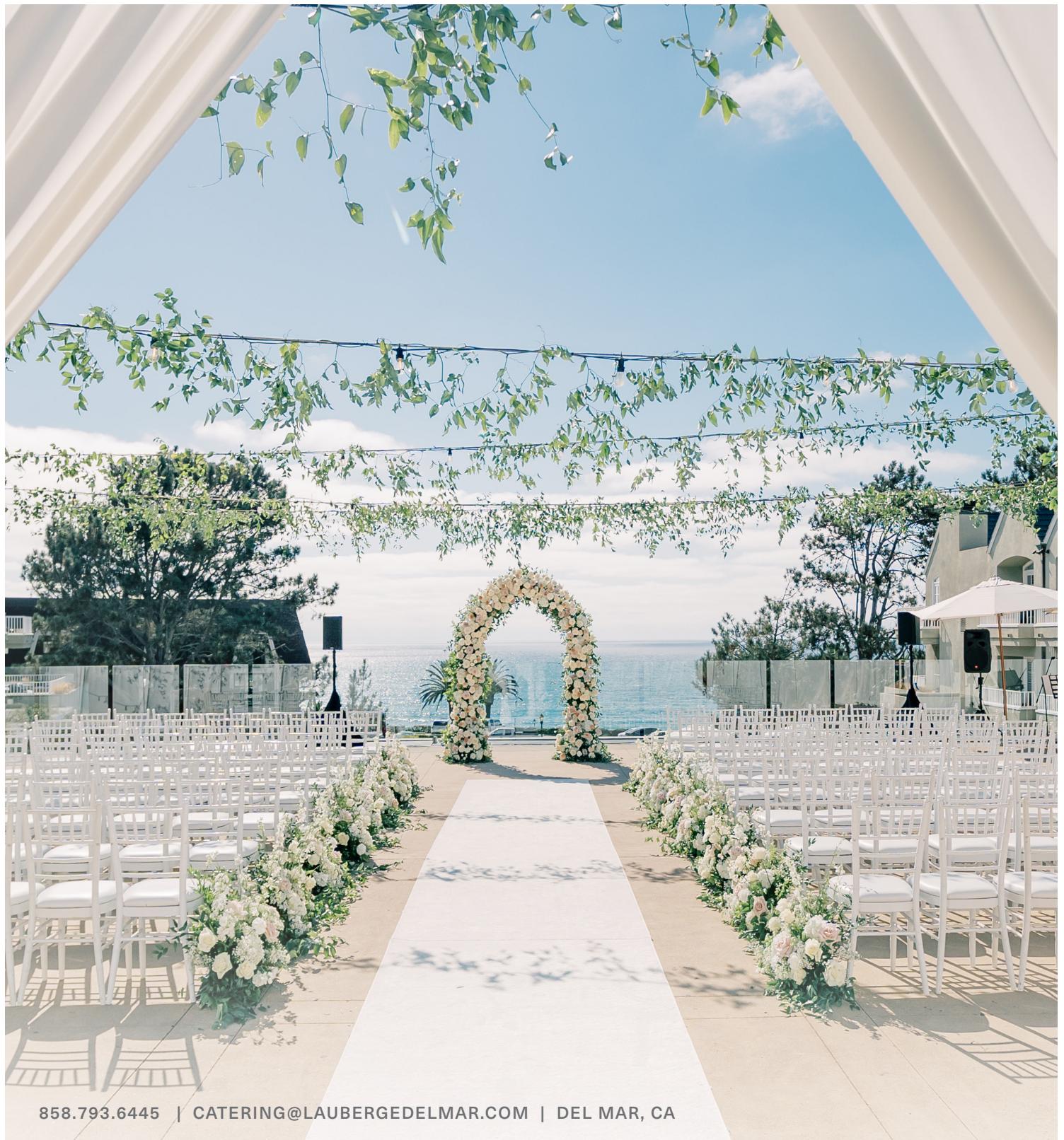




## WEDDING MENU | 2024



858.793.6445 | CATERING@LAUBERGEDELMAR.COM | DEL MAR, CA

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# WEDDING CEREMONIES

INCLUDES THE FOLLOWING

- white chiavari chairs
- ceremony sound system to include speakers & microphone
- fruit infused water station
- market umbrellas
- guestbook and gift table
- wedding rehearsal
- hedgewalls

## PACIFIC TERRACE

*inquire about pricing*

## SEAGROVE PARK

*inquire about pricing*



# WEDDING PACKAGES

INCLUDES THE FOLLOWING

selection of round or rectangular tables  
white chiavari chairs  
white linens and napkins  
votive candles  
luxury charger plates  
dance floor (indoor use only)  
heaters  
market umbrellas  
discounted hosted valet parking

## SUNSET

\$289

selection of four hors d'oeuvres  
four and a half hours of hosted gold brands bar  
sunset selections three course plated dinner  
first course / intermezzo / entrée  
gold tier tableside wine service with dinner  
gold tier champagne toast  
cake cutting  
coffee & tea display  
bridal dressing room  
complimentary room for the night before & the night of the wedding

## SEASIDE

\$329

tray passed champagne on guest arrival  
selection of four hors d'oeuvres  
five hours of hosted platinum brands bar  
couples customized signature cocktail at cocktail hour  
platinum tier tableside wine service with dinner  
platinum tier champagne toast  
seaside selections three course plated dinner  
first course / intermezzo / entrée  
cake cutting  
coffee & tea service display  
one late night snack after-party selection, "sweet & savory"  
bridal dressing room  
complimentary room for the night before and the night of the wedding

## TIMLESS

\$399

tray passed champagne on guest arrival  
selection of five hors d'oeuvres  
five and a half hours of hosted platinum brands bar  
couples customized signature cocktail at cocktail hour  
platinum tier tableside wine service with dinner  
platinum tier champagne toast  
seaside selections three course plated dinner  
first course / appetizer / entrée  
cake cutting  
coffee & tea service display  
one late night snack after-party selection, "sweet & savory"  
bridal dressing room  
complimentary lounge furniture for after party  
upgraded white dance floor  
complimentary pacific suite for the night before & the night of the wedding

# HORS D'OEUVRES

## CHILLED

roasted fairytale eggplant crostini VE  
romesco, manchego, zaatar pita

savory rosemary shortbread VE  
goat cheese mousse, jam, candied walnut

heirloom tomato tart VE  
humboldt fog, chive

white truffle "garlic bread" VE  
burrata, herb salad

seared local ahi GF, DF  
cucumber, spicy mayo, pickled pineapple

spicy tuna taco GF  
avocado, ponzu, chipotle aioli, cilantro, wonton shell

haas avocado toast DF  
whole grain seeded bread, tahini, pepita, radish

crab tostada GF  
dungeness crab, avocado, esquite, salsa seca

hamachi sashimi GF, DF  
citrus marmalade, melon agua chile, wasabi sprouts

heirloom melon (seasonal) GF  
prosciutto, citrus chevre, pistachio butter

wagyu beef tartar  
wild mushroom mousse, shaved truffle, fine herbs  
*upgrade with caviar – \$20 each*

mariscos coctel GF, DF  
shrimp, scallop, avocado, persian cucumber, red onion



# HORS D'OEUVRES

## WARM

petit grilled cheese  
bacon, apple butter, white cheddar, brioche

black bean and corn empanada VE  
jalapeño crème

wild mushroom quiche VE  
smoked gouda, fine herbs

brie & apricot en croute VE  
apricot jam, puff pastry

beef wellington  
port wine reduction

chicken indonesian satay GF  
curry yogurt, scallion

duck confit quesadilla  
hoisin, scallion, cilantro

open-faced karaage slider DF  
japanese fried chicken, miso slaw, tonkatsu sauce

old bay crab cake DF  
lemon aioli

vegan spring roll DF, VG  
mai ploi vinaigrette

beef yakitori DF  
wasabi, hoisin



# COCKTAIL HOUR DISPLAY ENHANCEMENTS

## RAW BAR

TRADITIONAL ACCOUTREMENTS INCLUDED  
\$50 / PERSON

baja oysters

sustainable shrimp

\*upgrade to snow crab claws –  
\$16 per person

### CHOICE OF:

bass ceviche

leche de tigre, salsa bandera, tortilla chips

ahi poké

ponzu, scallion, furikake wonton chips

## ALOHA POKÉ\*

BUILD YOUR OWN POKÉ BOWLS  
\$42 / PERSON

yellowfin ahi

warm sushi rice, scallions, julienne radish,  
edamame, wasabi, crispy wontons,  
onion sprouts, pickled ginger, furikake,  
gochujang aioli

## FRESH CEVICHE\*

BUILD YOUR OWN & MARINATED IN LIME JUICE  
\$36 / PERSON

striped pacifico bass

mexican shrimp

pickled red onions, scallions,  
avocado mousse, cilantro, mexican hot sauce,  
salsa bandera, jalapeño slices, julienne radish,  
corn tortilla chips

\*upgrade to black tiger shrimp –  
\$10 per person

\*CHEF ATTENDANT OPTIONAL

\$250 PER HOUR, PER CHEF



# COCKTAIL HOUR DISPLAY ENHANCEMENTS

## MEDITERRANEAN MEZZE

\$38 / PERSON

ciliegine mozzarella, marinated feta  
mixed olives, grilled artichokes  
grilled pita, garlic hummus, tzaziki  
artisan breadsticks

## ARTISAN CHEESE & CHARCUTERIE DISPLAY

\$42 / PERSON

assorted artisanal cheeses  
fine selection of charcuterie meats  
fruit compote, wild berries, house nuts,  
whole grain mustard  
artisan breadsticks, crackers

## CALIFORNIA FLATBREADS

\$28 / PERSON

SELECT TWO

italian sausage, kalamata olives, mozzarella,  
tomato sauce  
pickled pineapple, prosciutto, mozzarella,  
spicy tomato sauce  
tomato, basil, burrata, balsamic VE  
crème fraîche, pickled cauliflower, confit,  
shallots, herbs, feta VE  
prosciutto & pistachio manchego bechamel,  
hot honey, wild arugula, california olive oil





## FIRST COURSE

### SUNSET

#### little gems

house breadcrumbs, shaved manchego,  
lemon, herby caesar dressing

#### caprese GF

heirloom tomatoes, italian mozzarella, torn basil,  
aged balsamico, crispy prosciutto crumble

#### mixed baby field greens GF

tart cranberries, goat cheese, spiced pecan,  
red wine vinaigrette

#### bass ceviche GF, DF

leche de tigre, salsa bandera, spiced tortilla chips,  
avocado mousse

#### whipped italian burrata

pickled beets, blackberry sambal, crushed pepitas,  
grilled sourdough

#### gnocchi

herbed ricotta, black garlic cream, focaccia gremolata

### SEASIDE & TIMELESS

MAY SELECT FROM SUNSET OPTIONS AND  
ADDITIONAL OPTIONS BELOW

#### crispy dungeness crab cake

herb salad, julienned radish, green apple,  
baja remoulade

#### ahi poké DF

guacamole, scallion, chili crisp, wonton crisps

#### seared diver scallop GF, DF

blue corn polenta, yuzu aioli, sweet potato

### CHILLED INTERMEZZO

#### meyer lemon GF, DF

#### blood orange sorbet GF, DF

# ENTRÉES

## SUNSET

### *FROM LOCAL WATERS*

#### glory bay salmon

cous cous, tabbouleh, asparagus, tomato broth,  
herb crème fraîche

#### corvina sea bass GF

miso corn risotto, queso fresco, poblano emulsion,  
garden herbs

#### loup de mer GF

cauliflower purée, crispy brussels sprouts,  
nueske bacon vinaigrette

### *FROM LOCAL PASTURES*

#### roasted free range chicken breast

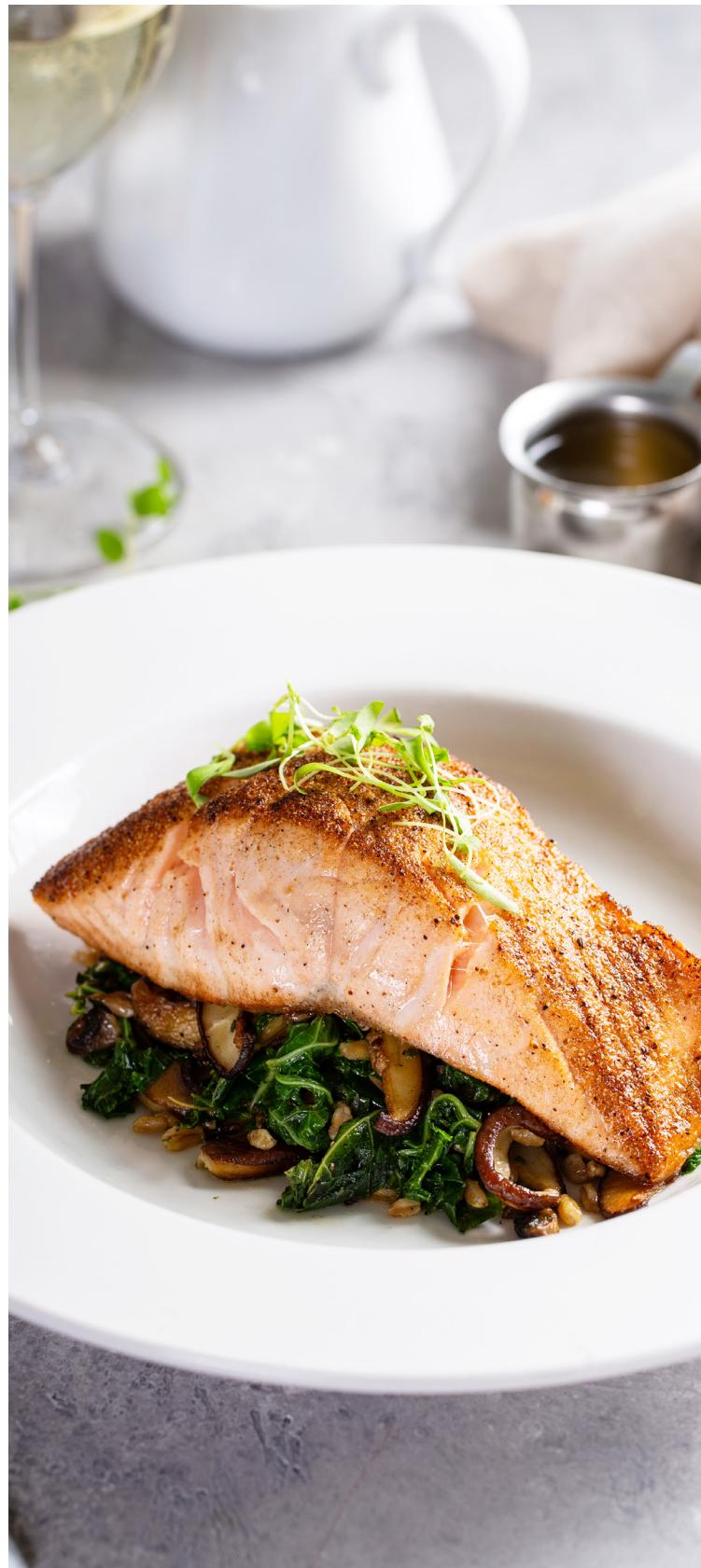
crispy farro cake, butternut squash purée,  
glazed thumbelina carrots, chicken jus

#### baja braised prime beef short rib GF

blue corn polenta, achiote carrots, herb salad,  
crispy quinoa

#### grilled ribeye GF, DF

potato rosti, chimichurri, sofrito, bordelaise,  
grilled shishito, kale



# ENTRÉES

## SEASIDE & TIMELESS

poached lobster tail

pickled mango chutney, sweet corn succotash,  
yam croquette, red curry broth

grilled 1855 beef tenderloin GF

grilled romesco, dauphinoise potatoes,  
mushroom & truffle demi glace

butter poached halibut

crispy sushi rice, bok choy, confit shiitakes, tom kah broth

## DUO ENTRÉE - IN LIEU OF A TWO - ENTRÉE SELECTION

beef tenderloin & poached lobster tail GF

porcini risotto, grilled broccolini,  
black pepper cabernet sauce

## VEGAN

vadouvan grilled cauliflower GF, DF

crispy sweet potato, madras lentils, cashew crème,  
green curry sauce

grilled mushrooms & crispy tofu GF, DF

crispy sushi rice, herb oil, ponzu

butternut squash ravioli DF

artichoke, heirloom tomato, arrabbiata



# THE AFTER PARTY

## SALTY & SWEET

IF INCLUDED IN YOUR WEDDING PACKAGE,  
PLEASE CHOOSE ONE OF THE FOLLOWING:

**SELECT TWO FOR \$25 / PERSON**

**SELECT THREE FOR \$35 / PERSON**

chips GF, DF

guacamole, salsa roja

parmesan truffle fries GF, DF

fine herbs, aioli

so-cal loaded tater tots GF

melted cheddar sauce, pickled jalapeños, guacamole,  
pico de gallo

bougie mini beef corn dogs

cajun remoulade, honey mustard, chipotle ketchup

\*upgrade to bougie lobster dogs – \$15 per person

pretzel bites

beer cheese

assorted macarons

brookie bites

tomato basil flatbread VE

burrata, balsamic

lemon bars

cinnamon churros

salted honey

salted truffle honey pretzel bites

## SAVORY

**SELECT ONE FOR \$25 / PERSON**

**SELECT TWO FOR \$35 / PERSON**

SELECTION OF ONE OF THE FOLLOWING:

HOUSE-MADE CHIPS

PARMESAN TRUFFLE FRIES

braised pork belly bao buns DF

cucumber, hoisin

l'auberge smash burger

secret sauce, aged cheddar, caramelized onions,  
slider bun

pollo asada quesadilla

chipotle aioli

grilled cheese VE

gouda, cheddar, gruyere, sourdough,  
poached pear marmalade

## DESSERT CORNER

mini eclairs, fruit tarts and cream puffs

**\$28 / PERSON**

mini cheesecakes

**SELECT THREE FOR \$28 / PERSON**

new york, triple chocolate, mixed berry, crème brûlée

assorted fresh baked cookies

**\$86 / DOZEN**

chocolate brownies

**\$86 / DOZEN**

assorted mini cupcakes

**\$84 / DOZEN**

vanilla, chocolate, lemon



# PREPARING FOR THE SPECIAL DAY

## MORNING BITES

\$32 / PERSON

SELECTION OF TWO

**farmer's market fruit crate GF, DF, VE**

exotic fruit from our local farmer's market

**marcuja parfait GF, NF**

acai yogurt, passion fruit curd, wild berries

**mediterranean mezze**

ciliegine mozzarella, marinated feta, mixed olives, grilled artichokes, garlic hummus, grilled pita, tzatziki, artisan breadsticks

**california breakfast burrito**

scrambled egg, crispy bacon, cheddar cheese, crispy hash brown, pico de gallo, salsa rosa

**warm breakfast croissants**

ham, soft scrambled eggs, cheddar, herb aioli

**local cheeses and charcuteries**

traditional accoutrements, french baguette & lavash

**house-made guacamole and salsas GF, DF, VG**

warm tortilla chips, lime salt

**haas avocado toast**

whole grain seeded bread, tahini, pepita, radish

**power-trail toast DF**

pistachio butter, bananas, wild honey, granola crumble

**assorted savory & sweet locally made pastries**

**assorted bagels**

butter, fruit preserves, cream cheese

## SEASIDE BREAKFAST

\$52 / PERSON

sliced seasonal fruits & strawberries

chef's seasonal pastries

honey, fruit preserves, butter

yogurt and granola parfait

orange and grapefruit juice

freshly brewed lavazza coffee

rishi hot tea selection

## AFTERNOON BITES

\$44 / PERSON

SELECTION OF TWO

INCLUDES HOUSE-SEASONED KENNEBECK POTATO CHIPS

**fussili gigante salad VE**

cherry tomatoes, kalamata olives, shaved red onion, grilled artichoke hearts, creamy parmesan dressing

**grilled chicken caesar salad VE**

house breadcrumbs, shaved parmesan reggiano, lemon caesar dressing

**tuna toast**

bluefin tuna, basil aioli, avocado, wasabi sprouts

**hot-pressed ciabattas:**

smoked ham, cheddar & dijon

black pepper turkey, swiss & kale pesto

**grilled cheese**

gouda, cheddar, gruyere, sourdough, poached pear marmalade

**l'auberge roast beef sandwich**

garlic horseradish mustard, sundried tomato aioli, swiss cheese, caramelized onions, baguette

# BEVERAGE SELECTIONS

INQUIRE WITH YOUR EVENT SERVICES MANAGER FOR SPECIALTY OPTIONS AND PRICING.

## GOLD BAR TIER

\$18 / COCKTAIL  
\$22 / PERSON FOR EACH ADDITIONAL HOUR

ketel one vodka  
bombay sapphire gin  
patron reposado  
patron silver tequila  
johnnie walker black label  
dickel rye whiskey  
elijah craig bourbon  
courvoisier vs  
jameson irish whiskey  
bacardi superior rum  
syltbar, brut  
drumheller, chardonnay  
drumheller, cabernet sauvignon  
drumheller, merlot

## PLATINUM BAR TIER

\$19 / COCKTAIL  
\$23 / PERSON FOR EACH ADDITIONAL HOUR

belvedere vodka  
tanqueray gin  
don julio reposado  
don julio blanco tequila  
glenlevit 12 year scotch  
highwest bourbon  
highwest rye  
teeling irish whiskey  
flor de cana silver rum  
appleton rum  
remy martin vsop  
nicolas feuillatte, brut champagne  
chalk hill, chardonnay  
roth, cabernet sauvignon  
whispering angel, rosé  
kim crawford, sauvignon blanc

## BEER

domestic beer \$11  
imported beer \$13  
san diego craft beers \$13

## NON-ALCOHOLIC

soft drinks, bottled water \$10  
fevertree tonics & elixer's \$10

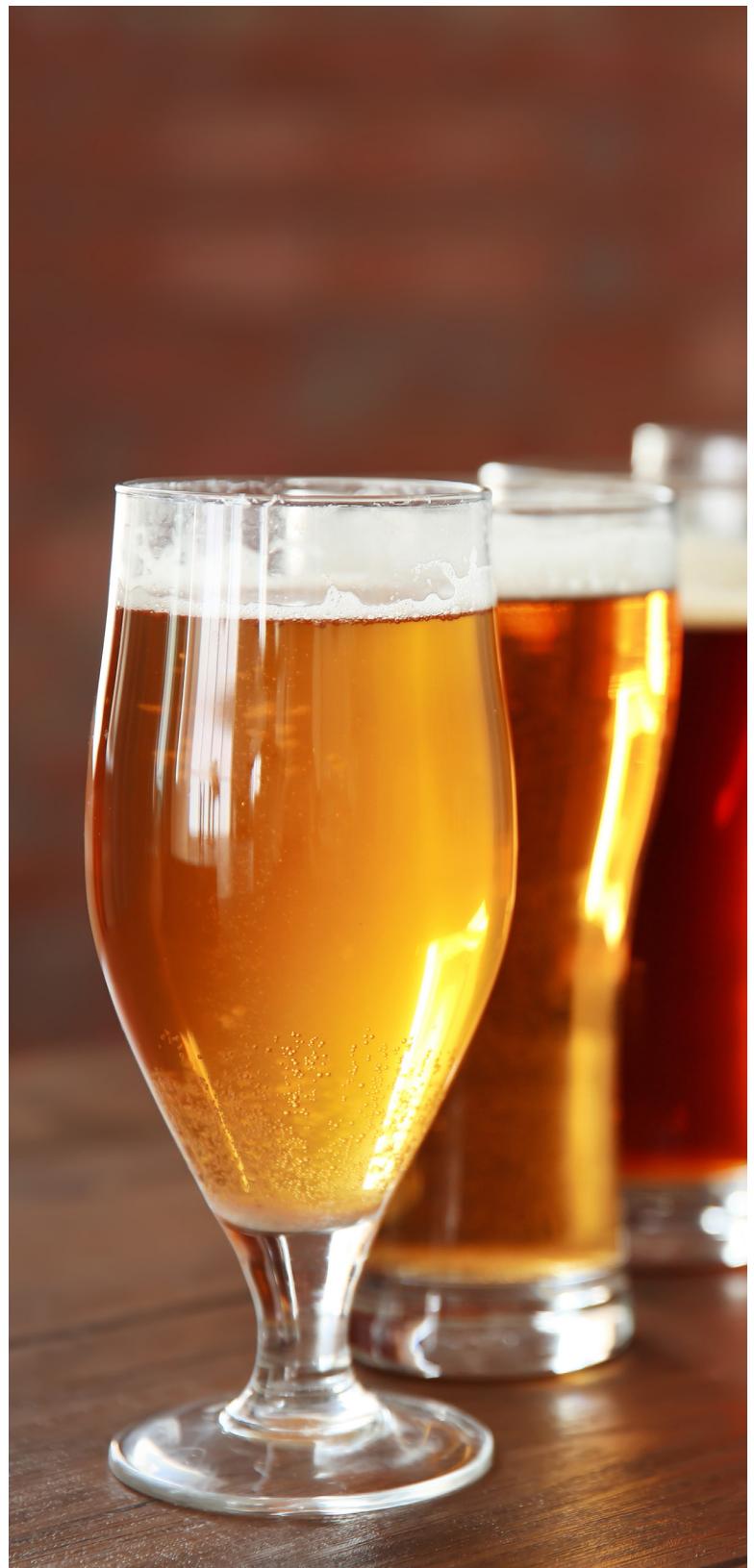


# PRE-GAME PARTY

ENJOY TIME WITH YOUR FRIENDS AND FAMILY BEFORE THE MAIN EVENT

## BEVERAGE SELECTIONS

freshly brewed lavazza regular & decaffeinated coffee / \$145 per gallon  
rishi hot tea selections / \$145 per gallon  
rishi organic iced tea / \$88 per gallon  
fresh orange juice / \$38 per carafe  
fresh grapefruit juice / \$38 per carafe  
fresh cranberry juice / \$38 per carafe  
lemonade / \$38 per carafe  
sparkling and still bottled waters / \$10 each  
assorted soft drinks, coke, diet coke, sprite / \$10 each  
red bull / \$12 each  
assorted bottled gatorade / \$12 each  
coconut water / \$12 each  
cold brew bottled coffee / \$12 each  
kombucha / \$12 each  
seasonal selection of fresh pressed bottled juices / \$12 each  
domestic beer / \$11 each  
imported beer / \$13 each  
craft and san diego specialty beers / \$13 each  
mionetto prosecco brut, treviso, italy / \$70 per bottle



# SIGNATURE COCKTAILS

MAKE YOUR WEDDING DAY EVEN MORE SPECIAL WITH SOME OF OUR FAVORITE CRAFT COCKTAILS

## COCKTAILS

### Aperol Spritz \$20

aperol, prosecco, soda, orange zest

### Sangria \$20

seasonal ingredients, blend of wines

### Spicy Margarita \$21

don julio blanco, jalapeño, lime, tajin

### Seasonal Mojitos \$21

appleton rum, lime, mint,  
rotating seasonal flavors

### Seasonal Mules \$21

captain morgan white rum, lime, ginger beer,  
rotating seasonal flavors

### Belvedere Vodka Berry Lemonade \$20

belvedere vodka, blueberries,  
house lemonade, soda

### Don Julio Signature Margarita \$20

don julio tequila, lime, cointreau,  
gran mariner

### Tanqueray Gin Cucumber Spritz \$20

bombay sapphire, cucumber, lime,  
agave, soda

### Elijah Craig Derby Julep \$20

elijah craig bourbon, fresh mint leaves,  
demerara sugar

### Espresso Martini \$20

belvedere vodka, borghetti espresso,  
licor 43





# CATERING POLICIES & INFORMATION

## TASTING GUIDELINES

Complimentary menu tastings are available with a contracted food and beverage minimum of \$15,000++. Menu tastings are scheduled in accordance with our Chef's availability. Tastings scheduled outside of these guidelines will incur a cost per person. We require a minimum two weeks' notice for menus selections prior to the scheduled tasting. Tastings accommodate the couple only. Additional guests may be added for an additional cost. We require your wedding planner to be in attendance.

## EVENT REHEARSAL

Rehearsal time and location are subject to space availability and confirmed 30 days prior to wedding date.

## PROFESSIONAL WEDDING PLANNER

Hotel requires that Event hire a professional Wedding Planner for a minimum of three months prior to Event date for coordination services. Event Services Manager will provide a list of Hotel's recommended local professionals. Your hired professional Event Planner will need to provide a Certificate of Insurance to Hotel and adhere to minimums and standards as set by Hotel.

The planner must ensure that timeline, entrée counts, diagrams, and signed banquet event orders are complete and communicated to the Event Service Manager no later than two weeks prior to the event date to ensure the success of the event. The Event Planner is responsible for coordination of any vendors hired by client, and to ensure all items and trash brought in by the vendor, is disposed and cleaned up by that vendor.

## PLATED EVENTS: ENTRÉE SELECTIONS AND ADDITIONAL CHARGES

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections and a vegetarian option, and the higher price applies to all entrees. The hotel requires that the client produce place cards identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals. A one-time \$150 Menu Change Fee will apply should last minute menu changes be requested to events in progress. Additions will be accommodated with menu items as available and charged at the prevailing price.

## BUFFETS, DISPLAYS, AND PLATED MEALS:

Buffets and Reception Stations will be supplied for no longer than 90 minutes. Should additional time be required, a fee as determined by the Chef and Event Services Manager will apply. Breaks will be supplied for no longer than 30 minutes. For group's less than ten guests, plated options are available for all meal periods.

## BANQUET FEE AND ADDITIONAL STAFFING:

A taxable banquet fee and current state sales tax will be added to all food, beverage, audio-visual, and rental. We do not guarantee menu pricing of your menu or other services until 90 days prior to your event. Additional staffing is available for \$150 per hour, per bartender, attendant, or Chef.

## GUARANTEES

We need your assistance in making your function a success. All event details including, food, beverage and setup needs must be received at least 14 days in advance of the first group event. Your guaranteed guest attendance is required at least 4 business days in advance of your event by noon. This will be considered your minimum guarantee and is not subject to reduction. If no guarantee is received, the last provided expected attendance will be used. Food preparation is based per person and should be guaranteed for the total number of attendees or greater for all specialty breaks, reception stations and buffets.

# CATERING POLICIES & INFORMATION

## OUTDOOR EVENTS

Out of consideration for Hotel guests, no outdoor function will begin earlier than 10:00 a.m. or continue after 9:00 p.m. Amplified music is not permitted in outdoor function space due to Del Mar noise ordinance restrictions, at any time.

For all outdoor events, a determination regarding moving the event indoors will be made in the event of inclement weather. This includes rain, lightning, hail, wind, extreme heat or cold, and any additional unforeseen adverse weather conditions that may arise.

Weather determinations will be made upon the recommendation of your Event Services Manager. If the possibility of adverse weather exists that could result in harm to guests or employees or inability to safely execute the event as planned, the function will be moved indoors at the sole discretion of the Hotel.

## ENTERTAINMENT

Due to noise restrictions, amplified music is not permitted in any outdoor event space. Live bands and DJ's are permitted in the Platinum Ballroom with a sharp curfew of 11:00 p.m. Platinum Ballroom Terrace doors must remain closed at all times. Hotel reserves the right to control noise levels in and around all event spaces. If noise levels in and around function space do not comply with Hotel requests, guidelines, and policies, all reasonable fees due to guest complaints will be charged to credit card on file. All entertainment is subject to approval by the Catering Department prior to arrival.

## SET-UP

Reception setup includes cocktail tables with house linens and chairs. Dinner setup includes tables with house linens and chairs, as well as a cake table. Hotel provided dance floors are set in ballroom spaces only; not outdoors. Signage indicating the Event will also be provided outside the Event space(s). Hand-written signs are not permitted. All client provided candles must be lead free and confined to a glass hurricane container or votive. Any string (market) lighting must be provided by the Hotel. Confetti, Sparklers, and Wish Lanterns are not permitted.

If Event requests that the setup of the function space as specified in the Banquet Event Order and/or Diagram be changed after the function room has already been set, a minimum fee of \$250.00++ will be charged to cover the Hotel's additional expenses in making the requested changes. This fee will not apply to moving an outdoor event inside on account of inclement weather, provided Event's decision to move the event was made more than four (4) hours prior to the start of the event.

## MENUS

Hotel provides two entrée choices (and a vegetarian option) for plated meals. A count of each entrée must be provided by noon no less than (4) business days prior to Event. If there is a price difference between entrées, the highest priced entrée will prevail as the menu price for all guests. Client must provide one place card per guest indicating each guest's entrée selection. Last minute food changes to events in progress will be accommodated as available and charged at the prevailing price. An additional one-time \$250.00++ Menu Change Fee will apply. Banquet prices will not be guaranteed until 60 days prior to the group arrival.

## EVENT CAKES

Hotel does not currently create custom cakes. Event may provide a cake from the professional of client's choice.

## OUTSIDE FOOD & ALCOHOLIC BEVERAGE

No food or beverage of any kind from outside sources (excluding wedding cake) may be brought into a Hotel-catered function without the written permission of the Hotel. The State of California regulates the sale and service of alcoholic beverages, and as a licensee Hotel is charged with the responsibility of ensuring that state laws are strictly complied with. Hotel reserves the right to refuse to serve alcohol at any Hotel-catered function to any person without proof of age or to anyone based upon inappropriate behavior during the function or while on Hotel premises. However, it is the responsibility of the host to ensure that no underage guests drink alcoholic beverages during the Event.

# CATERING POLICIES & INFORMATION

## AUDIO-VISUAL SERVICES

Our in-house audio-visual provider offers a complete inventory of equipment and services. An audio-visual pricelist may be provided by the Event Sales Manager.

## VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of Hotel. All contracted vendors will need to provide a Certificate of Insurance to Hotel and adhere to minimums and standards as set by Hotel.

To avoid any complications in this regard, please check with the Service Manager in charge of the function prior to contracting with Event's outside service providers.

## WELCOME BAGS

If Event wishes to have any welcome letters or bags distributed to the guests, the Hotel will implement the following charges: Upon check-in at Front Desk: \$4.00 per room for universal or \$6.00 for personalized. In-room Bellman delivery: \$8.00 per room for universal or \$10.00 per room for personalized.

## EVENT SCHEDULE

To ensure proper service standards are upheld, Hotel asks that Event please adhere to the time schedule of events and promptly vacate the at the specific contracted time. On the day of your event, if the event start time is delayed more than 30 min past the scheduled start time, a minimum of \$150.00 labor charge will be posted to your account. Use of the area beyond the amount of time indicated will incur a room rental fee and must be approved in advance by Event's Service Manager. Event end time is no later than 11:00pm.

## DAMAGES

We reserve the right to inspect and control all private functions. The host of the event is held responsible for the members of their group. The host will be charged for any damages. Signs, posters, banners, etc. may not be tacked or taped to the walls. Service Manager must approve any and all signage and adhesive in advance.

## LIABILITY

Hotel will not assume responsibility for personal property or equipment brought into the Hotel. Personal property and equipment must be removed at the time designated on the Letter of Agreement.

## DELIVERIES

All deliveries for the event must be pre-arranged with the Service Manager coordinating the event. All deliveries must be made directly to the Hotel's delivery area in the rear (west side) of the Hotel as designated by the yellow painted curb. Entrance to the delivery area is accessible solely from 15th Street. The party making the delivery must provide any carts or hand trucks necessary for the delivery; Hotel does not provide. All vendors and delivery services not in compliance with Hotel's safety standards will be denied access. Vendor parking is subject to valet daily rate, currently \$25.00 per car. Event may opt to host vendor parking at a discounted rate of \$18.00 per car.

## STORAGE

Hotel is not responsible for items remaining in function spaces upon the conclusion of the Event. Cake pillars, toppers, bases, as well as gifts and other vendor and miscellaneous items, must be removed in its entirety upon conclusion of the function.

## PACIFIC TERRACE/ADA LIFT

Chair lift is to be used by persons with disabilities only.

# CATERING POLICIES & INFORMATION

## PACKAGES AND SHIPPING

If Event has any materials associated with their upcoming event, please ensure the Hotel receives them no earlier than three (3) days prior to event date. All packages should be addressed to Event's Service Manager. Each package should be clearly marked with the name and date of the Event function. All packages should be sent pre-paid. We will not accept C.O.D. shipments.

Early shipments or shipments over five (5) pieces may be refused and/or subject to a storage charge of \$10.00 per piece. Any box exceeding fifty (50) lbs. will automatically be subject to a minimum \$10.00 per piece handling charge. The Hotel cannot accept or ship pallets. Any pallets shipped to The Hotel will be refused.

**L'AUBERGE DEL MAR**

**1540 CAMINO DEL MAR**

**DEL MAR, CA 92014**

**ATTN: NAME OF EVENT**

**HOLD FOR: SERVICE MANAGER**

**NUMBER OF BOXES (I.E. 1 OF 2, 2 OF 2)**

## SEAGROVE

Ceremonies at Seagrove Park must follow rules and regulations set forth by the City of Del Mar:

- Event's contracted vendors and coordinators must clean up their provided décor and equipment from the site after the event and leave facility in the same condition as when Group arrived.
- Décor and rental furniture (outside of Hotel provided services) setup and teardown is the responsibility of the client contracted vendor and/or coordinator.
- Absolutely no rice, seeds, confetti, loose sand or bubbles are to be thrown/dispersed inside or outside any building, patio or park.
- Decorations must be freestanding and not stapled/taped, anchored, scattered on/to any wall, floor, ground, or plant. Do not staple/nail/tape to exterior posts, beams or trees. All decorations must be removed at the conclusion of the event.
- Candles must be enclosed in a votive or hurricane glass covering. Tiki torches are not allowed in any park.
- No tents allowed outside. One (1) 10' x 10' canopy is allowed. No stakes shall be driven into the ground; the vendor/client may be liable for any damage to irrigation lines and landscape.
- Amplified music is not allowed. Noise ordinance must be adhered to.
- No dance floors or stages allowed.
- No generators are allowed.
- Client and coordinator are responsible for informing their own contracted furniture/equipment rental purveyors they may not deliver/pick up equipment before or after hours, nor may they drive delivery vehicles onto the park or beach areas.
- Loading zones may be used only when actively loading or unloading, no exceptions. Vendors and limos must not block driveways or garages. Adhere to Parking Regulations, vehicles may be cited and towed at Event's expense.
- Use of parks and beach limited between 7:00am – 10:00pm. Park and beach remain open to the public during events.
- Smoking is not allowed.
- No items may be left overnight

