person

Craisins
Raisins
Almonds
Sunflower Seeds
Banana Chips
Shredded Coconut
Dark Chocolate Chips

SWEET & SALTY

\$30 per person

Assorted Freshly Baked Cookies
Assorted Freshly Baked Fudge Brownies
Assorted Chip Variety
KIND Nut Bars
Whole Fresh Fruit

FARMER'S MARKET

\$35 per person

Artisan Cheese

chef's choice curated assortment

Farmer's Market Vegetable Display

hummus, green goddess

Seasonal Fresh Fruit

honey yogurt dip

À LA CARTE BREAKS

cost per item

Assorted Individual Bag of Chips | \$5
Assorted Granola Bars | \$5
Baked Sweets, per dozen | \$36
Baked Sweets (GF), per dozen | \$36
Seasonal Whole Fruit | \$5

À LA CARTE BREAKS

cost per person

Artisan Cheeses | \$18 per person
Chicken Quesadillas | \$18 per person
Chips & Guac | \$16 per person
Farmer's Market Vegetables | \$16 per person
Seasonal Fresh Fruit & Dip | \$16 per person

Lunch



Lunch Buffets

Minimum of twenty (20) guests | All lunch buffets are priced per person

Lunch buffet menus are not available for “Toes in the Sand” events at La Jolla Beach & Tennis Club

CALIFORNIAN

\$70 per person

Caesar Salad

hearts of romaine, shaved parmesan
brioche croutons, caesar dressing

Grilled Seasonal Vegetable Wrap

grilled vegetables, mixed greens, hummus,
olive chimichurri whole wheat wrap (vg)

Roasted Turkey Club

bacon, tomato, lettuce, crushed avocado
provolone, sourdough

Italian Sub

salami, capicola, tomato, shaved romaine
provolone, dijonnaise, Italian dressing

Assorted Potato Chips

Seasonal Market Whole Fruit

Fudge Brownies

COASTAL GRILL & GARDEN

\$75 per person

Chef's Daily Vegetarian Soup

Caprese Salad

vine-ripened tomatoes, burrata, fresh basil (vg)

Spring Garden Salad

local baby greens, shaved root vegetables
heirloom beets, radish, carrots
champagne vinaigrette (vg, df)

Farro Salad

roasted peppers, heirloom tomatoes
asparagus, marinated artichokes, arugula
lemon citronette (v, gf)

Pasture-Raised Roasted Chicken

calabrian chimichurri (gf, df)

Icelandic Salmon

italian salsa verde, blistered tomatoes (gf)

Fudge Brownies

SABORES DE OLD TOWN

\$85 per person

SoCal Market Salad

baby greens, sweet corn, radish
heirloom tomatoes, persian cucumber
queso fresco, toasted pepitas
cilantro-lime vinaigrette (vg)

Grilled Corn & Zucchini

olive oil, toasted pepitas (v)

Guajillo Chicken Tinga

red chile braised chicken thighs

Achiote-Marinaded Fish

cabbage slaw, salsa fresca

Citrus Carne Asada

citrus-marinated flank steak, blistered peppers

Accompaniments

salsa molcajete, cilantro lime crema (vg)

Traditional Mexican Sides

black beans, spanish rice
flour & corn tortillas, tortilla chips (vg)

Tres Leches Cake

classic sponge cake, milk, whipped cream
fresh fruit (vg)

Boxed Lunches

Minimum of twenty (20) guests | Select up to three (3) options for the entire group.

Exact sandwich counts due five (5) business days in advanced.

Includes a bag of kettle potato chips, whole fruit, a house-baked cookie, and bottled water.

SANDWICHES AND WRAPS

\$48 per person

Roast Beef Sandwich

aged vermont cheddar, arugula, horseradish cream, artisan roll

Turkey Breast Sandwich

lettuce, tomato, pesto aioli, swiss cheese, multigrain

Italiano Sandwich

salami, capicola, provolone, arugula, dijonnaise, ciabatta bread

Black Forest Ham Sandwich

swiss cheese, dill pickle, mojo mustard, pretzel bun

Chicken Caesar Wrap

roasted pulled chicken, romaine lettuce, parmesan cheese, caesar dressing, preserved lemon

Turkey Club Wrap

applewood smoked bacon, provolone, tomato, butter lettuce

Grilled Seasonal Vegetable Wrap

grilled vegetables, mixed greens, hummus, olive chimichurri whole wheat wrap (vg)

Plated Lunch

Final entrée counts and meal indicators are required five (5) business days in advance.
The highest-priced entrée selected will apply to all guests.

STARTER COURSE

select one soup or salad

SOUP

Tomato Bisque

brioche crouton, torn basil (vg)

Butternut Squash

chantilly, pepitas, chili oil (vg)

Tortilla Soup

cilantro lime crema, tortilla strips

SALAD

Vine-Ripened Tomato Salad

burrata, basil pesto, olive oil, balsamic glaze (vg)

Iceberg Wedge Salad

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

Mediterranean Salad

baby gem, olives, tomatoes, cucumbers, feta
pita crumble, herb vinaigrette (vg)

Baby Spinach Salad

strawberries, goat cheese, candied walnuts
white balsamic vinaigrette (vg)

Caesar Salad

hearts of romaine, shaved parmesan
brioche croutons, preserved lemon
caesar dressing

ENTREE

select up to three

Roasted Cauliflower Steak | \$62

cauliflower purée, pepita, raisin gremolata (v, gf)

Artichoke Ravioli | \$65

lemon cream sauce, basil, blistered tomatoes
garlic crumble (vg)

Pasture-Raised Roasted Chicken | \$68

smashed white rose potatoes, braised spinach
calabrian chimichurri (gf, df)

Icelandic Salmon | \$72

fregola salad, roasted seasonal vegetables
caper citrus beurre blanc

Roasted Swordfish | \$76

orzo pasta, grilled summer squash
sauce vierge (df)

Grilled Hanger Steak | \$84

achiote rub, corn succotash, salsa verde

DESSERTS

select one | all desserts are gluten-free

Chocolate Espresso Tart

chocolate shortbread, coffee gateau
espresso cream, chocolate ganache (gf)

Tiramisu

mascarpone mousse, turbinado crumble
espresso-soaked lady fingers (gf)

Lemon Meringue Tart

shortbread crust, vanilla genoise, lemon curd
torched meringue (gf)

Red Velvet Cake

cheesecake mousse, chocolate glaze (gf)

Chocolate Marquise

rich chocolate terrine (gf)

Reception



Hors D'Oeuvres

May be displayed or tray passed

\$12-\$14 per piece | 30 piece minimum per selection | Select up to three

CHILLED

Ricotta Crostini | \$12

oven-dried tomato caponata, pickled mustard seed (vg)

Salt Roasted Beet | \$12

whipped goat cheese, chives (vg)

West Coast Oyster | \$14

ponzu mignonette, pickled serrano, cucumber (gf, df)

Brie Tart | \$12

apple rosemary compote, pecan brittle (vg)

Beef Tartare | \$14

capers, potato rosti, mustard, toasted brioche

Melon & Prosciutto | \$14

compressed melon, fresh mint (gf, df)

WARM

Vegetable Spring Roll | \$12

sweet chili sauce (vg, df)

Tomato Arancini | \$12

fontina cheese, basil pesto (vg)

Lump Crab Cake | \$14

spicy aioli

Coconut Shrimp Skewer | \$14

sriracha mayo

Tandoori Chicken Satay | \$12

coriander yogurt (gf)

Lamb Lollipop | \$14

mint & rosemary crust, olive chimichurri (gf, df)

Signature Displays

Minimum of twenty (20) guests where indicated

Priced per person unless otherwise noted

GARDEN GRAZE

\$28 per person

assorted farmers market vegetables, hummus
herbed labneh, roasted red pepper feta dip
pita, lavash

FRESH MARKET

\$30 per person

asparagus, carrots, zucchini, bell peppers
cherry tomatoes, cucumbers, olives
marinated mushrooms, green goddess dip

BAJA BITES

\$30 per person

guacamole, poblano queso dip, salsa roja
pico de gallo, yellow corn tortilla chips

ARTISANAL CHEESE & CHARCUTERIE

\$45 per person

chef's curated meats and cheeses
assorted crackers, sliced baguette
seasonal jam, dried fruits, marinated olives

THE POKE BAR

\$45 per person

pacific ahi tuna, salmon, tofu poke
accompanied by seaweed salad, white rice
pickled ginger, edamame, radish sprouts
scallions, taro chips

Sauces include:

soy sauce, spicy sriracha mayo

PACIFIC CRUDO

\$65 per person

sashimi-grade salmon, kampachi, ahi tuna
citrus ponzu, pickled shallots, cilantro sprouts
trout roe, wasabi, ginger

TIDE TO TABLE

Pacific Oysters on the Half Shell

\$80 per dozen

Baja Jumbo Shrimp Cocktail

\$78 per dozen

lemon, cocktail sauce

Half Lobster Tail

market price per dozen

MINI BUT MIGHTY SLIDERS

\$55 per person

choice of three:

Wagyu Beef Slider

aged white cheddar, pickle, special sauce
brioche bun

Fried Chicken Slider

buttermilk fried chicken, spicy honey drizzle
cabbage slaw

BBQ Pulled Pork Slider

smoked pork shoulder, apple slaw
carolina bbq sauce

Portobello Mushroom Slider

grilled portobello, garlic aioli, arugula
roasted red pepper (vg)

Crab Cake Slider

old bay remoulade, micro greens
brioche bun

Accompaniments

potato chips

Reception Stations

Minimum of three (3) stations is required unless the selection is being added to a plated or buffet
Minimum of twenty (20) guests | Priced per person

LA TAVOLA DI PASTA | \$45 per person
chef attendant required | \$175 per station
guest count limitation | up to 75 guests

A customizable pasta bar featuring your choice of pastas, sauces & gourmet toppings

Pasta

choice of two:

orecchiette, cheese tortellini, penne

Sauce

choice of two:

tomato marinara, basil pesto, alfredo cream

Toppings

cherry tomato, roasted peppers

char-roasted broccolini, aged parmesan

roasted cipollini onions

Enhancements

herb-roasted chicken (gf) | \$12 per person

spicy seared shrimp (gf) | \$12 per person

fennel sausage | \$12 per person

LA TAQUERIA | \$70 per person

Build-your-own tacos with house-made condiments and toppings

Proteins

choice of two:

carne asada, pollo asada, grilled fish

ancho-glazed shrimp, vegetable medley

Sides

corn and flour tortillas, spanish rice

black beans, queso fresco, guacamole

pico de gallo, salsa molcajete, salsa verde

diced onion, cilantro

DIM SUM | \$36 per person

A selection of handcrafted dim sum served with traditional dipping sauces

choice of three:

chicken & vegetable pot stickers

beef short rib shu mai

pork shu mai

edamame shu mai

Accompaniments

soy sauce, chili crunch, oyster sauce

ACTION CARVING STATIONS

chef attendant required | \$175 per station

guest count limitation | up to 75 guests

Mojo Pork Loin | \$35 per person

braised cabbage, roasted fingerlings

mojo mustard sauce

Diestel Turkey Breast | \$40 per person

savory bread pudding, fried brussels sprouts

braised in local blond ale & caraway

seasonal relish

Rosemary Crusted Prime Rib | \$55 per person

mashed potatoes, chargrilled asparagus

creamed horseradish, cabernet reduction

Icelandic Salmon | \$45 per person

harissa marinade, toasted fregola, heirloom

cherry tomatoes, cucumber, spiced citrus

labneh

Grilled Wagyu Bavette | \$48 per person

crushed potato, roasted market vegetables,

calabrian chimichurri

Enhancements

Bread Service | \$3 per person

Dinner



Dinner Buffets

Minimum of twenty (20) guests | Priced per person

COASTAL BAJA

\$115 per person

A vibrant celebration of Baja-inspired flavors

Tortilla Chips

salsa fresca, guacamole (vg)

Baja Tortilla Soup

corn tortilla strips (vg)

Southwest Salad

local baby greens, heirloom tomatoes

persian cucumber, radish, cotija

toasted pepitas, cilantro-lime vinaigrette (vg)

Roasted Corn Esquites

epazote, cotija cheese, chile lime crema (vg)

Melon & Tropical Fruits

chef's selection (v)

Pescado Vera Cruz

seabass, stewed tomato sauce

green olives, roasted peppers, fried capers

Pollo Asado

charred peppers, onions

Citrus Carne Asada

citrus-marinated flank steak, blistered peppers

Traditional Mexican Sides

black beans, spanish rice

flour & corn tortillas, tortilla chips (vg)

Caramel Flan

decadent custard, golden caramel sauce (vg)

Tres Leches Cake

classic sponge cake, milk, whipped cream

fresh fruit (vg)

ALL AMERICAN COMFORT

\$115 per person

A hearty, elevated spin on American classics

Tomato Bisque Soup

brioche crouton, torn basil (vg)

Watermelon Panzanella Salad

cucumber, red onion, cherry tomato, arugula

feta cheese, fresh mint, lime vinaigrette (vg)

White Rose Potato Salad

hard-boiled eggs, gherkin pickles, capers

sherry vinegar, fresh herbs (vg)

Grilled Chicken Thighs

honey chipotle marinade, cilantro gremolata

Barbeque Brisket

peppercorn-crust, bbq sauce

pickled piparras

Creole Shrimp

dirty rice, andouille sausage, basmati rice

Grilled Seasonal Vegetables

a medley of market-fresh vegetables

fire-grilled, lightly seasoned (v)

Mac & Cheese

aged cheddar mornay, garlic parmesan crust (vg)

Fresh-Baked Parker House Rolls

salted honey butter (vg)

Apple Crumble Bars

buttery shortbread crust, spiced apples

golden crumble topping (vg)

Salted Caramel Brownies

fudgy chocolate brownies, salted caramel

sea salt (vg)

Dinner Buffets

Minimum of twenty (20) guests | Priced per person

LA JOLLAN

\$125 per person

A vibrant celebration of Cali-inspired flavors

Artisan Cheese

chef's choice curated assortment (vg)

Clubhouse Salad

mesclun greens, roasted pears, shaved carrots
persian cucumbers, grape tomatoes
white balsamic vinaigrette (vg)

Heirloom Beet Salad

local baby greens, whipped goat cheese
sherry agave dressing, seed crunch (vg)

Farro Salad

roasted peppers, heirloom tomatoes
asparagus, marinated artichokes, arugula
lemon citronette (v, gf)

Icelandic Salmon

italian salsa verde, blistered tomatoes (df)

Pan Seared Chicken Piccata

grilled artichokes, lemon caper sauce (gf)

Beef Tenderloin Tips

mushroom sauce (gf)

Whipped Potatoes

Grilled Seasonal Vegetables

a medley of market-fresh vegetables
fire-grilled, lightly seasoned (v)

Flourless Chocolate Cake

dark chocolate, dusted cocoa (gf, vg)

Strawberry Cheesecake

macerated strawberries
buttered graham cracker crust (vg)

ITALIAN TABLE

\$125 per person

A rustic feast featuring house-made specialties

Artisan Cheese

chef's choice curated assortment (vg)

Farmers Market Minestrone

seasonal vegetables, stewed tomato (vg)
kidney beans, croutons

Wild Arugula Salad

shaved fennel, parmesan cheese
sourdough crumble, lemon sumac vinaigrette (vg)

Caprese Salad

vine-ripened tomatoes, burrata, fresh basil (vg)

Pesca Puttanesca

cherry tomato, olives, capers, anchovy

Tuscan Braised Short Ribs

pearl onions, mushrooms, chianti reduction
creamy polenta

Chicken a la Vodka

tomato cream sauce, calabrian chili
blistered tomatoes, fresh basil

Ricotta-Basil Pesto Rigatoni

toasted pine nuts (vg)

Grilled Seasonal Vegetables

a medley of market-fresh vegetables
fire-grilled, lightly seasoned (v)

Tiramisu

mascarpone mousse, turbinado crumble
espresso-soaked lady fingers (vg)

Lemon Meringue Bars

tangy lemon curd, buttery shortbread
toasted meringue (vg)

Plated Dinner

Meal Indicators required to be provided by the client | Final guarantee 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

STARTERS

Select one soup or salad

SOUP

Tomato Bisque

olive oil, basil, crostini (vg)

Clam Chowder

bacon, potatoes, white clams, oyster crackers

Lobster Bisque

rich shellfish broth, cream

Butternut Squash

chantilly, pepitas, chili oil (vg)

SALAD

Heirloom Beet Salad

local baby greens, whipped goat cheese, sherry
agave dressing, seed crunch (vg)

Wild Arugula Salad

shaved fennel, parmesan cheese
sourdough crumble, lemon sumac vinaigrette (vg)

Market Greens Salad

cherry tomato, cucumber, radish
champagne vinaigrette (vg, df)

Caesar Salad

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

Iceberg Wedge Salad

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.

THREE-COURSE PLATED DINNER

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

ENTREE

Select up to three

SEAFOOD

Roasted Swordfish | \$92

orzo pasta, summer squash, sauce vierge (df)

Icelandic Salmon | \$90

fregola salad, roasted seasonal vegetables

caper citrus beurre blanc

Diver Scallops | \$105

herbed fregola, red pepper pesto

roasted squash, toasted almond gremolata

chive oil

Miso Sea Bass | \$110

carrot ginger purée, choy sum

scallion curls (df)

POULTRY

Pasture-Raised Roasted Chicken | \$82

smashed white rose potatoes, braised spinach,

calabrian chimichurri (gf, df)

BEEF

Braised Beef Short Rib | \$88

creamy polenta, braised spinach

Italian white bean ragu

lemon parsley gremolata (gf)

NY Strip Steak | \$112

celeriac purée, roasted root vegetables

peppercorn demi

Filet Mignon | \$135

truffle mashed potatoes, confit tomato

asparagus, peppercorn demi-glaze

VEGETARIAN

Butternut Squash Ravioli | \$68

sage brown butter sauce, rainbow chard

pomegranate arils (vg)

Portobello Mushroom Ravioli | \$68

wilted spinach, roasted mushroom, basil (vg)

VEGAN

Roasted Cauliflower Steak | \$68

cauliflower purée, pepita, raisin gremolata (v)

Roasted Japanese Eggplant | \$68

zucchini ribbons, onion soubise

roasted cherry tomato, pine nut pepper relish (v)

DESSERT

select one:

Chocolate Espresso Tart

chocolate shortbread, coffee gateau

espresso cream, chocolate ganache (gf)

Tiramisu

mascarpone mousse, turbinado crumble

espresso-soaked lady fingers (gf)

Lemon Meringue Tart

shortbread crust, vanilla genoise

lemon curd torched meringue (gf)

Red Velvet Cake

cheesecake mousse, chocolate glaze (gf)

Chocolate Marquise

rich chocolate terrine (gf)

Beach Buffets



Beach Buffets

Only available at the La Jolla Beach & Tennis Club Beach

Beach Buffet Package includes: *beach décor, house white linens, 8-ft tables, white resin chairs, beach ball umbrellas, and rolled silverware*

Minimum of twenty (20) guests | Priced per person

STARS & STRIPES

\$75 per person

A classic all-American cookout

Artisan Cheese

chef's choice curated assortment (vg)

Market Greens Salad

cherry tomato, cucumber, radish
champagne vinaigrette (vg)

Classic Potato Salad

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

Hot Dogs & Hamburgers

beef & vegetarian burgers, cheese, lettuce
tomato, onions, pickles

Accompaniments

mayonnaise, mustard, ketchup, relish

Fudge Brownies

Chocolate Chip Cookies

Melon & Tropical Fruits

SEASIDE FIESTA

\$85 per person

A rustic feast featuring house-made specialties

Tortilla Chips

salsa molcajete, guacamole (vg)

Southwest Salad

local baby greens, heirloom tomatoes
persian cucumber, radish, cotija
toasted pepitas, cilantro-lime vinaigrette (vg)

Roasted Corn Esquites

epazote, cotija cheese, chile lime crema (vg)

Achiote-Marinaded Fish

cabbage slaw, salsa fresca

Steak Fajitas

sautéed sweet peppers, onions

Pork Carnitas

tomatillo salsa, cabbage radish salad

Traditional Mexican Sides

black beans, Spanish rice
flour & corn tortillas

Fudge Brownies

Chocolate Chip Cookies

Melon & Tropical Fruits

Beach Buffets

Only available at the La Jolla Beach & Tennis Club Beach

Beach Buffet Package includes: *beach décor, house white linens, 8-ft tables, white resin chairs, beach ball umbrellas, and rolled silverware*

Minimum of twenty (20) guests | Priced per person

CLASSIC BBQ

\$100 per person

A hearty ocean-side feast

Tomato Avocado Salad

cucumber, red onion, red wine vinaigrette (vg)

French Onion Dip

potato chips

BBQ Pork Sliders

smoked pork shoulder, apple slaw

carolina bbq sauce

Grilled Chicken Thighs

honey chipotle marinade, cilantro gremolata

Mac & Cheese

aged cheddar mornay, garlic parmesan crust (vg)

Baked Beans

smoked bacon, brown sugar

caramelized onions

Buttered Green Beans

stewed tomato, toasted almonds (vg)

Fudge Brownies

Chocolate Chip Cookies

Melon & Tropical Fruits

EPICUREAN SELECTION

\$130 per person

A curated experience showcasing our finest creations

Artisanal Cheese & Charcuterie

chef's assortment of local meats & cheese

Wild Arugula Salad

shaved fennel, parmesan cheese

sourdough crumble, lemon sumac vinaigrette (vg)

Angus Filet Mignon

herb butter

Maine Lobster Tail

herb butter

Grilled Asparagus & Mushrooms

sea salt, olive oil (v)

Twice-Baked Potatoes

crispy potato shells, whipped potato

cheddar cheese, scallions, sour cream (vg)

Parker House Rolls

salted honey butter (vg)

Lemon Meringue Bars

gluten-free shortbread cookie dough

almond cream, lemon curd (gf)

Fudge Brownies

Chocolate Chip Cookies

Melon & Tropical Fruits

Kids' Table



Kids' Table

Available for children, ages 3–11

CLASSIC KIDS' TABLE

\$38 per child

Entree

select one

Grilled Chicken Breast

mashed potatoes, green beans

Chicken Tenders

french fries

Cheeseburger Sliders

french fries

Macaroni & Cheese

buttered broccoli

Pasta with Butter or Marinara

gluten-free available

Dessert

select one

Seasonal Fruit Sorbet

Fudge Brownies

Chocolate Chip Cookies

CLASSIC KIDS' BUFFET

\$42 per child | 12 or more children required

Entree

select two

Chicken Tenders

ranch & ketchup

Mac & Cheese

toasted breadcrumbs

Cheese Pizza

Grilled Cheese Sandwiches

Accompaniments

select one

Seasonal Fruit Platter

Vegetable Crudité

yogurt ranch dip

Dessert

select one

Fudge Brownies

Chocolate Chip Cookies



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

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 | \$50 per bottle

House Sparkling – Angeline, Sonoma, CA
House White – Better Half, Marlborough, NZ
House Red – Angeline, Sonoma, CA



Hosted Bar Packages

All prices are based on hosted bar service

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

STANDARD

1 Hour | \$40 per person
2 Hours | \$68 per person
3 Hours | \$96 per person
4 Hours | \$124 per person
5 Hours | \$152 per person

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

Sparkling - Caposaldo Prosecco, Italy
Chardonnay - Angeline, Sonoma, CA
Cabernet Sauvignon - Angeline, Sonoma, CA
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

BEER & WINE

1 Hour | \$35 per person
2 Hours | \$58 per person
3 Hours | \$81 per person
4 Hours | \$104 per person
5 Hours | \$127 per person

Sauvignon Blanc - Better Half, Marlborough, NZ
Chardonnay - Angeline, Sonoma, CA
Cabernet Sauvignon - Angeline, Sonoma, CA
Pinot Noir - Sean Minor, Sonoma, CA
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

PREMIUM

1 Hour | \$50 per person
2 Hours | \$78 per person
3 Hours | \$106 per person
4 Hours | \$134 per person
5 Hours | \$162 per person

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

Sparkling - Caposaldo Prosecco, Italy
Chardonnay - Angeline, Sonoma, CA
Sauvignon Blanc - Better Half, Marlborough, NZ
Cabernet Sauvignon - Angeline, Sonoma, CA
Pinot Noir - Sean Minor, Sonoma, CA
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

Wine Cellar

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 Crema, 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

2026 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

Guest entrée pre-selections are required for all plated dinners and must be submitted no later than five (5) business days prior to your event, 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 two (2) weeks 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.

2026 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 per adult | \$40 per adult (peak season)
\$10 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 per adult | \$30 per adult (peak season)
\$7 per child (ages 6–12) | \$10 per child (peak season)
Children five (5) and under: complimentary