

ESTANCIA
LA JOLLA

HOTEL & SPA

WEDDING

• PACKAGE •



Destination 'I Do'

With nine lush acres and AAA Four Diamond resort amenities, Estancia La Jolla is a destination in and of itself, perfectly poised to host your loved ones from near and far. Wedding guests will find true California comfort in Estancia's 210 thoughtfully designed guestrooms and suites. Accommodations blend historic Spanish architecture with modern amenities such as plush signature bathrobes and coffee makers.

Between your festivities you can find rest, relaxation and celebration at our three outstanding culinary experiences, our serene saltwater pool and our world-class spa. San Diego's best beaches and top attractions are within easy reach.







Wedding Venues



Garden Courtyard

A show-stopping setting for your outdoor ceremony and the centerpiece of our sanctuary, the Garden Courtyard, is beautifully adorned with over 100 types of botanicals and accented by gorgeous Spanish-style architecture. This garden oasis was designed with a bride's grand entrance in mind. Two magnificent sweeping staircases lead to a lush lawn and trickling fountain where you will exchange vows before up to 420 loved ones.



La Jolla Ballroom

Celebrate your nuptials with as many as 420 guests in La Jolla Ballroom, a luxe setting that can mold to any theme or vision you may have. Upscale custom-designed decor and furnishings include walnut flooring in the pre-function area with wrought iron chandeliers and candelabras that create a romantic ambiance. A connecting garden patio and lush lawn can host a bar, photo booth, late-night snacks, or a plush outdoor lounge.



Olive Lawn

Say "I Do" while surrounded by swaying olive trees and bright blossoms in this romantic garden. Seating up to 130 of your nearest and dearest, Olive Lawn is a dreamy option for an intimate outdoor ceremony.



Grande Room

Featuring herringbone wood floors and contemporary golden accents, the Grande Room pairs seamlessly with the Olive Lawn, accommodating up to 130 guests. Enjoy an intimate cocktail hour on the adjacent garden patio, then continue your joyous celebration inside this beautiful ballroom.



Wedding Packages

CEREMONY INCLUSIONS

- Ceremony location
- Natural wood chairs
- Draped gift table, guestbook table and altar table
- Water station
- Sound system with lavalier mic, mixer and two speakers
- 20 amp circuit for musicians
- Wedding dressing rooms

RECEPTION INCLUSIONS

- Reception location
- Banquet tables, chairs, linens and napkins
- China, glassware and flatware
- Dance floor (location dependent)
- Draped cake table, gift table, guestbook table and DJ table
- 20 amp circuit for musicians
- Cutting and plating of client-provided wedding cake
- Wedding dressing rooms





Wedding Menu



Hors d'Oeuvres

Selections will be passed and are priced on a per piece basis

25 piece minimum

CHILLED

\$8 each

Heirloom Beets VE

roasted beets, chevre, garlic crostini

Shrimp & Scallop Ceviche GF

amarillo, cucumber, tomato, onion

Zucchini Roulade VG, GF

eggplant caponata, basil oil

Brie Prosciutto Toast

fig jam, brie, prosciutto chip, micro greens

Salmon Poke DF, GF

sesame seeds, cucumber, preserved lemon

Smoked Salmon Toast DF

avocado spread, tomato-caper relish

Octopus Salad GF

red onion, roasted pepper, celery, lemon oil

Strawberry Bruschetta VE

roquefort cheese, balsamic syrup

Ahi Tuna Tataki

wasabi aioli, five spice wonton

Lump Crab Salad GF

endive, chives, roasted garlic

Chipotle Seared Beef

Carpaccio Crostini

horseradish aioli, cilantro sprouts

Deviled Eggs

candied bacon, smoked paprika

WARM

\$9 each

Wild Mushroom And Feta VE

phyllo triangle

Vegetable Potsticker VE, DF

soy dipping sauce

Wild Mushroom Arancini VE

tomato fondue, provolone, truffle oil

Herbed Gougeres

french cheese puff, duck leg confit, orange relish

Chipotle Beef Empanadas

avocado crèma

Tempura Crisp Shrimp DF

sweet thai chili sauce

Szechuan Beef Satay DF

thai chili sauce

Goat Cheese-Stuffed Mushroom VE, GF

lara chenal goat cheese, fresh herbs

Jumbo Lump Crab Cake DF

spicy remoulade

Buffalo Cauliflower Bites VE

minted yogurt

Grilled Petite Lamb Chop DF, GF

fig-mint glaze

Cashew Chicken Spring Roll DF

peanut sauce

Teriyaki Chicken Satay DF

pineapple ponzu

Curried Vegetable Samosa VE

potato, peas, mint chutney

Soyrizo Stuffed Mushroom VG

cremini mushroom, soyrizo, fresh herbs, breadcrumbs

Displays

Maximum 60-minute display

Priced per person | Minimum of 20 people

CRUDITÉS AND DIPS ^{VE}

\$22

Selection of Seasonal Raw Local Vegetables

Pita Chips, Crackers, Hummus

Olive Tapenade, Herb Goat Cheese

GRILLED VEGETABLE DISPLAY ^{DF, VG, GF}

\$22

Marinated Grilled Seasonal Vegetables

Hummus, Baba Ganoush

Roasted Peppers, Artichoke Hearts

DOMESTIC ARTISANAL CHEESE DISPLAY ^{VE}

\$25

Herbed Laura Chanel Goat Cheese

Point Reyes Blue, Aged Hooks Cheddar,
Marinated Fresh Mozzarella, Monterey Jack

Dried Fruits, Grapes, Honeycomb,
Apricot-Fig Chutney, Nuts

Baked Artisanal Cracker Assortment

SUSHI DISPLAY

\$30

Based on three pieces per guest

Selection of Assorted Rolls

Nigiri, Wasabi

Pickled Ginger, Soy Sauce

ARTISANAL MEAT AND CHEESE DISPLAY

\$30

Prosciutto De Parma, Capicola,
Local Fennel Salami, Dry Cured Chorizo

Humboldt Fog Goat Cheese, Aged Sheep Milk
Ricotta, Hooks Cheddar, Point Reyes Blue

Dried Fruits, Grapes, Honey Comb,
Apricot-Fig Chutney, Nuts

Pickled Vegetables, Marinated Olives,
Stone Ground Mustard

Baked Artisanal Cracker Assortment

Dinner

Selections include 3 courses and are priced on a per person basis

Highest priced entrée will prevail for all guests | Additional courses are \$10 per course, per person

Served with water, freshly brewed Lavazza coffee, decaffeinated coffee and Harney & Sons fine teas

APPETIZERS

Garlic Shrimp & Polenta Cake GF

roasted pepper coulis, crispy shallot

Tuna Tartare & Avocado Timbale DF, GF

cucumber, jicama slaw, tamari

Goat Cheese Ravioli VE

tomato-basil broth, beet salad

Lump Crab Cake

Shaved cabbage, sweet thai chili, lemon aioli

Roasted Octopus And Potato Salad GF

chorizo, poblano pepper, charred tomato-pasilla sauce

Tomato Caprese VE, GF

heirloom tomato, ovalini mozzarella, micro basil, basil pesto

Lemon Risotto VE, GF

asparagus tips, basil oil, roasted pepper salad

Truffled Cauliflower Soup VE

rosemary crouton

Roasted Eggplant-Tomato Soup VG, GF

fennel, chili oil

SALADS

Tomato & Burrata VE

avocado mousse, burrata, heirloom tomato, ciabatta, arugula

Tuscan Salad VE, DF

radicchio, romaine, red onion, olive, cherry tomato, garbanzo beans, shaved parmesan

Spinach & Frisée VE

shaved radish, orange segments, heirloom tomato, toasted almonds, white balsamic-poppysseed vinaigrette

Organic Spring Mix

baby heirloom tomato, cucumber, shaved fennel, garlic crouton, cilantro-lime vinaigrette

Bibb Lettuce

hooks cheddar, spiced pecans, crisp apple, chives, apple cider vinaigrette

Roasted Beets & Frisée DF

toasted pistachio, red cabbage, goat cheese spread, lemon oil

Dinner

*Entrées are limited to a maximum of two selections plus a vegetarian option.
Highest priced entrée will prevail for all guests.*

ENTRÉES

Roasted Vegetable Ravioli VG / \$115
carrot-tomato broth, market vegetables, arugula pesto

Eggplant Rollatini VG / \$115
cauliflower, sundried tomato, garbanzo bean,
charred tomato and chili sauce, frisée, yellow beets

Harissa Spiced Chicken Breast GF / \$120
fingerling potato, roasted brussels sprouts, shallots,
bacon, pepita-tomatillo mole

Pacific Salmon GF / \$120
jasmine-quinoa pilaf, asparagus, carrot emulsion,
fennel-citrus salad

Pacific Striped Bass / \$125
potato risotto, bell pepper, radish, tomato-olive salad

Mediterranean Bass GF / \$125
butternut squash puree, sunburst squash, tuscan kale,
sweet onion

Grilled Flat Iron Steak DF, GF / \$125
olive oil smashed potatoes, asparagus,
cippolini onion ragout, candied shallot reduction

Seared Chilean Sea Bass GF / \$130
zucchini and herbed tomato risotto, olive tapenade,
lemon beurre blanc

Zinfandel-Braised Beef Short Rib GF / \$140
garlic mashed potatoes, baby carrots, broccolini

Filet Mignon GF / \$150
truffle chive mash, asparagus, cherry tomatoes,
chioggia beet

OPTIONAL DESSERT ENHANCEMENTS

Opera Cake VE
espresso cake, coffee buttercream, chocolate ganache,
creme anglaise

Crème Brûlée Tartlet VE
fresh berries, red wine caramel

Lemon Meringue VE
lemon curd filled tart shell, blackberry compote,
chantilly cream

Chocolate Trilogy VE, GF
layers of white, dark and milk chocolate mousse,
wild berries

Berry Mascarpone VE
vanilla cake, berry and mascarpone mousse,
triple sec berry blend

Fresh Fruit Tartlet VE
seasonal fruits, vanilla custard, red wine caramel sauce

*Please inquire with your catering sales manager
about preferred bakeries for your wedding cake.*

Late Night Snacks - A La Carte

Maximum 60-minute display. Priced per person.

Minimum of 25 people.

Warm Bavarian Pretzel Sticks / \$20

cheese sauce

Mini Angus Burger Sliders / \$20

hawaiian bun, american cheese

Chicken Fingers / \$20

barbeque sauce, buffalo wing sauce, ketchup,
basil ranch

Warm Bavarian Cream Filled Churros / \$20

cinnamon sugar, mixed berry,
chocolate and caramel sauces

Cookies & Milk / \$20

mini chocolate chip cookies, chocolate milk

Chicken Wings / \$22

hot sauce or barbeque sauce, carrot sticks, ranch

Pizza / \$22

cheese and pepperoni

Pork Carnitas GF / \$22

corn tortilla, salsa verde, salsa quemada,
shredded cabbage, cilantro-onions,
smashed avocado, sour cream

Chicken Quesadillas / \$22

salsa, guacamole, sour cream

Children's Menu

\$55 per child, 12 years and under

Pre-selected entrée choice required in advance

BENTO BOX

Seasonal Fruit & Veggies

ranch dipping sauce

ENTRÉE

Select one

Grilled Flat Iron Steak Or Chicken Breast *vg*

mashed potatoes, carrots

Mac & Cheese

Chicken Tenders

french fries

DESSERT

Chocolate Chip Cookie

Vendor Menu

Served with garden salad, assorted cookies and assorted soft drinks

Chef's Assorted Sandwich Platter / \$65

assorted roast beef, turkey, ham sandwiches,
sliced fruit, assorted chips

Plated Wedding Entrée / \$85

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

Beverages

All prices are based on hosted bar service charged on consumption per drink

For cash bars, add \$1 per drink. Estancia Bartender Required at \$200/each (1 per 100 guests)

Shots not permitted

BLACKHORSE BAR

Liquor / \$15

Sobieski Vodka
Aviation Gin
Johnnie Walker Red Label
Evan Williams Black Label
Lunazul Blanco
Castillo Rum

Wine / \$17

Sommelier's Selection:
Chardonnay
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon
Sparkling Wine

Beer / \$9

Domestic
Imported
Craft

Assorted / \$7

Soft Drinks, Sparkling and Bottled Waters,
Bottled Juices

ESTANCIA BAR

Liquor / \$16

Ketel One Vodka
Nolet's Gin
Glenmorangie 10yr
Maker's Mark Bourbon
Don Julio Blanco
Captain Morgan Rum

Wine / \$18

Chardonnay, Drumheller, Washington
Sauvignon Blanc, Ferrari Carano
Pinot Noir, Meiomi, California
Cabernet Sauvignon, Drumheller, Washington
Sparkling, Brut, Chandon, Blanc de Noir, California

Beer / \$9

Domestic
Imported
Craft

Assorted / \$7

Soft Drinks, Sparkling and Bottled Waters,
Bottled Juices

Hosted Beverage Packages

All prices are based on hosted bar service and include bartender fees.

BLACKHORSE BAR

\$22 per person, per hour

ESTANCIA BAR

\$25 per person, per hour

BEER & WINE BAR

\$18 per person, per hour

ESTANCIA SOFT BAR

Kids 12 and under

Soft Drinks, Bottled Juices, Bottled Water

\$7 per person, per hour

ADDITIONAL SELECTIONS

Wine Corkage / \$30 per bottle

Chandon Sparkling Brut Toast / \$20 each

Moët Champagne Toast / \$30 each

Martinelli's / \$20 each

Additional Bartender / \$200 each

Beverage Enhancements

MOËT & CHANDON BICYCLE

*Champagne charged on consumption, per bottle
1.5 hour serve time*

Attendant Required / \$200

SPECIALTY COCKTAILS

Select two specialty drinks to add to your existing bar package for an additional \$5 per hour. Or choose to tray pass and serve on consumption at \$17 per drink.

Another Tequila Story

codigo 1530 blanco tequila, aloe liquor, basil, lemon

Mrs. Margarita

herradura reposado, lime, agave, jalapeño

Aperol of My Eyes

tito's vodka, aperol, grapefruit, soda, agave

French Kiss 'Til 75

nolet's gin, elderflower liquor, prosecco, lemon

Mint-To-Be Mojito

captain morgan rum, mint, lime, sugar

Something Old Fashioned

old forester bourbon, smoked walnut bitters, demerara sugar

Honey, I Do

monkey shoulder scotch, honey ginger, lemon

Wine Selection

By the bottle

SPARKLING

Chandon Sparkling Brut, Blancs De Noirs, California	85
Moet & Chandon "Imperial", France	165
Nicolas Feuillatte Brut, France	92
Veuve-Clicquot "Yellow Label", France	205
Mionetto Prosecco, Italy	60

WHITE

Alto Vento Pinot Grigio, Italy	56
Ferrari Carano Fume Blanc, Sonoma CA	74
Two Vines Riesling, Washington	52
Kim Crawford Sauvignon Blanc, New Zealand	58
Two Vines Chardonnay, Washington	54
Woodbridge White Zinfandel, California	68
Drumheller Chardonnay, Washington	64
Ferrari Carano Chardonnay, Sonoma CA	69
Chalk Hill Russian River Chardonnay, CA	73
Whispering Angel Rose, France	82
Gerard Bertrand Cotes de Roses, France	68
Stag's Leap "Hands of Time" Chardonnay, Napa Valley, CA	80

RED

Elouan Pinot Noir, Oregon	56
Meiomi Pinot Noir, California	62
Robert Mondavi Napa Cabernet, Napa Valley, CA	110
Two Vines Cabernet, Washington	52
Drumheller Cabernet, Washington	64
Two Vines Merlot, Washington	54
Terrazas Altos or Reserva Malbec, Argentina	66
Drumheller Merlot, Washington	64
Herzog Zinfandel, Lodi, CA	62
Pinot Noir, Banshee, Sonoma County	67
Pinot Noir, Trinitas Cellars Carneros, Napa Valley	70
Cabernet Sauvignon, Trinitas Cellars Napa Valley	65
Cabernet Sauvignon, Foley Johnson Napa Valley, California	74
Merlot, Trinitas Cellars, 2013, Rutherford Valley	80
Malbec, Nieto Sentiner, 2017, Mendoza, Argentina	60
Red Blend, Kuleto 'India Ink', Napa Valley	69

Dressing Room

Maximum 60-minute display. Priced per person.

Outside food and alcohol are not permitted in the dressing room

BRIDAL BREAKFAST

\$25

Orange Honeycomb Yogurt

Granola

Avocado Toast

Sliced Fresh Fruit of the Season

Freshly Brewed Lavazza Coffee

Selection of Harney & Sons Fine Teas

Chilled Orange & Apple Juices

BREAKFAST BURRITOS

Served with freshly brewed Lavazza Coffee, selection of Harney & Sons Fine Teas and sliced fruit

Estancia's Signature Breakfast Burrito / \$20

scrambled eggs, cheddar, sausage, bacon, ham

SoCal Burrito / \$22

carne asada, french fries, pico de gallo, guacamole, cheese

LIGHT LUNCH

\$35 | Select three

Served with garden salad, sliced fruit, assorted chips, assorted cookies and assorted soft drinks

Cucumber Finger Sandwiches *ve*
cream cheese, dill, whole wheat

Black Forest Ham Finger Sandwiches
brie, pickles, cabernet grain mustard, rye

Smoked Salmon Boursin Finger Sandwiches
whole wheat

Waldorf Chicken Salad Wraps
grapes, apples, celery, walnuts, tarragon mayo

Garden Vegetable Wraps *DF, VE*
cucumber, red pepper, daikon sprouts, tomato, hummus

Turkey & Brie Wraps
apple, cranberry cream cheese

Pesto Chicken Wraps
havarti, lettuce, tomato, spinach

Build Your Own Assorted Sandwich Platter
roast beef, turkey, ham, dijon mustard, mayonnaise

A LA CARTE SNACKS

Chips & Salsa / \$20

Seasonal Fruit & Berries / \$15

Individual Yogurt Parfait / \$15
granola, berries

Assorted Bagels / \$18
shmears, butter, preserves

Market Crudité / \$22
buttermilk ranch, hummus, crackers, baguette

Rehearsal Dinners

LA JOLLA SHORES

\$150 per person

Served with freshly brewed Lavazza Coffee

Selection of Harney & Sons Fine Teas

Artisan Bread and Butter Presentation

STARTER

Jumbo Lump Crab Cake

lemon-chili aioli, cabbage slaw, balsamic syrup

SALAD

Arugula And Frisée Salad

bacon lardon, tomato, ricotta salata, white balsamic

ENTRÉE

Select one

Bacon Wrapped Pacific Bass GF

heirloom carrot, romesco butter

Petite Filet Mignon

horseradish mashed potato, cipolini onion,
baby zucchini, herb crusted tomato, cabernet reduction

Cauliflower Steak VE, GF

zucchini ribbons, carrot-tomato sauce

DESSERT

Tiramisu GF

lady fingers, mascarpone mousse,
espresso crème brûlée

SOLEDAD

\$152 per person

Served with freshly brewed Lavazza Coffee

Selection of Harney & Sons Fine Teas

Artisan Bread and Butter Presentation

STARTER

Chilled Charmoula Shrimp DF, GF

cilantro pistou

SALAD

Petite Wedge Salad

roasted tomato, bacon, bleu cheese dressing

ENTRÉE

Select one

Grilled Chicken Breast GF

pearl pasta, mushroom marsala

Maple Whiskey Brined Pork Tenderloin

white cheddar mashed potato, baby carrots,
brussels sprouts, branded apple demi

English Pea And Feta Ravioli VE

market vegetables, charred tomato sauce

DESSERT

Opera Cake GF

coffee cake, espresso butter cream, chocolate ganache

Rehearsal Dinners

MUIRLANDS

\$155 per person

Served with freshly brewed Lavazza Coffee

Selection of Harney & Sons Fine Teas

Artisan Bread and Butter Presentation

STARTER

San Diego Clam Chowder GF

jalapeño, bacon, cilantro

SALAD

Artisan Greens VE, GF

radish, heirloom tomato, beets, cotija cheese,
herb vinaigrette

ENTRÉE

Select one

Broiled Salmon GF

roasted zucchini & squash, forbidden rice, lemon cream

Grilled Flat Iron Steak GF

chimichurri, mushroom, herb potato, blistered tomatoes

Eggplant Braciolo VE, GF

saffron cream, tomato-balsamic relish, oaxaca cheese

DESSERT

Chocolate Dome

praline, chocolate mousse, vanilla cream,
brandied cherry



Brunch

Maximum 90-minute display. Priced per person.

JUST MARRIED

\$65 per person

Served with freshly brewed Lavazza Coffee

Selection of Harney & Sons Fine Teas

**Chilled Orange, Grapefruit, Apple,
Cranberry Juices**

Sliced Fruit and Berries

Selection of Breakfast Pastries VE

Muffins, Scones, Danish, Bagels, Cream Cheese, Butter,
Honey, Preserves

Irish Steel Cut Oatmeal DF, VE, GF

Brown Sugar, Dried Fruits, Chopped Nuts

Assorted Individual Yogurts VE

Select two:

Estancia Quiche VE

roasted seasonal vegetables, cheddar

California Frittata GF

arugula, tomatoes, chicken apple sausage, queso fresco

Breakfast Burrito

bacon, egg, cheddar, pico de gallo

Breakfast Panini

roasted vegetables, cotija cheese, egg

Croissant Sandwich

ham, cheddar, egg

Scrambled Eggs DF, GF

chive, tomato

Estancia Avocado Toast

RISE AND SHINE

\$55 per person

Served with freshly brewed Lavazza Coffee

Selection of Harney & Sons Fine Teas

**Chilled Orange, Grapefruit, Apple,
Cranberry Juices**

Sliced Fruit and Berries

Orange & Honeycomb Yogurt VE

granola

Selection of Breakfast Pastries VE

Muffins, Scones, Danish, Bagels, Cream Cheese, Butter,
Honey, Preserves

Brunch Enhancements

Maximum 90-minute display. Priced per person.

ACTION STATIONS

Chef attendant required at \$200 each, per 75 guests

PANCAKE STATION

\$20 per person

Buttermilk Pancakes

Strawberries, Blueberries, Bananas

Chocolate Chips, Nutella, Whipped Cream

OMELET STATION

\$20 per person

Bacon, Chorizo, Ham

Bell Peppers, Tomatoes, Mushrooms, Spinach

Three Cheese Blend, Feta

Salsa Verde, Salsa Roja

AVOCADO TOAST STATION

\$20 per person

Artisan Bread

Avocado Spread

Smoked Salmon

Arugula, Tomato Chutney, Radish

Preferred Vendors

WEDDING COORDINATORS

Sweet Blossom Weddings
858.668.8263
sweetblossomweddings.com
@sweetblossomweddings

Luxe Special Events
858.232.8987
luxespecialevnts.com
@luxeeventssd

White Lace Events & Design
858.829.5351
whitelaceevent.com
@whitelaceevent

Details Darling
602.448.1061
detailsdarling.com
@detailsdarling

Bliss Events
619.252.1058
blissevent.com
@blissevent

Simply Gorgeous Events
571.246.1074
simplygorgeousevents.com
kayla@simplygorgeousevents.com
@simplygorgeousevents

Serendipity Events
619.917.3191
serendipityeventdesign.com
serendipityeventssd@gmail.com
@serendipityeventssd

FLORISTS

Layered Vintage
858.248.5022
layeredvintage.com
@layeredvintage

The Dainty Lion
858.345.1701
thedaintylion.com
@thedaintylionfloralco

Tiny Victories
214.207.7115
tinyvictories.co
@_tinyvictories

Annette Gomez
760.931.1878
flowersannettegomez.com
@flowersannettegomez

Organic Elements
858.610.8881
organicelements.com
@organicelements

Artistic Florals
858.272.8884
artisticflorals.com
@artisticflorals

Jennifer Cole Florals
760.501.8445
@jennifercoflorals

The Little Fleur Co
619.277.3047
thelittlefleurco.squarespace.com
thelittlefleurco@gmail.com
@thelittlefleurco

Preferred Vendors

PHOTOGRAPHERS

Petula Pea
760.815.0109
petulapea.com
@petulapeaphotography

Cavin Elizabeth
619.363.2006
cavinelizabeth.com
@cavinelizabeth

Plum & Oak
951.216.1919
plumandoakphoto.com
@elysewhall

Jamie English
951.852.9682
jamieenglish.com
@jamieenglish

Kami Olavarria
425.829.7129
kamiolavarria.com
hello@kamiolavarria.com
@kamiolavarria

VIDEOGRAPHERS

Quixotic Weddings
619.630.5277
quixoticweddings.com
@quixoticpictures

Amari Productions
619.752.4923
amariproductions.com
@amariproductions

Taylor Films
760.846.048
taylorfilms.com
@taylorfilms

WEDDING ACTIVATIONS

Can Ham Photo Booths
858.245.1361
canhamphotobooth.com
@canhamphotobooth

Shutterbooth
619.870.1302
shutterbooth.com/san-diego
@shutterbooth.sd

Pixster Photo Booths
888.668.5524
pixsterphotobooth.com
@pixsterphotobooth

Outside Together
858.776.0724
outsidetgether.co/packages
@outsidetgether.co

Joshua Spieker
760.533.1643
JoshuaSpieker.com
@joshuaspieker_

Preferred Vendors

RENTALS & DECOR

La Tavola

949.548.1333

latavolalinen.com

@latavolalinen

Adore Folklore

760.814.2696

adorefolklore.com

@adorefolklor

Found Vintage Rentals

714.888.5811

foundrentals.com

@foundrentals

Archive Rentals

949.545.8620

archiverentals.com

@archiverentals

More Rentals

858.243.3333

morerentals.com

@morerentals

To Be Designed

619.255.0656

tbdsandiego.com

@tbdsandiego

DESSERTS

Sweet Cheeks Baking Co.

619.285.1220

sweetcheeksbaking.com

@sweetcheeksbakingco

Michele Coulon

858.456.5098

dessertier.com

@dessertier

KUBA Kreations

858.245.8021

kubakreations.com

@kubakreations

Sensational Treats

858.776.4999

sensationaltreats.com

@sensationaltreatssd

Twiggs Bakery

619.296.4077

twiggs.org

@twiggsbakerycafe

VG Donut & Bakery

760.753.2400

vgbakery.com

@vgdonut

Esco Gelato

760.745.6500

escogelato.com

@escogelato

Preferred Vendors

MUSIC & ENTERTAINMENT

The Class Band

Guitarist & Pianist,
Instrumental Band, DJ
949.290.0994
theclassband.com
@TheClassBand

The Mighty Untouchables

Instrumental Band
619.813.1356
mightyuntouchablesband.com
@themightyuntouchables

Downbeat LA

Guitarist, Pianist & String Quartet,
Instrumental Band, DJ
884.369.6232
downbeat.la
@downbeat.la

Still Listening Productions

DJ, Vocalist & Guitarist
858.342.4702
stilllisteningproductions.com
@stilllisteningproductions

Vario Weddings

Vocalist, Guitarist,
String Trio & Harpist, Instrumental Band, DJ
858.277.4800
varioweddings.com
@varioweddings

SGM Events

DJ/Entertainment Booking Agent
858.270.2195
sgmevents.com
@sgmevents

Miles Moynier

Guitarist
619.659.0577
milesclassicalguitar.com

Caprice Strings

String Quartet
619.460.9265
capricestrings.com
@capricestrings

Dancing DJ Productions

619.514.3117
dancingdjproductions.com
@dancingdjproductions

Preferred Vendors

MAKEUP & HAIR

Blush + Adore

619.937.1981

blushandadore.com

@blushandadore

Bijou Beautiful

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OFFICIANTS

Bethel & Jason Nathan

619.302.3035

Father Roland

619.808.7605

Rabbi Ian

858.952.1200

Pastor Deborah Young

619.239.3306



Catering Services

CATERING SALES MANAGER

Your Catering Sales Manager will be your primary hotel contact. They will familiarize you with the grounds and ambiance of Estancia La Jolla Hotel & Spa and they will also provide support as you finalize your wedding plans.

- Create an initial estimate of charges outlining general food and beverage pricing, deposit and final payment schedule
- Reserve the event space and provide you with an event agreement
- Provide a guestroom agreement, if requested and based on availability
- Recommend outside special event professionals to provide music, floral, photography, ceremony officiation, invitations and professional wedding coordination via our Preferred Vendor List
- Provide updated rooming lists for your group block
- Assist with special room requests and needs of your guests requiring overnight accommodations
- Act as menu consultant for all food and beverage selections
- Detail your banquet event order(s) outlining the event specifics
- Create a floorplan of your function space so that you may provide seating arrangements
- Oversee the setup of the ceremony and reception room(s), food preparation, and other hotel operations
- Be an additional onsite liaison between your wedding planner and the hotel staff
- Ensure a seamless transition to the hotel's banquet captain on the day of your event, once the grand entrance has occurred
- Review your banquet checks for accuracy prior to the completion of your final bill

Wedding Planner

To ensure a flawless event, Estancia La Jolla Hotel & Spa requires a professional wedding coordinator to assist you with your wedding. Your coordinator's responsibilities will include:

- Assist with the etiquette and protocol for invitations, family matters, ceremony, and toasts
- Create a timeline for your wedding day, including the ceremony and reception
- Work with you to organize and coordinate your ceremony rehearsal
- Remind wedding party of all pertinent instructions on the wedding day
- Confirm details with all vendors several days prior to the wedding
- Be the liaison with your family, wedding party, band/DJ, florist, photographer and other vendors
- Deliver and arrange ceremony programs, escort cards, place cards, favors, and any personal items
- Coordinate your ceremony by arranging the wedding party, cueing music, etc.
- Coordinate the grand entrance, first dance, toast, cake cutting, and other events for the reception timeline
- Coordinate with vendors and the banquet captain to ensure timeliness of the event
- Collect and/or store personal items you may have brought at the conclusion of the reception
- Count and collect all wedding gifts and make arrangements for delivery of gifts to your room to appropriate location at the conclusion of the event
- Assist you with full service coordination from engagement to your honeymoon

Venue Information

Estancia La Jolla Hotel & Spa is 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. The sale and service of alcoholic beverages are regulated by the State of California. As a licensee, the hotel is responsible for the administration of these regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. The hotel reserves the right to refuse to serve alcohol to any person without proof of age or to anyone based upon inappropriate behavior while on hotel premises.

For a customized quote, please contact us at events@estancialajolla.com

BANQUET FEE & STAFFING

All catering and banquet charges are subject to an applicable banquet fee currently 27%, and applicable tax, currently 7.75%. Your event will be staffed based on the following ratios: one server per 30 guests for buffets, one server per 20 guests for plated, and one attendant per 100 guests for stations and bars. If you require additional staffing, please contact your Catering Sales Manager for pricing. Banquet menu food and beverage pricing subject to change. All banquet menu pricing will be guaranteed (60) days prior to Group/Event arrival.

PLATED EVENTS

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections plus a vegetarian option, and the higher price applies to all entrées. The hotel requires that the client produces place cards or tickets identifying the particular entrée selected by the guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entree, the client is responsible for paying for those additional meals.

GUARANTEES

We need your assistance in making your event a success. All details including food, beverage and setup needs must be received at least 2 weeks in advance of the event. Your final count 3 business days in advance is required. This will be considered your guarantee and is not subject to reduction. If no guarantee is received, the original expected attendance on your banquet event order will be used. If any course of a meal is preset, the guarantee and payment for the preset item must be accounted for.

ROOM SETUP & TIME CHANGES

If room setup changes are requested after your event has been set up as specified on the banquet event order, a minimum \$150 labor charge will be posted to your account, per occurrence. On the day of your event, if the event start time is delayed more than 30 minutes past the scheduled start time, a minimum of \$150 labor charge will be posted to your account. A maximum of 6.5 hours including ceremony, cocktail hour and reception is provided. If an additional hour(s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

Venue Information

CONFIRMATION OF SETUP REQUIREMENTS

Final menu items, room arrangements and other details pertaining to your wedding are outlined on your banquet event order. The hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems it necessary.

PROHIBITED ITEMS

The use of open flames, fireworks, sparklers, petals, glitter, confetti, sky lanterns and drones are prohibited.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

PAYMENT ARRANGEMENTS

All functions must be paid for in full at least 10 business days prior to the start of the event(s). Functions may be guaranteed for payment by cash, check or credit card.

DECORATIONS & SIGNAGE

Your Catering Sales Manager will be happy to provide you with a vendor guide for your flowers, centerpieces, themed decor, etc. Handwritten signage is not permitted, and signage will not be allowed in the front lobby or entrance to hotel without prior approval. Signage may be provided by the hotel through your Catering Sales Manager. 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. All displays must conform to applicable building code and fire ordinances, and should be freestanding without attachment to walls, ceilings, or floors.

EVENT AMPLIFICATION & LIGHTING

City noise ordinance restrictions apply to all events. San Diego Noise Abatement and Control Limits can be provided to you by your catering sales manager. Outdoor functions may not begin earlier than 9am and must end no later than 10pm. City municipal sound level limits will be enforced at all indoor and outdoor events. Lighting is required for all evening outdoor events and is an additional cost. The hotel's in-house partner is the exclusive provider of all outdoor lighting.

Venue Information

AUDIO VISUAL

To ensure the smooth operation of your event, Estancia La Jolla Hotel & Spa has selected AVMS Audio Visual as the in-house AV production partner. Estancia La Jolla Hotel & Spa strongly recommends that you utilize our in-house provider. If you choose to bring an outside audio-visual service provider, please consult the hotel production and safety guidelines. Client agrees to inform hotel of any decision to bring in an outside AV provider a minimum of sixty (60) days prior to the event(s). Client will supply the outside AV provider a full copy of hotel production and safety guidelines. Should client choose to hire an outside AV provider, a hotel AV liaison will be assigned to the event and billed to the client at a rate of \$90 per hour for a minimum of 5 hours per day.

AVMS exclusive services include hotel AV liaison, rigging, event space Internet, phone services, and outdoor external lighting.

DELIVERIES

All deliveries must be pre-arranged with catering sales manager. Delivery hours are between 9am and 10pm and are made to hotel's receiving dock, checking in at the security office located adjacent to the receiving dock. The party making the delivery must provide any carts or hand trucks necessary for the delivery. Vendors and delivery services not in compliance with hotel's safety standards will be denied access.





NOBLE HOUSE
HOTELS & RESORTS