



WEDDING PACKAGE OPTIONS

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. With distinctive venues, exceptional cuisine, luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational. From your first planning meeting to your final toast, Omni La Costa's experienced wedding team will be here for you every step of the way so you can focus on what matters most — making memories that last a lifetime.

THE CEREMONY

Omni La Costa offers multiple venues for your ceremony - ranging from a sun-soaked terrace and cascading waterfall to a secluded garden with flower-lined pathways.

CEREMONY PACKAGE | STARTS AT \$4,000 AND INCLUDES:

- Setup of white garden chairs
- Tables for gifts and guest book
- Fruit-infused water station
- Microphone and sound system for officiant
- Rehearsal location

THE RECEPTION

ALL WEDDING PACKAGES INCLUDE:

- Complimentary wedding menu tasting for up to four guests (for weddings with a guest attendance of 75 guests or more)
- Complimentary wedding cake cutting
- Champagne toast
- Coffee and hot tea service with dinner
- Customary tables, chairs, china, silverware, glassware and napkins
- Four votive candles per guest table
- Dance floor, DJ tables and staging for live bands
- Display tables for cake, gifts and escort cards
- Event self-parking
- Hotel suite for the couple on their wedding night (for weddings with a guest attendance of 75 guests or more)
- Preferred rates on overnight accommodations for your guests

WEDDING PACKAGE PRICING [DETAILS BELOW]

- Pearl Package | \$113 per person
- Sapphire Package | \$125 per person
- Diamond Package | \$136 per person
- Duet Package | \$158 per person

25% service charge and 7.75% tax applied to all pricing



THE MENU

TRAY PASSED HORS D'OEUVRES | SELECTION OF THREE

COLD SELECTIONS

- Roasted tomato and ricotta crostini on a hazelnut crisp
- Smokey tomato caprese skewer with extra virgin olive oil and balsamic reduction
- Curried chicken salad, banana bread and mango chutney
- Truffled deviled eggs
- Yukon Gold potato cup with artichokes, spinach, crab and ricotta

HOT SELECTIONS

- Oriental vegetable spring roll with citrus plum sauce
- Ancho chicken kebob with spiced pineapple chutney
- Mini quiche with applewood bacon, caramelized onions and Maytag blue cheese
- Paella risotto balls
- Vegetable curry samosa with cilantro and cucumber yogurt
- Mahi-mahi bites with cajun tartar sauce
- Cubano quesadilla roll with braised pork, Gruyere, dill pickle and yellow mustard

FIRST COURSE | SELECTION OF ONE

- Caesar Salad | Crunchy romaine lettuce, queso fresco, baked cornbread croutons and chipotle Caesar dressing
- Roasted carrot salad | Avocado, oranges, watercress and chili citrus dressing
- Local lettuce and flower bouquet | Roasted golden beets, citrus, fine herbs and champagne dressing
- Baby iceberg wedge | House cured pork belly, Point Reyes blue cheese, cured tomatoes, five onion sour cream and balsamic reduction
- Tequila watermelon | Organic field greens, watermelon, pistachio, cotija, tequila vinaigrette and Tajín
- Tender bibb lettuce leaves | Balsamic roasted pears, Stilton and creamy walnut dressing

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LA COSTA

ENTRÉE OPTIONS

THE PEARL | SELECTION OF TWO [PLUS VEGETARIAN OPTION] | \$113.00 PER PERSON

- Pan fried blackened salmon served with lemon and caper orzo pasta, haricot vert bundle and brown butter
- Herb-coated organic chicken breast served with samosa-style potato cake, braised heirloom carrots and Pommery mustard jus
- Paprika shrimp and cheddar grits served with tomato serrano jam and sweet corn
- Grilled flat iron steak served with blue cheese polenta, citrus poached broccoli and a Cabernet demi-glace

THE SAPPHIRE | SELECTION OF TWO [PLUS VEGETARIAN OPTION] | \$125.00 PER PERSON

- Pancetta wrapped local seabass served with white bean cassoulet, tomato jam and truffle citrus vinaigrette
- Guava-braised beef short rib served with charred corn chipotle polenta, sautéed greens and braising liquid
- Snapper en papillote served with coconut risotto, fried plantains and citrus chimichurri
- Crab and avocado filled chicken breast served with lemon risotto, tri-color baby carrots and marsala sauce

THE DIAMOND | SELECTION OF TWO [PLUS VEGETARIAN OPTION] | \$136.00 PER PERSON

- Braised lamb shank served with honey lime sweet potato purée and roasted root vegetables
- Filet of beef served with basil-infused potato mousseline, baby vegetable bundle, sundried tomato pesto and balsamic jus
- Steak Wellington served with boursin whipped potatoes, asparagus, parsnip purée and truffle jus
- Pan-roasted sea bass served with Meyer lemon confit, Parmesan cheese polenta and bundle of baby vegetables

DUO ENTREES | SELECTION OF TWO [PLUS VEGETARIAN OPTION] | \$158.00 PER PERSON

- Filet and shrimp imperial served with potato gratin, baby carrots, blistered tomatoes, shallots, garlic, preserved lemon and Hollandaise sauce
- Filet Oscar with lump crab served with wild mushroom risotto, preserved lemon and market vegetables
- Apple-brined prime flat iron steak and pan-roasted chicken breast served with garlic confit Yukon Gold potato gratin, cured tomatoes, natural jus and market vegetables

OPTIONAL UPGRADES:

- Bulletin Place | South Australia - Wine Service with Dinner | \$55 per bottle

25% service charge and 7.75% tax applied to all pricing

BAR INFORMATION

1 bar per 100 guests suggested

HOSTED BAR PRICING ON CONSUMPTION

[CHARGED PER DRINK]

Gold Cocktails | 14 per drink
Platinum Cocktails | 16 per drink
Diamond Level Cocktails | 18 per drink
House Wine | 15 per glass
Local Craft Beer | 10 per bottle
Premium Imported Beer | 11 per bottle
Premium Domestic Beer | 10 per bottle
Soft Drinks | 7 each
Bottled Water, Sparkling Water | 7 each
Assorted Juices | 8 each

CASH BAR PRICING ON CONSUMPTION

[CHARGED PER DRINK]

Gold Cocktails | 16 per drink
Platinum Cocktails | 18 per drink
Diamond Cocktails | 20 per drink
House Wine | 17 per glass
Local Craft Beer | 12 per bottle
Premium Imported Beer | 12 per bottle
Premium Domestic Beer | 11 per bottle
Soft Drinks | 8 each
Bottled Water, Sparkling Water | 8
Assorted Juices | 9 each

HOSTED BAR PACKAGES

[CHARGED PER PERSON]

Hosted bars include local craft, imported and domestic beer, house featured wine, Coca-Cola brand soft drinks, fruit juices and bottled water.

GOLD

One hour | \$33 per person
Two hours | \$50 per person
Three hours | \$65 per person
Additional hours | \$25 per person

PLATINUM

One hour | \$37 per person
Two hours | \$57 per person
Three hours | \$75 per person
Additional hours | \$27 per person

DIAMOND

One hour | \$41 per person
Two hours | \$65 per person
Three hours | \$87 per person
Additional hours | \$29 per person

GOLD LEVEL COCKTAILS

Vodka | Svedka
Whiskey | Canadian Club
Gin | Seagram's
Rum | Castillos
Tequila | Sauza Blanco
Bourbon | Jim Beam
Scotch | J&B

PLATINUM LEVEL COCKTAILS

Vodka | Absolut
Whisky | Crown Royal
Gin | Beefeater
Rum | Bacardi
Tequila | Milagro Silver
Bourbon | Old Forester
Scotch | Johnnie Walker Red

DIAMOND LEVEL COCKTAILS

Vodka | Tito's Handmade
Whiskey | Gentleman Jack
Gin | Botanist
Rum | Sailor Jerry
Tequila | Partón Silver
Bourbon | Makers Mark
Scotch | Monkey Shoulder

BEER

Local Craft

Premium Imported

Domestic

WINE

Bulletin Place | South Australia Chardonnay
Bulletin Place | South Australia Cabernet Sauvignon
Bulletin Place | South Australia Merlot

NON-ALCOHOLIC BEVERAGES

Coca Cola Brand Soft Drinks
Bottled Water
Sparkling Water
Assorted Juices

25% service charge and 7.75% tax applied to all pricing

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LA COSTA

LATE NIGHT

FLAM IN' BRÛLÉE

Chocolate and vanilla brûlées, Chambord-macerated berries, whipped cream and shortbread cookies
30 per person

DOUGHNUT DIPPER

Doughnut rings and holes with white, pink and chocolate frostings and sprinkles, nuts and chocolate toppings
28 per person

THE AMERICAN WAY

Mini pecan pies, New York-style cheesecakes, strawberry shortcakes, red velvet Whoopie Pies and Boston cream pies
30 per person

SUNDAE BAR

Vanilla and chocolate ice creams, caramel and chocolate sauces, whipped cream, cherries, assorted toppings
28 per person

CHURROS

Bavarian cream-filled churros, caramel cream-filled churros, traditional curros, chocolate sauce, tequila anglaise, Chantilly cream and salted caramel
28 per person

SLIDERS | CHOOSE THREE

Short rib, kimchi and black garlic aioli
Barbecue pulled pork, coleslaw
Turkey, blue cheese slaw and Buffalo sauce
Kobe beef, white cheddar, grilled onion, pub sauce
Sweet potato & quinoa, ginger raisin chutney
46 per person

BRICK OVEN PIZZAS | CHOOSE THREE

Shrimp & andouille
Forest mushrooms & fontina cheese
Barbecue chicken & jalapeño pesto
Margherita
Pepperoni
Farmer's market veggie
40 per person

25% service charge and 7.75% tax applied to all pricing



EVENT INFORMATION

Thank you for selecting Omni La Costa Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we would be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

The final attendance must be specified and communicated to your event manager by 12 p.m. three business days prior to your event. This number will be considered a final guarantee not subject to reduction. If no guarantee number is given to the resort by the three business day mark, then your expected attendance will be used as the guarantee. Guarantee increases of 5% or more within two business days will incur a 10% surcharge and those within 24 hours will incur a 25% surcharge for each additional meal. Events added within three business days will be subject to special menu selections and pricing. Cancellations within 72 business hours will result in the full expense of your event and may not be moved to another date.

FUNCTION SPACE AND ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond your capacity or below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the resort. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

DECORATIONS, DECOR, EQUIPMENT AND ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client. Any events left with significant clean up above and beyond what is expected will incur an appropriate fee. Prior to your arrival, decorations brought into the resort must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the resort. The resort is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional per person cost.



ALCOHOLIC BEVERAGE SERVICE

Omni La Costa Resort & Spa is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a resort associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Resort policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 a.m. Opened bottles are not allowed to be removed from the premises. Corkage items may only be returned if unopened. Alcoholic items purchased through the resort may not leave the premises and remain property of the resort.

MEAL SERVICE

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total. Events beginning before 6 a.m. and after 10 p.m. will be assessed a 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality. The resort requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours for events beginning before noon. In the event that the weather backup is used within the six hour window, a labor fee may be assessed by the resort. If a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

SCHEDULING

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting at 30 minutes after the contracted event end time, the patron will be charged a minimum fee of 500 per 30 minute interval that your event extends. The resort may assess an increased fee depending on the size and location of your event.

LOST AND FOUND

Omni La Costa Resort & Spa will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the resort prior to, during, or following any event. Items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner.

PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10 p.m. Events may continue beyond the 10 p.m. limit but without excessive noise.

RESORT MAP

Venue 1: 50 – 120 Guests
Legends Lawn
Valley Promenade

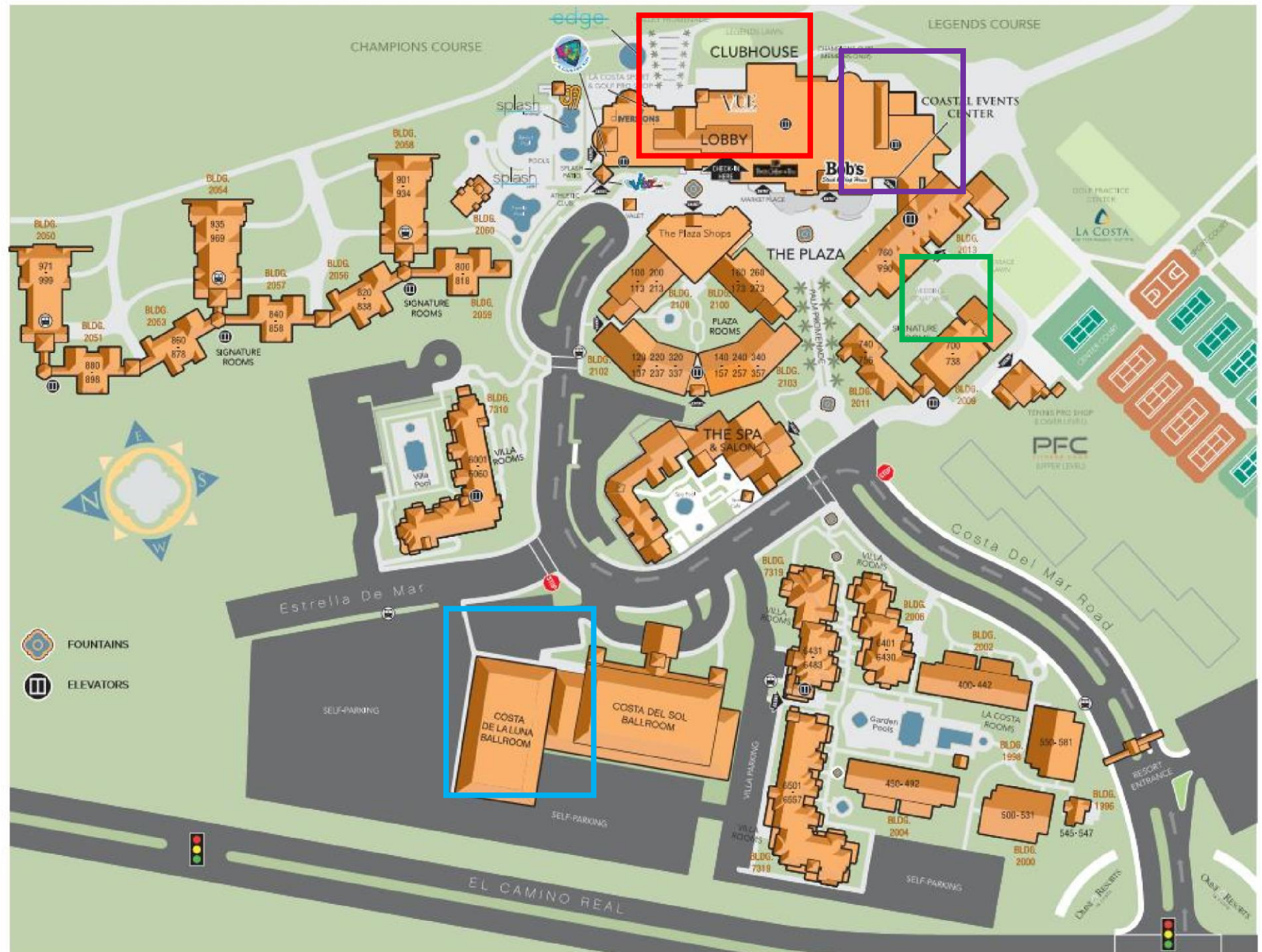
Venue 2: 75 – 150 Guests
Valley Promenade
Legends Lawn
Veranda Ballroom

Venue 3: 100 – 160 Guests
Iris Terrace
Orchid Terrace

Venue 4: 150 – 300 Guests
Orchid Terrace
Iris Terrace
Poinsettia Ballroom

Venue 5: 250 – up Guests
Luna Lawn
Luna Ballroom

Venue 6: up to 50 Guests
Brunch
Welcome Party



VALLEY PROMENADE
LEGENDS LAWN
ALL OUTDOORS
50 – 120 GUESTS



For couples looking for an all outdoor wedding, our Legends Lawn and Valley Promenade is a beautiful option, the golf course is the ideal backdrop for the event.

As you look around, you will notice a fountain directly behind you, our adult pool to the left, and one of our restaurant patios to the right. The space between the palm trees [both lawn and stone] is all part of Valley Promenade. Just to your right will be Legends Lawn – that is our ceremony location.



VALLEY PROMENADE LEGENDS LAWN VERANDA BALLROOM – up to 150 GUESTS

For couples looking for an outdoor ceremony with an indoor reception, our Valley Promenade is a beautiful option.

With 2,600 square feet of space, we are able to host up to 300 guests for a wedding ceremony or 150 guests for dinner and dancing. It has the very best view of the golf course, creating a stunning backdrop for the couple to recite their vows. When dotted with white ceremony chairs, this venue really is breathtaking.

As you walk down the promenade, just to your right will be Legends Lawn – a great option for cocktail hour before dinner and dancing in the Ballroom.





VERANDA BALLROOM - RECEPTION

For events between 75 and 150, our Veranda Ballroom is an ideal venue. To get there from the main lobby, walk down the hallway on the right-hand side next to the staircase. Walk toward the end of the hall, turn right, and proceed through Veranda Foyer.

Veranda Foyer is an excellent location for cocktail hour. We have set up bars, high cocktail tables and low cocktail tables in this space for guests to gather prior to entering the ballroom.

Veranda Ballroom has 2,900 square feet of space and can host a wedding of up to 150 comfortably. As you look around the room, you will notice a view of the golf course.

My favorite location for the couple to sit is directly in front of the windows, with the amazing view behind them. I would suggest setting the dance floor in front of the couple's table and arrange the guest tables around the dance floor.



IRIS TERRACE ORCHID TERRACE ALL OUTDOORS - up to 160 GUESTS

Orchid Terrace is our most popular venue for weddings. With 4,100 square feet of space, this venue can be used for outdoor receptions for up to 150 guests.

This romantic Spanish courtyard creates a soft open-air ambiance and is the most private of our outdoor venues.

Couples' favorite location for their head table is beneath the tile arch along the outdoor staircase.

With guest tables around the dance area and string lights twinkling above, this venue is transformed into a beautiful outdoor celebration.



ORCHID TERRACE

IRIS TERRACE

POINSETTIA BALLROOM

150 - 300 GUESTS

Orchid Terrace for ceremonies for up to 300 guests.

Couples are welcome to stand anywhere they prefer for the ceremony, but my favorite location is between the palm trees with the golf course as their backdrop.

Cocktail hour is just around the corner on Iris Terrace with a sweeping golf course view



POINSETTIA BALLROOM

For couples with gatherings of 150 guests to 300 guests, our Poinsettia Ballroom offers a flexible space with an attached balcony

Poinsettia Foyer can be used for cocktail hour and as an extension of dinner through the evening

Enter through the doors of Poinsettia 3 for a look at the ballroom's ambiance.

Poinsettia is made up of 3 sections, all of identical size.

This 8,000 square foot ballroom features 14' ceilings, natural lighting, one balcony and striking chandeliers.





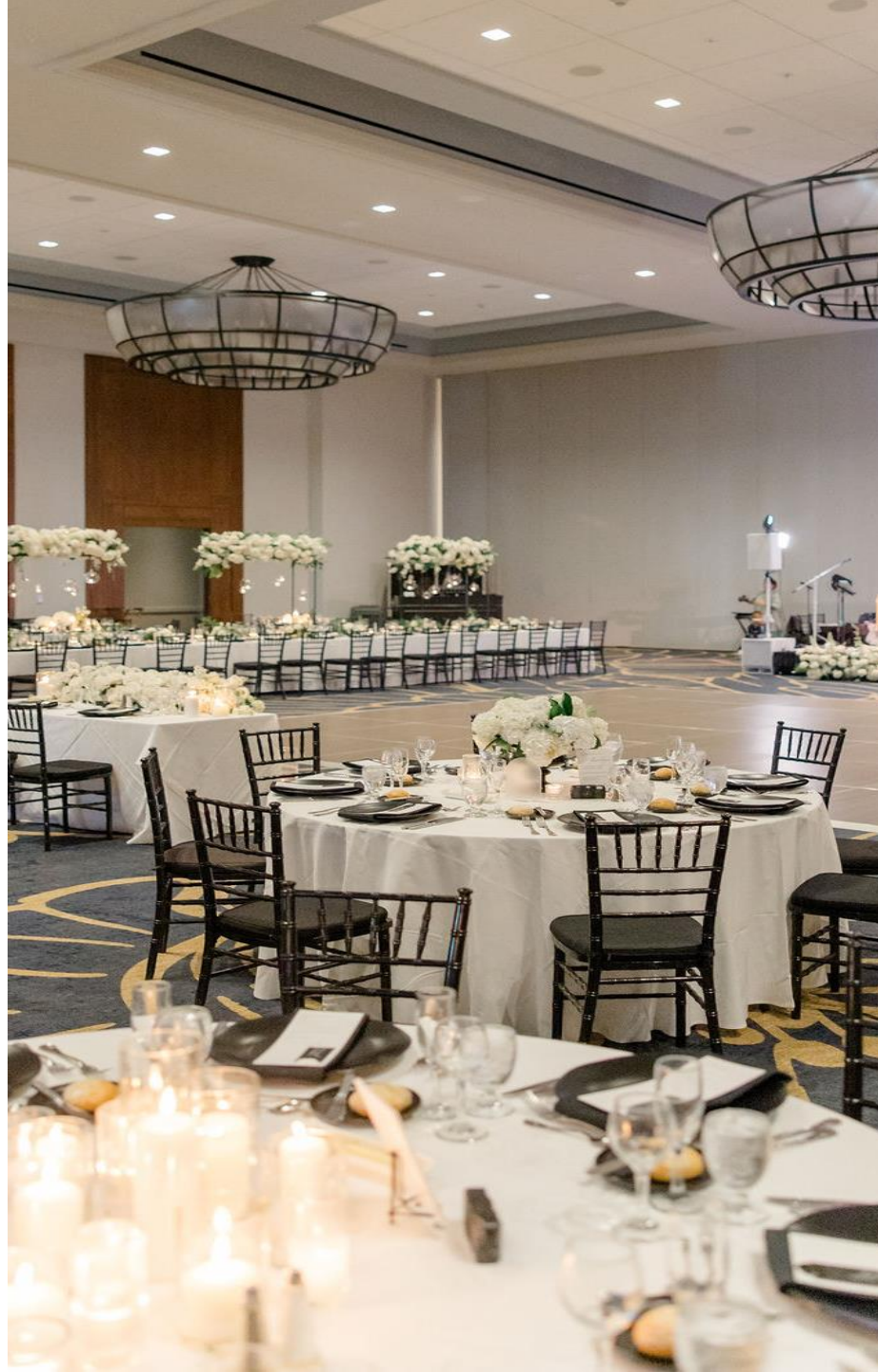
LUNA BALLROOM + LAWN

Luna Ballroom is our newest venue at La Costa Resort & Spa and opened in summer of 2020. Our 10,000 square foot lawn has lush palm trees, Zen-like fountain, and torch lanterns that complete this beautiful setting. The patio above the fountain can be used as an outdoor cocktail hour before continuing the celebration indoors. High cocktail tables, low cocktail tables, and bars can be set on the patio, or in the foyer.

To enter the building, use the doors located toward the driveway entrance.

Luna foyer is a great indoor option for guests to socialize during cocktail hour. Restrooms are located along the west side of the building, opposite from the lawn.

Luna ballroom has 14,000 square feet of flexible space, 21' ceilings, modern chandeliers, and natural lighting making this space ideal for events with 300 guests to 600 guests.



Luna Ballroom:
Reception
600 Max

SNOW IN SUMMER LANE

The Snow in Summer Lane earned its name from the white flowers that bloom during the summer on the trees, giving it a “snowy” look.

For the rest of the year, we plant White flowers along the pathway in tribute to the summer look.

Snow in Summer Lane provides a crisp, elegant backdrop with lush gardens.

Events that can be held in Snow in Summer Lane include rehearsal dinners, post-wedding brunches, welcome receptions and more.



PREFERRED VENDORS

BAKERIES

KUBA KREATIONS

858-245-8021 | KubaKreations.com

HEY THERE CUPCAKE

858-790-8929 | heythere-cupcake.com

SUSIE CAKES

760-632-2253 | susiecakes.com

VG BAKERY

760-753-2400 | VGbakery.com

FLORISTS

JENNIFER COLE FLORALS

760-815-8719 | jennifercoleglorals.com

CARLA KAYES FLORAL DESIGN

951-760-6922 | carlakayesfloraldesign.com

ORGANIC ELEMENTS

858-610-8881 | organicelements.com

THISTLE DEW FLORAL

619-540-6442 | thistledewfloral.com

OFFICIANTS

JEWISH & INTERFAITH SOLUTIONS RABBI IAN ALDER

858-952-1200 | pacificsynagogue.org

CEREMONIES BY BETHEL BETHEL NATHAN

619-302-3035 | ceremoniesbybethel.com

PATRICIA COLEMAN

760-458-7133 | aweddingcelebration.com

REVEREND DEBORAH YOUNG

619-239-3306 | deborahyoung.com

WEDDING PLANNERS

BLISS EVENTS | RACHEL WELLAND

619-252-1058 | blissevent.com

AMOROLOGY | HEATHER BALLIET

760-809-4985 | amorologyweddings.com

STYLISH DETAILS EVENTS

714-213-0462 | info@stylishdetails.com

AMOR ATELIER | OLIVIA JOHNSON

970-408-9806 | amoralatelier.com

TYPE A SOIREE EVENTS | VERONICA CARR

805-266-8709 | typeasoiree.com

RENTALS, LINENS, CHAIRS, ETC.

ADORE FOLKLORE

760-814-2696 | adorefolklore.com

HOSTESS HAVEN

760-990-7016 | hostesshaven.com

CATALOG ATELIER

760-814-2696 | catalogatelier.com

TO BE DESIGNED

801-792-4982 | tbdsandiego.com

BRIGHT EVENT RENTALS

858-496-9700 | bright.com

RAPHAEL'S PARTY RENTALS

858-689-7368 | raphaels.com

INVITATIONS

WHIMSIQUE

858-212-7677 | whimsique.com

FOUR THINGS PAPER

760-566-7804 | fourthingspaper.com

PHOTOGRAPHY

REBECCA THERESA PHOTOGRAPHY

443-617-9742 | rebeccatheresa.com

MELISSA MCCLURE PHOTOGRAPHY

760-504-8246 | melissamcclure.com

MALLORY DAWN PHOTOGRAPHY

760-505-4233 | mallorydawn.com

BRYAN MILLER PHOTOGRAPHY

619-300-8373 | bmillerweddings.net

TRUE PHOTOGRAPHY

760-271-4853 | truephotography.com

CATE BATCHELOR PHOTOGRAPHY

858-353-0590 | catebatchelorphotography.com

VIDEO

RYAN FILMS

619-995-1777 | ryanfilmsweddings.com

WILD LIGHT FILMS

850-319-9636 | wildlight.film

AUDREY ALBA FILMS

619-991-1057 | audreyalbafilms.com

DJS

SLEEPING GIANT MUSIC

858-270-2195 | sleepinggiantmusic.com

VOX DJS

877-386-9357 | voxdjs.com

DANCING DJ PRODUCTIONS

619-514-3117 | dancingdjproductions.com

LIVE MUSICIANS & ENTERTAINMENT

SLEEPING GIANT MUSIC

858-270-2195 | sleepinggiantmusic.com

ACOUSTIC SPOT TALENT

760-800-2176 | acousticspottalent.com

LUCKY DEVILS BAND

323-538-1122 | luckydevilsband.com

BEN MALLARE EVENTS & ENTERTAINMENT

410-980-8370 | benmallare.com

THE MIGHTY UNTOUCHABLES

619-813-1356 | mightyuntouchablesband.com

MISCELLANEOUS

THE SALON AT LA COSTA

760-438-9111 | omnilacosta.com

BACKUP BACKDROPS

760-809-9447 | backupbackdrops.squarespace.com

JOSHUA SPIEKER LIVE WEDDING PAINTER

760-533-1643 | joshuaspieker.com

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