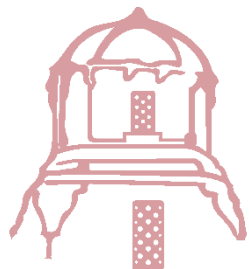


LA VALENCIA HOTEL

Wedding Packages

Classic Charm In An Iconic Setting



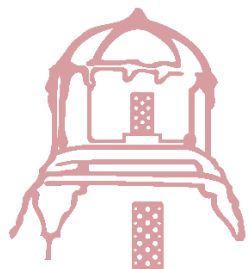
CLASSIC CHARM IN AN ICONIC SETTING

With picturesque ocean views of La Jolla's coastline, La Valencia Hotel has been an iconic San Diego wedding venue for more than 90 years. From the romantic garden to the newly refreshed ocean view ballroom, La Valencia has been a venue treasured for generations.

Choose one of our distinctive outdoor and indoor wedding venues as the perfect backdrop and let our attentive team ensure that your most cherished day is also your most memorable.

Our goal is to create an experience for you and your guests that will be remembered for a lifetime.

WE INVITE YOU TO BECOME PART OF OUR HISTORY.



FALL IN LOVE WITH LA JOLLA

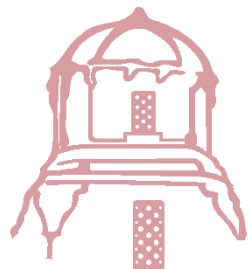
La Valencia Hotel has been a La Jolla Village icon since 1926. This picturesque coastal town is the perfect wedding destination with exquisite dining options, stunning views, parks, beaches, shops, and more just steps away to make your experience special.

Adding to La Jolla's culinary delights is our award-winning restaurant on site – The Med our signature ocean view restaurant.

Only steps away is La Jolla's beautiful Ellen Browning Park overlooking the Pacific Ocean. Walk along the cove to watch the sea lions sunbathing and the seals and dolphins playing in the waves. During whale watching season you can even enjoy a lovely meal on our Ocean View Terrace and see the gray whales during migration.

HIGHLIGHTS OF LA JOLLA:

- Breathtaking Ocean Views
- La Jolla Kayaking
- Great Snorkeling
- Boutique Shopping
- Torrey Pines Golf Course
- Museum of Contemporary Art
- La Jolla Playhouse



CULINARY VISION

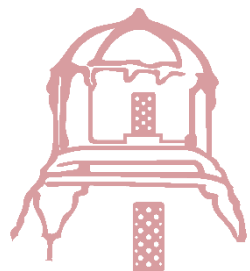
Our goal is to deliver ambiance, service, and cuisine that represents the 90+ year history of La Valencia and the romance of our location, on the bountiful southern coast of California. Our menu changes seasonally to highlight the highest quality of biodynamic agriculture grown by our partner farms and fisheries.

By sourcing our produce using sustainable methods, we have created a unique circle between guests, local farms, and our Chef's locally celebrated cuisine. Our kitchen works hard to select the highest quality in all products to create a menu that symbolizes the brilliance in nature's seasons and beauty.

Led by Executive Chef Fabian Aceves, our award-winning culinary team is committed to creating a menu that will make your special day a personal and unique experience for you and your guests to cherish for years to come. We offer a variety of wedding packages for you to choose from or we're happy to customize a package for you.

Thank you for choosing La Valencia Hotel.

WE LOOK FORWARD TO CELEBRATING WITH YOU.



WEDDING PACKAGES

The wedding and reception packages for your special day include white folding chairs, a sound system for the officiant & a spa water station.

Receptions also include banquet chairs, banquet tables, white linens, napkins, flatware, glassware, cocktail tables, sign-in table, custom printed menus and a gift table. Special room rates are available for your guests upon request.

Choose from one of our specialty packages:

BUBBLES & BRUNCH

10:00am-3:00pm - Sundays Only

Three Hours Free-Flowing Champagne

Coffee, Tea and Juice Station

Expansive Brunch Buffet

Dessert Station

Ocean View Honeymoon Accommodations*

\$120 per guest

PREMIERE

One Hour Hosted Bar

Four Butler Passed Hors d'Oeuvres

A Selection of First Course and Entrée Options

Wine with Dinner

Sparkling Wine and Sparkling Cider Toast

Champagne & Chocolate Delivered to

Ocean View Honeymoon Accommodations*

\$185 per guest (Saturday)

\$170 per guest (Fri. & Sun. - Blackout dates apply)

ICON

One Hour Hosted Bar

Four Butler Passed Hors d'Oeuvres

MED Display Station at Cocktail Hour

Selection of Starter, First Course, and Entrée Options

Wine with Dinner

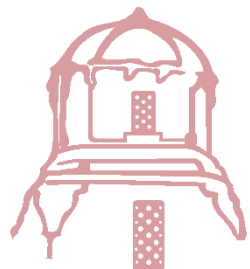
Sparkling Wine and Sparkling Cider Toast

Ocean View Honeymoon Accommodations*

\$235 per guest (Saturday)

\$210 per guest (Fri. & Sun. - Blackout dates apply)

**Ocean view honeymoon accommodations are included with food and beverage minimum of \$10,000 on Sunday, \$15,000 on Friday or \$22,000 on Saturday before service charge and tax.*



GETTING READY

Beverages

RANCH WATER BAR

la valencia barreled maestro dobel tequila
lime juice | sparkling water | agave | limes

\$39 Per Person

MOSCOW MULE BAR

tito's vodka | fresh lime juice | crushed ice | artisan
bitters | fresh mint | fever tree ginger beer
keepsake copper mugs for \$10 per person

\$32 Per Person

MIMOSA BAR

sparkling la v wine
juices • orange | grapefruit | watermelon
garnishes • orange | raspberries | strawberries |
watermelon | rosemary

\$30 Per Person

BLOODY MARY BAR

chopin vodka | bloody mary mix
horseradish | hot sauce | worcestershire sauce |
himalayan salt | olives | celery | bacon

\$35 Per Person

OLD FASHIONED BAR

woodford reserve bourbon | large cut ice cubes |
sugar cubes | artisan bitters | torched orange slices
& rinds | luxardo cherries

\$39 Per Person



GETTING READY

Culinary Delights

SEASONAL FRUIT PLATTER ^{V, VEG, GF, DF}

cantaloupe | watermelon | grape | blueberries |
blackberry | raspberry | strawberry

\$19 Per Person

MED SPREADS & CRUDITÉ ^{VEG}

house-made hummus | tzatziki | muhammara | lavash |
spiced pita chips | carrot | celery | jicama |
heirloom tomato | breakfast radish

\$23 Per Person

BREAKFAST CROISSANT

Choice of One

chorizo and egg | ham and gruyere | sausage and egg |
bacon and egg

\$20 Per Person

SIGNATURE SANDWICHES

Choice of Two

slow roasted turkey club | applewood smoked ham
roast beef | grilled vegetable sundried tomato wrap ^{VEG}

\$20 Per Person

CHEESE & CHARCUTERIE BOARD

truffle cheese | red wine goat cheese | salami
calabrese | salami toscano | fig jam | seasonal
fruit | assorted nuts | olives | baguette

\$32 Per Person

BRUNCH BOARD ^{VEG}

croissant | chocolate croissant | seasonal muffin |
fruit preserves | selection of cheeses | seasonal
berries | honeycomb

\$19 Per Person

BREAKFAST BURRITOS

Choice of One

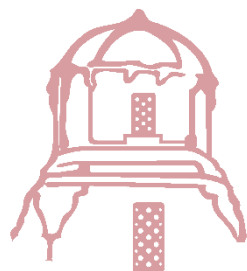
ham, cheddar, and egg | bacon and egg | soyrizo
and egg ^{VEG}

\$18 Per Person

TEA SANDWICHES

smoked salmon and cream cheese | roasted
chicken and grape | cucumber and dill cream
cheese ^{VEG}

\$19 Per Person



LA V BRUNCH

Includes three hours of champagne and mimosas | illy regular coffee | illy decaffeinated coffee | dammann teas

STARTERS

Hummus Display ^{VEG}

roasted garlic hummus | curried carrot hummus | beet muhammara | crudité vegetables | assorted olives | dolmas | lavash | warm pita

Shrimp Cocktail Shots ^{GF}

Bloody Oyster Shots ^{GF}

MORNING FAVORITES

Crab Cake Benedict

Traditional Egg Benedict ^{VEG}

Applewood Smoked Bacon

Housemade Breakfast Potatoes ^{VEG, GF}

SALADS

La V Kale Salad ^{VEG, GF}

brussels sprouts | medjool dates | pistachio | pt reyes blue cheese | sherry wine vinaigrette

Chef's Seasonal Salad

seasonal inspiration

MAINS

Miso Charred Salmon ^{GF, DF}

bok choy | snap peas | carrots | radish

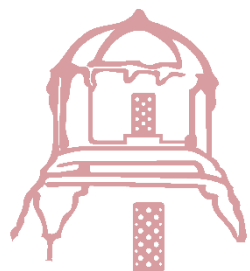
Chipotle Rubbed Tri Tip ^{GF, DF}

yucca root "fries" | charred corn salsa

Lemon Spinach Pasta ^{VEG}

golden raisins | parmesan cheese | pine nuts | nutmeg

*√-VEGAN, VEG- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE



LA V RECEPTIONS

Choice of four

COLD HORS D'OEUVRES

- Assorted Bruschetta*^{VEG} • carrot pesto | fig & blue cheese mousse | antipasti
- Compressed Watermelon Sphere*^{VEG} • whipped elderflower goat cheese | yuzu | petite mint
- Baja Corvina Ceviche Tostada* • pickled fresno chili | cucumber | tomato | cilantro | yuzu aioli
- White Soy Cured Big Eye Tuna Tartare* • ginger | scallion | wakame | avocado mousse
- Melon Gazpacho*^{V, VEG, GF, DF} • aleppo | cantaloupe sphere | extra virgin olive oil
- Baby Scallop Crudo* • torched citrus | sea bean | shaved radish
- Cauliflower Ceviche*^{V, VEG, GF, DF} • pickled fresno chili | cucumber | tomato | cilantro | yuzu aioli
- Agua Chili Rojo Shrimp Shooter*^{GF, DF} • cilantro | pickled red onion
- Yellowtail Crudo*^{GF, DF} • ancho | cilantro lime emulsion | toasted pepitas
- Smoked Beet Tartare*^{VEG, GF} • pickled kumquat | beet chips | cream fraiche
- Octopus & White Bean Bruschetta*^{DF} • caper | wild arugula | extra virgin olive oil

HOT HORS D'OEUVRES

- Pork Bahn Mi* • roasted pork | pickled carrot | cucumber | sriracha aioli
- Arancini* • buffalo mozzarella | pancetta | spicy tomato ragout
- Crispy Eggplant Bruschetta*^{VEG, GF} • heirloom tomato | basil | garlic | basil aioli
- Vegetable Spring Rolls*^{V, VEG, DF} • sweet thai chili sauce
- Papas Bravas*^{GF} • marbled potato | spanish chorizo | saffron aioli
- Grilled Beef Sliders* • caramelized onion | sharp cheddar | truffle aioli
- 48 Hour Braised Short Rib Sliders* • brioche bun | bleu cheese aioli
- Tequila Lime Chicken Quesadillas* • pasilla chili cheese fondue
- Skewered Shrimp Tempura*^{DF} • sweet chili sauce
- Mini Cubanos* • roasted pork belly | dijon mustard | swiss | pickle
- Pulled Chicken Empanadas* • cilantro buttermilk ranch
- Chicken & Waffles* • waffle cone | chicken oyster | maple | pickled mustard seed
- Seared Steak Bites*^{GF, DF} • papaya | cilantro | daikon | crushed peanut
- Duck Confit Tacos* • kimchi slaw | petite opal basil
- Tandoori Spiced Lamb Lollipops* • cucumber raita | smoked paprika oil
- Crab Cake* • lemon aioli
- Mushroom Caps*^{GF, V, VEG, DF} • almond crema | truffle
- Beet Falafel*^{V, VEG, GF, DF} • hemp seed tahini

*V-VEGAN, VEG-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE



LA V RECEPTIONS

DISPLAYED STATIONS

Price based on one-hour reception | 25 person minimum per station

Mediterranean Spread ^{VEG} • house-made hummus | tzatziki | muhammara | lavash | za'taar spiced pita chips | **\$17 per person**

Artisanal Cheese Board ^{VEG} • chef's selection of cheese and charcuterie | local honey | chutney | artisanal bread & crackers | **\$34 per person**

Farmer's Market Crudité ^{VEG} • baby heirloom carrot | japanese broccolini | cucumber | jicama | cauliflower | heirloom cherry tomato | breakfast radish | bell peppers | house-made ranch | french onion dip | bleu cheese | chimichurri aioli | **\$23 per person**

Antipasti ^{VEG} • mediterranean olives | grilled artichoke heart | roasted peppers | charred rapini | roasted heirloom carrot | grilled portobello mushroom | artisanal bread & crackers | **\$25 per person**

Local Raw Bar • *Minimum 25 pieces per selection*

jumbo shrimp \$9 each | snow crab claws \$9 each | west coast oysters \$8 each | local bass ceviche-*mango, cucumber, citrus, avocado, scallion relish* \$8 each

Offered with the Following Based on Selection:

Lemon, Cocktail Sauce, Horseradish, Mignonette ^{GF, DF}



PLATED SELECTIONS

FIRST COURSE

Choice of one

Local Lobster Bisque • lobster knuckle salad | celery leaf | aleppo oil

Farmer's Market Corn Soup ^{VEG, GF} • popcorn dust | shaved fennel hearts | olive oil

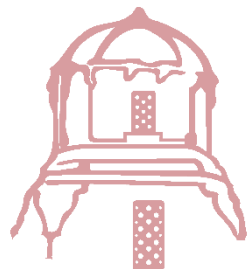
Baby Kale Caesar ^{VEG, GF} • shaved aged parmesan | house-made caesar dressing

Compressed Watermelon Salad ^{V, VEG, GF, DF} • elderflower | cherry tomato | watercress | hearts on fire | wild arugula | honey blossom vinaigrette

Organic Farmer's Market Greens ^{V, VEG, GF, DF} • lollo rosso | oak leaf | mache | watercress | shaved market vegetables | candied spiced pecan | sherry shallot vinaigrette

Local Stone Fruit Salad ^{V, VEG, GF, DF} • plum | white peach | mache | pistachio brittle | white peach vinaigrette

*V-VEGAN, VEG-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE



PLATED SELECTIONS

ENTRÉES

Choice of two entrées & one vegetarian option

Barramundi ^{GF}

coconut-cilantro rice | baby bok choy | baby carrots | kaffir lime butter

Miso Glazed Salmon ^{GF}

carrot risotto | mashed sweet peas | beet stained potato spirals

Corvina Bass ^{GF}

forbidden fried rice | pineapple habanero salsa | chayote squash

Halibut ^{GF, DF}

harissa carrots | dates | olives | candied lemon | barley | sauce vert

Jidori Chicken

brown butter mashed potatoes | sautéed spinach | blistered tomato | fried cippolini onions | pan jus

Rustic Chicken

johnny cakes | roasted brussels sprouts | herb salad | saba jus

Filet Mignon ^{GF}

loaded potato gratin | broccolini | baby carrots | zinfandel gastrique

Beef Shortrib ^{GF, DF}

pommes puree | broccolini | mustard jus | beet stained potato spirals

Vegetable Tagine ^{V, VEG, DF}

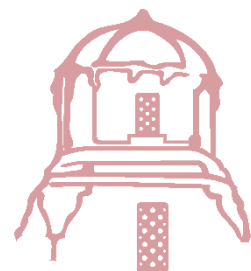
pistachio couscous | preserved lemon | olives | katafai straw

Portobello Stack ^{VEG, GF}

boursin cheese | roasted peppers | zucchini | squash | tomato fondue

Cauliflower Steak ^{V, VEG, GF, DF}

golden raisin-caper relish | sautéed kale | pee wee potatoes | salsa verde



PLATED UPGRADES

Additional cost per person

STARTERS

Roasted Beef Tartare^{GF} • pickled candy cane beets | creme fraiche | crispy beet chips | **+\$12 per person**

Foraged Mushroom Risotto^{VEG} • pea vine | parmesan | hearts on fire | white truffle | **+\$12 per person**

Brown Butter Sea Scallop^{GF} • corn espuma | crispy artichoke | shaved fennel heart | **+\$14 per person**

Hawaiian Kampachi Crudo^{GF} • citrus | avocado mousse | crispy garlic | extra virgin olive oil **+\$16 per person**

Octopus a la Plancha^{GF, DF} • white bean puree | preserved meyer lemon | white truffle **+\$18 per person**

INTERMEZZO

Choice of one

Passionfruit & Kaffir Granita with Rose Oil^{V, VEG, GF, DF} | **+\$8 per person**

Coconut & Veuve Sorbet with Citrus^{VEG, GF} | **+\$8 per person**

Sorrel & Melon Granita with Pickled Melon^{V, VEG, GF, DF} | **+\$8 per person**

Watermelon Basil Sorbet & Sea Salt^{VEG, GF} | **+\$8 per person**

ENTRÉE DUOS

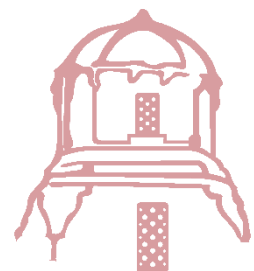
Pork Belly Confit & Scallop^{GF, DF} • sweet potato emulsion | roasted wild mushroom | shaved asparagus | foie gras redux | **+\$10 per person**

Chicken Brick & Fire Roasted Prawns^{GF, DF} • sautéed asparagus | market vegetable | asparagus emulsion mustard frill | **+\$15 per person**

Braised Bone-In Short Rib & Fire Roasted Prawns^{GF, DF} • whipped potato mousse | market vegetable | truffle red wine demi-glace | **+\$20 per person**

Prime Filet of Beef & Butter Basted Lobster Tail^{GF} • sunchoke espuma | market vegetable wild mushroom | lobster brandy redux | **+\$35 per person**

*V-VEGAN, VEG- VEGETARIAN, GF- GLUTEN FREE, DF- DAIRY FREE



BUFFET SELECTIONS

LA JOLLA COVE

New England Clam Chowder^{GF} • local clam | bacon | potato | celery | snipped chive

Baby Iceberg Wedge Salad^{GF} • roasted tomato | bacon | crispy onion | bleu cheese crumble | buttermilk ranch dressing

Crab Louie Salad^{GF} • little gem | blue crab | cherry heirloom tomato | asparagus | louie dressing

La V Clam Bake^{GF} • lobster tail | grilled corn | clams | rose potato | mussels | portuguese sausage | old bay garlic butter | grilled lemon

48 Hour Braised Short Rib^{GF, DF} • butternut orange blossom espuma | rapini | barolo demi

Slow Roasted Rosemary Jidori Chicken^{GF, DF} • meyer lemon | garlic confit | crispy caper berries | cracked black & pink peppercorn sauce

Whipped Garlic Confit Mashed Potato^{V, VEG, GF, DF} • chive

House Made Four Cheese Mac & Cheese^{VEG} • cheddar | gruyere | fontina | gouda | butter herbed breadcrumb

Pink Macarons | Chocolate Dipped Strawberries

Package Upgrade for Additional \$20 Per Person

SUNSET CLIFFS

Local Lobster Bisque^{GF} • lobster knuckle salad | celery leaf | aleppo oil

Organic Bibb Lettuce^{VEG, GF} • smoked bleu cheese | pickled red onions | bosc pears | candied pecans | golden balsamic vinaigrette

Little Gem Caesar Salad^{VEG} • shaved parmesan | herbed croutons | house-made caesar dressing

Roasted Prime Beef Filet^{GF} • whipped potatoes | sprouting broccoli | wild mushroom bordelaise

Apple Cider Brined Pork Tenderloin^{GF, DF} • parsnip silk | spiced apple chutney | honey roasted heirloom carrots | fennel citrus salad

Bluefin Crab Carbonara • house-made bucatini | old bay butter | citrus herb gremolata

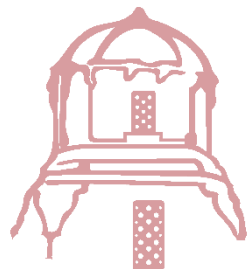
Yukon Potato Gratin^{VEG, GF} • cheddar | gruyere | swiss

Oven Roasted Local Asparagus^{VEG, GF} • pine nuts | chervil | bearnaise

Tiramisu | Macarons | Citrus Olive Oil Cake^{VEG}

Package Upgrade for Additional \$30 Per Person

*V-VEGAN, VEG-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE



LA V RECEPTIONS

LATE NIGHT DISPLAYED STATIONS

Minimum of 25 pieces

Buffalo Chicken Sliders

buffalo sauce | bleu cheese cabbage coleslaw

\$9 per piece

Mini Steak Sandwiches

caramelized sweet peppers & onion

\$10 per piece

Mini Three Cheese Grilled Cheese Sandwiches ^{VEG}

tomato fennel soup shooters

\$8 per piece

House Made Kettle Chips ^{VEG, GF}

caramelized french onion dip

\$7 per person

DESSERT STATIONS

Choice of three

\$17 per person

Seasonal Mini Fruit Tarts ^{VEG}

Mini Lemon Meringue Tarts ^{VEG}

Mini Chocolate Chunk Cookies ^{VEG}

Chocolate Truffles ^{VEG, DF}

Mini Cheesecakes ^{VEG}

*V-VEGAN, VEG-VEGETARIAN, GF-GLUTEN FREE, DF-DAIRY FREE



LA V BEVERAGES

HOSTED BAR

Hosted bar package by the hour is consumption of beverages priced per person

LA VALENCIA SELECT BAR

Two Hours **\$38**

Three Hours **\$52**

Each Additional Hour **\$24**

BRANDS

Lvov Polish Vodka

Beefeater Gin

Maestro Dobel "Diamonte" Cristalino
Tequila

Matusalem Platino Rum

Evan Williams Bourbon

Famous Grouse Scotch

WINES (Choose two)

De Loach Chardonnay, Santa Rosa CA
Echo Bay Sauvignon Blanc, Marlborough
NZ

Septima Cabernet Sauvignon

Avalon, Pinot Noir

BUBBLES

Poema Penedes Extra Dry Cava

ICON PREMIUM BAR

Two Hours **\$44**

Three Hours **\$60**

Each Additional Hour **\$28**

BRANDS

Chopin Vodka

Hendrick's Gin

Casamigos Reposado Tequila

Zaya Gran Reserva 12-year Run

Basil Hayden Bourbon

Sazerac Rye

Glenlivet 14 Year

WINES (Choose two)

Alexander Valley Vineyards Estate Chardonnay
Tangent, Sauvignon Blanc Paragon Vineyard
Edna Valley

Oberon Napa Valley Cabernet Sauvignon

District 7, Pinot Noir Estate Grown Monterey

BUBBLES

Scharffenberger Brut Excellence

Scharffenberger Brut Rosé

BEER LIST

LOCAL CRAFT

Alesmith .394 Pale

Stone IPA

IMPORTED

Corona Light

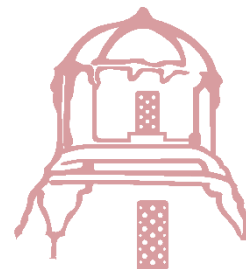
Pacifico

Stella Artois

DOMESTIC

Bud Light

Maui Brewing Company



ADDITIONAL MENUS

CHILDREN'S MENU

Children 2 to 12 years old

\$45 per child

APPETIZER

Fruit Bowl ^{V, VEG, GF, DF} • seasonal fruit | local berries

ENTRÉE

Choice of one

Chicken Tenders • french fries

Macaroni & Cheese ^{VEG}

Penne Pasta • meat sauce | vegetable sauce

Hamburger/Cheeseburger • french fries

DESSERT

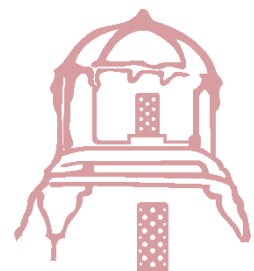
Ice Cream Sundae ^{VEG, GF} • sprinkles | chocolate sauce | whipped cream

\$45 per Child

VENDOR MEALS

Two course meal served for working vendors

\$70 per person



THE FINE PRINT

FOOD & BEVERAGE

Due to licensing requirements and for quality control, all food and beverage must be prepared and served by La Valencia Hotel staff. No outside food will be allowed. The only exceptions are cakes, cupcakes, and ceremonial food that must be prearranged with your catering specialist.

SERVICE CHARGE & SALES TAX

All items are subject to a 26% taxable service charge and 7.75% sales tax.

SPECIAL MEALS

La Valencia Hotel is always willing to accommodate special meal requests and dietary restrictions. Please provide your servicing manager with the guest's name, dietary restriction, and optional meal substitution. With prior notice, all buffets can be labeled with special dietary restrictions.

BEVERAGE & BAR SERVICE

La Valencia Hotel does not permit alcohol to be brought into the hotel.

LABOR FEES

Chef attendants may be required on certain menus. Each attendant is \$150-\$250. Bartenders are \$200 per 75 guests.

PARKING

La Valencia Hotel provides only valet parking. Event parking is \$20 per car, per event. Hosted parking is \$15 per car, per event. We require hosted vendor parking at \$10 per car. Overnight parking is \$39 per car, per day. Prices are subject to change. Additional parking lots are available in the local area.

SERVICE TIMES

Standard service times are 1.5 hours maximum for buffet meals and 30 minutes for breaks. Any extended service time will result in additional fees.

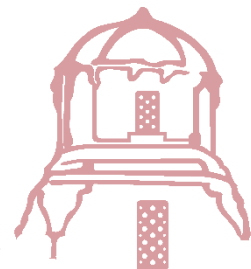
VENUE FEES

Saturday Night: **\$3,500** | Friday or Sunday Night: **\$2,500** | Monday – Thursday: **\$2,000**

Venue fees includes bride and groom getting ready rooms and the Ocean View Garden with sound system, white wooden chairs, alter table and water station. The event space includes banquet tables, dance floor, banquet chairs, flatware, glassware, plates, white floor length linens and white napkins.

MINIMUMS & MENU TASTINGS

Menu tastings are available for weddings with a food and beverage minimum of \$10,000 and above. Our food and beverage minimums are based off approximate guest counts. Sunday through Thursday require a minimum of \$10,000 in food and beverage sales. Fridays require a minimum of \$15,000 in food and beverage sales. Saturdays require a minimum of \$22,000 food and beverage sales. Room rental, service charge and sales tax are not part of the food and beverage minimums.



THE FINE PRINT

WEDDING COORDINATION

For your special day we do require a professional month-of wedding coordinator, and we recommend a full-service coordinator to plan your wedding day. The wedding coordinator will work with the vendors to secure guest counts, manage the ceremony, payments, and several other necessary tasks. Your catering specialist will be on-site the day of the rehearsal and wedding to work with the wedding coordinator to ensure that your experience at La Valencia is exceptional.

EVENT TIMES

Evening events are allocated a six-hour time period with a curfew of 10:00 pm.

DEPOSITS

An initial deposit of 25% of food and beverage minimum will be due when signing the wedding contract. A payment schedule will be set for you based on the date of the wedding and reception. Total estimated guest count and charges are due 10 business days prior to your wedding. All events are required to provide a credit card for incidental charges.

GUESTROOMS

The bride and groom will receive a complimentary ocean facing guest room on the evening of the wedding night, applies to those who meet minimums of \$10,000 and above before service charge and sales tax. Special pricing is also available for premium suites and villa upgrades. Special discounted rates for your wedding guests may be available, based on availability. Check-in is at 4:00 pm and check-out is at 12 noon. All items are subject to a 26% taxable service charge and 7.75% sales tax.

CANCELLATIONS

In the event of cancellation, your advance deposit and payments are non-refundable. It is at the discretion of the hotel to allow the deposits to be used towards a new date occurring in the same calendar year as the original event date.

MISCELLANEOUS CHARGES

All food, beverage, room rental, audio visual, bartender, and chef fees quoted are subject to 26% service charge and sales tax. Service charges are taxable based on California State Regulation 1603(g).

FINAL GUARANTEE

The final guest count and final payment must be communicated to the catering specialist 10 days prior to the wedding date. In the event a final guarantee is not provided, the estimated number of guests will be considered the guarantee. The client will be charged for the number of guests served or the number of guests guaranteed, whichever is greater.

EXTRA TIME & OVERTIME CHARGES

Extra time may be purchased at a cost of \$500 per half hour. Decisions for extra time must be made 36 hours prior to the event. As a courtesy we allow one hour after the event is over for removal of all personal and rental items. If guests remain past the hour host will be charged \$500 for each additional half hour.

