

ESTANCIA  
LA JOLLA  
HOTEL & SPA

# WEDDING

• PACKAGE •



ESTANCIALAJOLLA.COM | 858.964.6556 | LA JOLLA, CALIFORNIA

NOBLE HOUSE  
HOTELS & RESORTS

# 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

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## 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

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# 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 crème
- Tempura Crisp Shrimp DF  
sweet thai chili sauce
- Szechuan Beef Satay DF  
thai chili sauce
- Goat Cheese-Stuffed Mushroom VE, GF  
lara chenel 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-poppyseed vinaigrette

### Organic Spring Mix

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

### Bibb Lettuce

hook 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,  
cipollini 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  |
| Meomi 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  |
| Terrasas Altos or Riserva 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 Crudit  / \$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, cippolini 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 Braciole 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](http://sweetblossomweddings.com)  
[@sweetblossomweddings](https://www.instagram.com/sweetblossomweddings)

Luxe Special Events  
858.232.8987  
[luxespecialevents.com](http://luxespecialevents.com)  
[@luxeeventssd](https://www.instagram.com/luxeeventssd)

White Lace Events & Design  
858.829.5351  
[whitelaceevent.com](http://whitelaceevent.com)  
[@whitelaceevent](https://www.instagram.com/whitelaceevent)

Details Darling  
602.448.1061  
[detailsdarling.com](http://detailsdarling.com)  
[@detailsdarling](https://www.instagram.com/detailsdarling)

Bliss Events  
619.252.1058  
[blissevent.com](http://blissevent.com)  
[@blissevent](https://www.instagram.com/blissevent)

Simply Gorgeous Events  
571.246.1074  
[simplygorgeousevents.com](http://simplygorgeousevents.com)  
[kayla@simplygorgeousevents.com](mailto:kayla@simplygorgeousevents.com)  
[@simplygorgeousevents](https://www.instagram.com/simplygorgeousevents)

Serendipity Events  
619.917.3191  
[serendipityeventdesign.com](http://serendipityeventdesign.com)  
[serendipityeventssd@gmail.com](mailto:serendipityeventssd@gmail.com)  
[@serendipityeventssd](https://www.instagram.com/serendipityeventssd)

## FLORISTS

Layered Vintage  
858.248.5022  
[layeredvintage.com](http://layeredvintage.com)  
[@layeredvintage](https://www.instagram.com/@layeredvintage)

The Dainty Lion  
858.345.1701  
[thedaintylion.com](http://thedaintylion.com)  
[@thedaintylionfloralco](https://www.instagram.com/@thedaintylionfloralco)

Tiny Victories  
214.207.7115  
[tinyvictories.co](http://tinyvictories.co)  
[@\\_tinyvictories](https://www.instagram.com/_tinyvictories)

Annette Gomez  
760.931.1878  
[flowersannettegomez.com](http://flowersannettegomez.com)  
[@flowersannettegomez](https://www.instagram.com/flowersannettegomez)

Organic Elements  
858.610.8881  
[organicelements.com](http://organicelements.com)  
[@organicelements](https://www.instagram.com/organicelements)

Artistic Florals  
858.272.8884  
[artisticflorals.com](http://artisticflorals.com)  
[@artisticflorals](https://www.instagram.com/@artisticflorals)

Jennifer Cole Florals  
760.501.8445  
[@jennifercoleflorals](https://www.instagram.com/@jennifercoleflorals)

The Little Fleur Co  
619.277.3047  
[thelittlefleurco.squarespace.com](http://thelittlefleurco.squarespace.com)  
[thelittlefleurco@gmail.com](mailto:thelittlefleurco@gmail.com)  
[@thelittlefleurco](https://www.instagram.com/@thelittlefleurco)

# Preferred Vendors

## PHOTOGRAPHERS

Petula Pea  
760.815.0109  
[petulapea.com](http://petulapea.com)  
[@petulapeaphotography](https://www.instagram.com/petulapeaphotography)

Cavin Elizabeth  
619.363.2006  
[cavinelizabeth.com](http://cavinelizabeth.com)  
[@cavinelizabeth](https://www.instagram.com/cavinelizabeth)

Plum & Oak  
951.216.1919  
[plumandoakphoto.com](http://plumandoakphoto.com)  
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Jamie English  
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[jamieenglish.com](http://jamieenglish.com)  
[@jamieenglish](https://www.instagram.com/jamieenglish)

Kami Olavarria  
425.829.7129  
[kamiolavarria.com](http://kamiolavarria.com)  
[hello@kamiolavarria.com](mailto:hello@kamiolavarria.com)  
[@kamiolavarria](https://www.instagram.com/kamiolavarria)

## VIDEOGRAPHERS

Quixotic Weddings  
619.630.5277  
[quixoticweddings.com](http://quixoticweddings.com)  
[@quixoticpictures](https://www.instagram.com/quixoticpictures)

Amari Productions  
619.752.4923  
[amariproductions.com](http://amariproductions.com)  
[@amariproductions](https://www.instagram.com/amariproductions)

Taylor Films  
760.846.048  
[taylorfilms.com](http://taylorfilms.com)  
[@taylorfilms](https://www.instagram.com/taylorfilms)

## WEDDING ACTIVATIONS

Can Ham Photo Booths  
858.245.1361  
[canhamphotobooth.com](http://canhamphotobooth.com)  
[@canhamphotobooth](https://www.instagram.com/canhamphotobooth)

Shutterbooth  
619.870.1302  
[shutterbooth.com/san-diego](http://shutterbooth.com/san-diego)  
[@shutterbooth.sd](https://www.instagram.com/shutterbooth.sd)

Pixster Photo Booths  
888.668.5524  
[pixsterphotobooth.com](http://pixsterphotobooth.com)  
[@pixsterphotobooth](https://www.instagram.com/pixsterphotobooth)

Outside Together  
858.776.0724  
[outsidetogether.co/packages](http://outsidetogether.co/packages)  
[@outsidetogether.co](https://www.instagram.com/outsidetogether.co)

Joshua Spieker  
760.533.1643  
[JoshuaSpieker.com](http://JoshuaSpieker.com)  
[@joshuaspieker\\_](https://www.instagram.com/joshuaspieker_)

# Preferred Vendors

## RENTALS & DECOR

La Tavola  
949.548.1333  
[latavolalinen.com](http://latavolalinen.com)  
[@latavolalinen](https://www.instagram.com/latavolalinen)

Adore Folklore  
760.814.2696  
[adorefolklore.com](http://adorefolklore.com)  
[@adorefolklor](https://www.instagram.com/adorefolklor)

Found Vintage Rentals  
714.888.5811  
[foundrentals.com](http://foundrentals.com)  
[@foundrentals](https://www.instagram.com/@foundrentals)

Archive Rentals  
949.545.8620  
[archiverentals.com](http://archiverentals.com)  
[@archiverentals](https://www.instagram.com/@archiverentals)

More Rentals  
858.243.3333  
[morerentals.com](http://morerentals.com)  
[@morerentals](https://www.instagram.com/@morerentals)

To Be Designed  
619.255.0656  
[tbdsandiego.com](http://tbdsandiego.com)  
[@tbdsandiego](https://www.instagram.com/@tbdsandiego)

## DESSERTS

Sweet Cheeks Baking Co.  
619.285.1220  
[sweetcheeksbaking.com](http://sweetcheeksbaking.com)  
[@sweetcheeksbakingco](https://www.instagram.com/@sweetcheeksbakingco)

Michele Coulon  
858.456.5098  
[dessertier.com](http://dessertier.com)  
[@dessertier](https://www.instagram.com/@dessertier)

KUBA Kreations  
858.245.8021  
[kubakreations.com](http://kubakreations.com)  
[@kubakreations](https://www.instagram.com/@kubakreations)

Sensational Treats  
858.776.4999  
[sensationaltreats.com](http://sensationaltreats.com)  
[@sensationaltreatssd](https://www.instagram.com/@sensationaltreatssd)

Twiggs Bakery  
619.296.4077  
[twiggs.org](http://twiggs.org)  
[@twiggsbakerycafe](https://www.instagram.com/@twiggsbakerycafe)

VG Donut & Bakery  
760.753.2400  
[vgbakery.com](http://vgbakery.com)  
[@vgdonut](https://www.instagram.com/@vgdonut)

Esco Gelato  
760.745.6500  
[escogelato.com](http://escogelato.com)  
[@ escogelato](https://www.instagram.com/@escogelato)

# Preferred Vendors

## MUSIC & ENTERTAINMENT

The Class Band  
Guitarist & Pianist,  
Instrumental Band, DJ  
949.290.0994  
[theclasseband.com](http://theclasseband.com)  
@TheClassBand

The Mighty Untouchables  
Instrumental Band  
619.813.1356  
[mightyuntouchablesband.com](http://mightyuntouchablesband.com)  
@themightyuntouchables

Downbeat LA  
Guitarist, Pianist & String Quartet,  
Instrumental Band, DJ  
884.369.6232  
[downbeat.la](http://downbeat.la)  
@downbeat.la

Still Listening Productions  
DJ, Vocalist & Guitarist  
858.342.4702  
[stilllisteningproductions.com](http://stilllisteningproductions.com)  
@stilllisteningproductions

Vario Weddings  
Vocalist, Guitarist,  
String Trio & Harpist, Instrumental Band, DJ  
858.277.4800  
[varioweddings.com](http://varioweddings.com)  
@varioweddings

SGM Events  
DJ/Entertainment Booking Agent  
858.270.2195  
[sgmevents.com](http://sgmevents.com)  
@sgmevents

Miles Moynier  
Guitarist  
619.659.0577  
[milesclassicalguitar.com](http://milesclassicalguitar.com)

Caprice Strings  
String Quartet  
619.460.9265  
[capricestings.com](http://capricestings.com)  
@capricestings

Dancing DJ Productions  
619.514.3117  
[dancingdjproductions.com](http://dancingdjproductions.com)  
@dancingdjproductions

# Preferred Vendors

## MAKEUP & HAIR

Blush + Adore  
619.937.1981  
[blushandadore.com](http://blushandadore.com)  
[@blushandadore](https://www.instagram.com/blushandadore)

Bijou Beautiful  
310.883.8719  
[bijoubeautiful.com](http://bijoubeautiful.com)  
[@bijoubeautiful](https://www.instagram.com/bijoubeautiful)

Soiree Beauty  
888.460.1119  
[soireebeauty.com](http://soireebeauty.com)  
[@soireebeautyconcierge](https://www.instagram.com/soireebeautyconcierge)

## 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](mailto: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

Estancia La Jolla Hotel & Spa is a laid-back, hidden oasis perfect for your wedding day. Our sophisticated yet comfortable Fodor's Choice resort provides both idyllic indoor and outdoor event spaces surrounded by stunning landscaping.

- Named one of the Top 10 Resort Hotels in California by Condé Nast Traveler
- Awarded the AAA Four Diamond rating for 20 consecutive years.
- Touted as a Top Wedding Venue by Brides magazine.

Our highly rated wedding venue is known for its sophisticated style, comfortable atmosphere, and custom culinary experiences.

Based on your estimated guest count of 100 guests, we will host your ceremony on our Olive Lawn, followed by cocktail hour on Grande Patio, and reception inside Grande Room. Please find our Wedding Brochure attached, which features our current menus and additional details. Our menus are a la carte, for you create a custom package based on your vision!

For your Special Day we include the following items complimentary:

- Sparkling Wine Toast (Value \$18.00 per person)
- Cake Cutting (Value \$5.00 per person)
- Two (2) Getting Ready Rooms (Value \$1,000.00)
- 1-night stay on your Wedding Night in an Estate Suite (Value \$1,099.00)

The rental fee these spaces is \$6,000.00 (exclusive of 27% banquet fee and 7.75% tax) and the starting food & beverage minimum is \$25,000.00 (exclusive of 27% banquet fee and 7.75% tax) for 100 guests.

If you are seeking a reception only, the rental fee is \$4,000.00 (exclusive of 27% banquet fee and 7.75% tax).