



Wedding Menus

ESTANCIA 
LA JOLLA®
HOTEL & SPA
MERITAGE COLLECTION™

9700 North Torrey Pines Road La Jolla, CA 92037 | www.estancialajolla.com | 858.550.1000



Hors d'Oeuvres - Chilled

Selections will be tray passed and are priced on a per piece basis.
Minimum is 25 pieces each; 3-5 pieces per guest recommended.

Heirloom Beets ^{VE} Goat Cheese, Basil, Balsamic Reduction	6
Tiger Shrimp Ceviche Spoon ^{DF, GF} Pico de Gallo, Avocado, Chile Cilantro	8
Prosciutto & Mango ^{DF} Grilled Focaccia, Sweet Pepper, Arugula, Pesto	7
Brie Prosciutto Toast Fig Jam, Brie, Prosciutto, Arugula	7
Fingerling Potato Chip ^{GF} Dill Cream, Caviar, Meyer Lemon, Fried Capers	7
Hamachi Spoon ^{DF} Ginger Vinaigrette, Radish, Sprouts, Sea Beans	7
Cucumber Cup ^{DF, GF, VE, VG} Red Pepper Hummus, Oil Cured Olive, Micro Cilantro	6
Smoked Salmon "Tartare" Brioche, Preserved Lemon, Capers, Chive Mascarpone	7
Strawberry Bruschetta ^{VE} Roquefort Cheese, Balsamic Syrup	6
Ahi Poke ^{DF} Sesame Cracker, Pickled Mango, Avocado-Lime Mousse, Micro Cilantro	8
Maine Lobster-Fennel Salad Wonton Cup, Remoulade, Chervil	8
Oyster on the Half Shell ^{DF, GF} Cucumber-Apple Mignonette, Fresno Chile	8
Chipotle Seared Beef Carpaccio Crostini Horseradish Aioli, Cilantro Sprouts	7

A service charge of 24% and sales tax, currently 7.75% will apply to all food and beverage. Prices are subject to change.
DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan





Hors d'Oeuvres - Warm

Selections will be tray passed and are priced on a per piece basis.
Minimum is 25 pieces each; 3-5 pieces per guest recommended.

Mini Cornbread Tomato-Bacon-Honey Jam	6
Quesadilla Pocket Choice of: Chicken, Carnitas, Vegetarian Cheese, Black Beans, Roasted Corn	6
Brie Cheese Cream Puff ^{VE} Apricot-Honey	6
Mushroom Risotto Arancini ^{GF, VE} Provolone, Truffle Oil	6
Filet Skewers ^{DF, GF} Cipollini Onions, Mushrooms	7
Chipotle Beef Empanadas Avocado Creme	6
Sugar Spiced Shrimp ^{DF, GF} Lemon Aioli, Chive	7
Bacon-Wrapped Scallops ^{DF, GF} Honey-Chipotle Glaze	6
Goat Cheese-Stuffed Mushroom ^{GF, VE} Lara Chenel Goat Cheese, Fresh Herbs	6
Jumbo Lump Crab Cake Spicy Remoulade	7
Shrimp and Crab Wonton Sweet Chili Sauce	6
Grilled Petite Lamb Pop ^{DF, GF} Fig-Mint Glaze	8
Soup & Sandwich ^{VE} Gouda Grilled Cheese, Tomato Bisque Soup	7
Curried Chicken Satay ^{DF, GF} Thai Peanut Sauce	7

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Displays

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 50 people.

Crudites and Dips ^{VE}	18
Selection of Seasonal Raw Local Vegetables, Pita Chips, Crackers, Hummus, Basil Buttermilk, Herb Goat Cheese Fondue	
Grilled Vegetable Display ^{DF, GF, VG}	18
Marinated Grilled Seasonal Vegetables, Roasted Garlic Balsamic Vinaigrette, Hummus, Baba Ganoush	
Artisinal Meat and Cheese Display	28
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	
Domestic Artisinal Cheese Display ^{VE}	20
Herbed Laura Chanel Goat Cheese, Point Reyes Blue, Aged Hooks Cheddar, Marinated Fresh Mozzarella, Monterey Jack, Dried Fruits, Grapes, Honey Comb, Apricot-Fig Chutney, Nuts, Baked Artisanal Cracker Assortment	
Domestic and Imported Display ^{VE}	26
Nord Hollander, Valdeon Blue, Soft Ripened Brie, Truffle Noir Gouda, Humboldt Fog Goat Cheese, Aged Hooks Cheddar, French Aged Sheep Milk Ricotta, Dried Fruits, Grapes, Strawberries, Honey Comb, Apricot-Fig Chutney, Nuts, Baked Artisanal Cracker Assortment	
Sushi Display	7 per piece
<i>Minimum 100 Pieces</i>	
Selection of Assorted Rolls and Nigiri, Wasabi, Pickled Ginger, Soy Sauce	

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Dinner Selections

Selections include three courses and are priced on a per person basis. Additional courses are \$10 per course, per person. Entrees are limited to a maximum of two selections plus a vegetarian option, with the highest price applying to all entrees. Meal designations are required for each person. Pre-selected choices must be noted on a client-provided place card. Day-of tableside choice for four or more courses is an additional \$20 per person. Selections will be served with freshly brewed Peerless coffee, decaffeinated coffee and Steven Smith teas.

Entrees

9 oz. Prime Angus Sirloin ^{DF, GF}	90
Local Olive Oil, Smashed Yukon Potatoes, Roasted Carrots, Cipollini, Red Wine-Chipotle Demi	
8oz Filet Mignon	102
Truffle Cheese Potato Croquette, Broiled Tomato, Broccolini, Sherry-Shallot Sauce	
Sauteed Local Sea Bass	83
Wild Rice Cake, Carrot Puree, Marinated Shiitake Mushrooms, Asparagus	
Roasted Free-Range Chicken Breast	80
Herb Roasted Potatoes, Baby Squash, Leek Soubise, Sangria Gastrique	
Sauteed Atlantic Salmon ^{GF}	80
Roasted Heirloom Potatoes, Brussel Sprouts, Fennel Puree, Herb-Citrus Glaze	
Roasted Chilean Sea Bass ^{DF, GF}	94
Baby Bok Choy, Sesame-Ginger Sticky Rice, Coconut-Curry Sauce, Chile Oil	
Zinfandel-Braised Beef Short Rib ^{GF}	95
Crème Fraîche Whipped Potatoes, Roasted Carrots, Wilted Spinach, Crumbled Blue Cheese	

Duo of Entrees

Surf & Turf	
Croquette, Broccolini, Roasted Carrots, Zinfandel Sauce, Tomato-Garlic Butter Sauce	
6oz Filet & Two Jumbo Shrimp	106
6oz Filet & 5oz Chilean Sea Bass	118
6oz Filet & 6oz Main Lobster Tail	128

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Dinner Selections

Appetizers

Wild Mushroom Risotto ^{GF, VE}

Shaved Truffle Gouda, Prosciutto Crisp

Tuna Tartare & Crabmeat Tower ^{DF}

Fennel Seed Remoulade, English Cucumber, Avocado,
Pomegranate Gelée, Sesame Cracker

Seafood Risotto ^{GF}

Shrimp, Scallops, Lobster; Cipollini, Mascarpone, Herb Oil

Sundried Tomato-Goat Cheese Ravioli ^{VE}

Wilted Arugula, Preserved Lemon, Chive Sauce

Seared Diver Scallops ^{GF}

Curry Roasted Cauliflower; Cauliflower Puree,
Pickled Raisin-Brown Butter

Soups

Tomato-Fennel Bisque ^{VE}

Goat Cheese Crostini, Petite Basil

Portobello Mushroom-Brie Soup ^{VE}

Brioche Crouton, Truffle Oil

Butternut Squash-Apple Bisque ^{GF, VE}

Crème Fraîche, Toasted Pumpkin Seeds

Salads

Mixed Organic Lettuces ^{GF, VE}

Blue Cheese, Dried Cranberries, Caramelized Walnuts,
Cider-Mustard Vinaigrette

Roasted Heirloom Beets ^{GF, VE}

Arugula, Frisee, Ruby Grapefruit, Avocado, Goat Cheese,
Cilantro Vinaigrette

Strawberry and Arugula Salad ^{GF, VE}

Ricotta Salata Cheese, Marcona Almonds,
White Balsamic-Poppyseed Vinaigrette

Organic Kale-Quinoa Salad ^{GF, VE}

Tomatillo, Jicama, Carrots, Cotija Cheese, Sherry Vinaigrette

Heirloom Tomato Caprese ^{VE}

Local Heirloom Tomatoes, Burrata Cheese, Avocado-Basil Puree,
Focaccia Crostini

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Dinner Selections

Intermezzo

Blackberry Cabernet Sorbet GF, DF, VE, VG

Grapefruit Champagne Sorbet GF, DF, VE, VG

Desserts

Dessert Trio VE

Florentine Fruit Tartlet, Creme Brulee Cheesecake, Opera Cake

Opera Cake VE

Espresso Cake, Coffee Buttercream, Chocolate Ganache,
Creme Anglaise

Crème Brulee Tartlet VE

Fresh Berries, Red Wine Caramel

Lemon Meringue VE

Lemon Curd Filled Tart Shell, Blackberry Compote,
Chantilly Cream

Chocolate Trilogy GF, VE

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 event services manager about
preferred bakeries for your wedding cake.**

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Late Night Snacks - A La Carte

Selections will be displayed for a maximum of 90 minutes and are priced on a per piece basis. Minimum is 25 pieces each.

Mini Cornbread	5
Tomato-Bacon-Honey Jam	
Quesadilla Pocket	6
Choice of: Chicken, Carnitas, Vegetarian Cheese, Black Beans, Roasted Corn	
Chipotle Beef Empanadas	6
Avocado Creme	
Angus Burger Slider	7
Tomato-Bacon Jam, Provolone, Petite Brioche Buns	
Braised Short Rib Slider	7
Melted Brie, Petite Brioche Buns	
Pulled Pork Slider ^{DF}	7
Jack Daniel's Honey BBQ, Kimchi Slaw, Hawaiian Roll	
Pulled Buffalo Chicken Slider	7
Blue Cheese Aioli, Arugula, Hawaiian Roll	

Selections are priced on a per person basis with a minimum of 25 people.

Classic Potato Fries ^{GF, VE}	5
Roasted Chile Aioli, Basil Ranch, Ketchup	
Sweet Potato Fries ^{GF, VE}	5
Roasted Chile Aioli, Basil Ranch, Ketchup	
Tomato Flatbread ^{VE}	12
Goat Cheese, Basil	
Chorizo Flatbread	12
Jalapeno, Mozzarella	
BBQ Chicken Flatbread	12
Feta Cheese, Cilantro	

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Late Night Snacks - Stations

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 50 people.

Baja

18

Chipotle Beef Empanadas

Mini Chicken Chimichanga

Quesadilla Pockets

Build-Your-Own-Nachos Station ^{GF}

Fresh Made Tortilla Chips, Queso Fundido, Jalapeno, Pico de Gallo, Tomatillo Salsa, Sour Cream, Avocado Creme, Salsa Roja

Sliders & Fries

22

Served with roasted chile aioli, basil ranch and ketchup.

Slider Selections - Choose Two

Angus Burger

Tomato-Bacon Jam, Provolone, Petite Brioche Buns

Braised Short Rib

Melted Brie, Petite Brioche Buns

Pulled Pork Slider ^{DF}

Jack Daniel's Honey BBQ, Kimchi Slaw, Hawaiian Roll

Pulled Buffalo Chicken Slider

Blue Cheese Aioli, Arugula, Hawaiian Roll

Fry Selections - Choose Two

Classic Potato ^{DF, GF, VE, VG}

Sweet Potato ^{DF, GF, VE, VG}

Garlic-Parmesan Potato ^{DF, GF, VE, VG}

Truffle-Herb Potato ^{DF, GF, VE, VG}

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Late Night Snacks - Stations

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 50 people.

Warm Pretzel ^{VE}	8
Beer Cheese Sauce, Cabernet Grain Mustard, Jalapeno Cheese Sauce	
Joe's on the Nose Organic Espresso	8
<i>Maximum Two Hours</i>	+ 395 Station & Attendant Fee
Made To Order: Espressos, Lattes, Mochas, Hot Chocolates	
Love 'N' Churros ^{VE}	8
Warm Cinnamon Churros, Mixed Berry Display, Chantilly Creme, Chocolate and Caramel Sauces	
S'more Love ^{VE}	10
Graham Crackers, Dark Chocolate, Milk Chocolate, White Chocolate, Toasted Coconut Shavings, Peanut Butter Chips, Sliced Strawberries, Marshmallows	
Mini Donuts ^{VE}	7.5
<i>Maximum Two Hours</i>	+ 600 Station & Attendant Fee
Made To Order: Cinnamon Sugar, Powdered Sugar, Powdered Chocolate	
Cookies & Milk ^{VE}	16
Assorted Cookies from The Cravory, Whole Milk, 2% Milk, Nonfat Milk	

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Alternate Dinner Selections

Vegetarian Meals

Vegetable Quinoa Tower DF, GF, VE, VG

Zucchini, Cherry Tomatoes, Kale, Black Beans, Red Quinoa, Herb Vinaigrette

Roasted Balsamic Portobello DF, GF, VE, VG

Charred Broccolini, Grilled Eggplant, Brown Rice, Roasted Pepper-Tomato Coulis

Vegan Chile Relleno DF, GF, VE, VG

Roasted Pasilla Chile, Chayote, Red Pepper, Quinoa, Black Beans, Roasted Tomato-Pepper Sauce, Grilled Corn Relish, Chimichurri

Childrens Meals

Served in courses with celery, carrots, hummus, ranch dressing, fruit, milk and cookie. Choose one selection for all children.

Chicken Fingers 35

Cheese Pizza 35

Mac & Cheese 35

Vendor Meals

Served with garden salad, assorted cookies and assorted soft drinks.

Build Your Own Sandwich Bar 35

Minimum 5 People

Roast Beef, Turkey, Ham, Tuna Salad, Swiss, Cheddar, Pepper Jack Cheese, Assorted Breads, Lettuce, Tomatoes, Red Onions, Pepperoncinis, Kosher Pickles, Cucumber Slices, Dijon Mustard, Mayonnaise, Sliced Fruit, Assorted Chips

Fajita Buffet DF, GF 50

Minimum 5 People

Chicken & Vegetarian Fajitas, Rice, Beans, Tortillas, Salsa, Tortilla Chips

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Beverages

Selections are priced on a per drink basis for hosted bars; additional \$1 per drink for cash bars. \$700 minimum applies per bar. If minimum is not met, difference between bar sales and minimum will apply. Bars are staffed with one bartender per 100 people. Fees apply to additional bartenders.

Estancia Select Bar

Liquors	10
Three Olives Vodka, Seagram's Vodka, Burnett's Gin, Seagram's Gin, Grant's Scotch, Cutty Sark Scotch, Evan Williams Bourbon, Old Forester Bourbon, Torada Tequila, Sauza Blue Tequila, Cruzan Rum, Ron Matuslem Platino Rum, Korbel Brandy, Christian Brothers Brandy	
Wines	11
Estancia Private Label Chardonnay, Merlot & Cabernet Sauvignon, Ryder Sauvignon Blanc, Riondo Prosecco	
Beers	
Domestic Beers	7
Imported Beers	8
Craft Beers	9

Premium Bar

Liquors	12
Tito's Vodka, Russian Standard Vodka, Old Harbor Gin, Cutwater Rested Gin, Dewar's Scotch, Monkey Shoulder Scotch, Elijah Craig Bourbon, Buffalo Trace Bourbon, El Jimador Silver Tequila, Herradura Double Barrel Reposado Tequila, Cutwater White Rum, Captain Morgan Spiced Rum, Remy VS Cognac, Courvoisier VS Cognac	
Wines	13
Lincourt Chardonnay, Rutherford Ranch Sauvignon Blanc, Ryder Pinot Noir, Ryder Cabernet Sauvignon, Bellaruche Rose, Piper Sonoma Sparkling Rose	
Beers	
Domestic Beers	7
Imported Beers	8
Craft Beers	9

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Beverages

Ultra Bar

Liquors 14

Russian Standard Imperial Vodka, Ketel One Vodka,
Nolet's Gin, Hendrick's Gin, Highland Park 12 Year Scotch,
BenRiach 10 Year Scotch, J.D. Estancia Single Barrel Whiskey,
Estancia Select Woodford Bourbon, Codigo 1530 Reposado Tequila,
Herradura Anejo Tequila, Mount Gay Black Rum, Bacardi Rum,
Hennessy VSOP Cognac, Remy VSOP Cognac

Wines 15

Trinitas Cellars Chardonnay
Cakebread Sauvignon Blanc
60 Souls Pinot Noir
Foley Johnson Cabernet Sauvignon
Veuve Clicquot Champagne

Beers

Domestic Beers 7
Imported Beers 8
Craft Beers 9

Estancia Beer & Wine Bar

Minimum 400 Per Bar

Domestic Beers 7
Imported Beers 8
Craft Beers 9
Estancia Private Label Chardonnay, CA 11
Estancia Private Label Merlot, CA 11
Estancia Private Label Cabernet Sauvignon, CA 11
Ryder Sauvignon Blanc 11
Riondo Prosecco, CA 11

Estancia Soft Bar

No Minimum Unless Staffed

Assorted Soft Drinks, Sparkling Waters, 5
Bottled Waters, Assorted Juices

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Beverages

Host By The Hour

Selections are priced per person, per hour. Shots not included.

Estancia Select Bar

First Hour	20
Each Additional Hour	11

Premium Bar

First Hour	25
Each Additional Hour	14

Ultra Bar

First Hour	27
Each Additional Hour	16

Estancia Beer & Wine Bar

First Hour	16
Each Additional Hour	9

Estancia Soft Bar

First Hour	8
Each Additional Hour	3

Additional Selections

Wine Corkage	28 per bottle
Champagne Toast	10 each / 40 per bottle
Martinelli's	6 each / 30 per bottle
Estancia Signature Sangritas	11 each
Estancia Sangria - Red or White	10 each
Estancia Margaritas	11 each
Additional Bartender Fee	45 per hour (4 hour minimum)

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Dressing Room Menu

Selections will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 5 people. Outside food is not permitted in the dressing room

Breakfast

21

Orange Honeycomb Yogurt

Granola

Selection of Breakfast Pastries ^{VE}

Butter, Honey, Preserves

Sliced Fresh Fruit of the Season ^{DF, GF, VE, VG}

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Chilled Orange & Apple Juices

Light Lunch

24

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

Finger Sandwiches

Cucumber

Cream Cheese, Dill, Whole Wheat

Black Forest Ham

Brie, Cabernet Grain Mustard, Marble Rye

Albacore Tuna ^{DF}

Daikon Sprouts, Sourdough

Whole Wheat Tortilla Wraps

Veggie ^{DF, VE}

Cucumber, Red Pepper, Daikon Sprouts, Tomato, Hummus

Turkey

Brie, Apple-Cranberry Cream Cheese

Thai Chicken ^{DF}

Brown Rice, Sweet Pepper, Mango, Napa Cabbage, Peanut Sauce

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Dressing Room Menu

Build Your Own Sandwich

24

Served with assorted soft drinks, bottled water, mineral water and organic tropical blend iced tea.

Sandwich Bar

Roast Beef, Turkey, Mortadella, Genoa, Black Forest Ham, Tuna Salad, Swiss, Cheddar, Pepper Jack Cheese, Assorted Bread, Lettuce, Tomatoes, Red Onions, Pepperoncinis, Kosher Pickles, Cucumber Slices, Dijon Mustard, Mayonnaise, Herb & Chipotle Aioli

Sides

Sliced Fruit, Pita Chips and Hummus, Assorted Cookies

Dressing Room Beverage Selections

Minimum 5 People. No Outside Alcohol Permitted In Dressing Rooms.

Build-Your-Own-Bloody Mary Bar

Seagram's Vodka, Estancia Bloody Mary Mix, Celery Stalks, Bacon Slices, Olives, Worcestershire, Horseradish, Lime Wedges, Pickled Beans, Pepperoncini, Tabasco

20 First Hour &
12 Each Additional Hour

Ketel One Vodka
+ 6 per person

Build-Your-Own-Mimosa Bar

Estancia Private Label Sparkling, Orange Juice, Cranberry Juice, Peach Puree

16 First Hour &
12 Each Additional Hour

Piper Sonoma Sparkling Rose
+ 2 per person

Assorted Soft Drinks - Coke, Diet Coke, Sprite	5 each
Energy Drinks	8 each
Vitamin Water - Assorted	7 each
Gatorade	5 each
Suja Juices - Assorted	8 each
Coconut Water	7 each
Domestic Beers	7 each
Imported Beers	8 each
Craft Beers	9 each
Estancia Sangria, Red or White	10 each, 38 pitcher
Estancia Margaritas	11 each, 42 pitcher

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Rehearsal Dinner

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Baja

72

Tortilla Soup ^{GF, VE}

Avocado Chunks, Tortilla Strips, Cotija, Cilantro

Ensalada Tropical ^{GF, VE}

Baby Greens, Mango, Pineapple, Cucumber, Queso Fresco, Pepitas, Jalapeno Vinaigrette

Fire-Grilled Beef Fajitas ^{DF, GF}

Sweet Peppers, Onions

Totopos, Corn Tortillas, Flour Tortillas

Shredded Lettuce, Jalapeno, Jack Cheese, Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja

Fish Tacos ^{GF}

Corn Tortillas, Shaved Cabbage, Pico de Gallo, Cilantro Crème Fraîche

Traditional Mexican Rice ^{DF, GF, VE}

Frijoles de la Olla ^{DF, GF, VE}

Pineapple Coconut Cake ^{VE}

Sliced Fruit ^{DF, GF, VE, VG}

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

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Al Fresco

72

White Bean Minestrone Soup ^{DF, VE}

Basil Pesto, Ciabatta Crouton

Insalata D'Mercato ^{DF, VE}

Market Greens, Carrots, Cucumbers, Red Onions, Tomatoes,
Focaccia Croutons, Lemon Truffle Dressing

Classic Caesar Salad

Romaine, Parmesan, Croutons, Caesar Dressing

Build-Your-Own-Pasta Bar

Penne Pasta, Pesto, Pomodoro, Meatballs, Sautéed Mushrooms,
Roasted Garlic, Olive Oil, Asiago

Three Cheese Tortellini ^{VE}

Garlic-Basil Stewed Tomatoes, Baby Spinach, Roasted Shiitake
Mushrooms, Arbequina Olive Oil, Parmesan

Grilled Focaccia Bread ^{VE}

Herb Butter

Tiramisu

Sliced Fruit ^{DF, GF, VE, VG}

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Additional Selections

Wine Corkage

28 per bottle

Champagne Toast

10 each / 40 per bottle

Martinelli's

6 each / 30 per bottle

Estancia Sangria-Red or White

10 each

Estancia Margaritas

11 each

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Farewell Branch

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Mr. and Mrs.

42

Minimum 30 People

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit ^{DF, GF, VE, VG}

Orange and Honeycomb Yogurt ^{VE}

Granola

Selection of Breakfast Pastries

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

Choose Two:

Farm Fresh Scrambled Eggs ^{DF, VE}

Chives, Tomatoes

Huevos Rancheros ^{GF, VE}

Quesadilla, Scrambled Eggs, Black Bean Puree

Chilaquiles ^{GF, VE}

Scrambled Eggs, Bell Peppers, Chile Negro, Crispy Tortillas, Cilantro, Sour Cream, Queso Fresco

Choose One

Cinnamon Brioche French Toast ^{VE}

Warm Vermont Maple Syrup

Lemon-Ricotta Pancakes ^{VE}

Vanilla Lemon Syrup

Belgian Waffle ^{VE}

Sour Cherry Compote, Whipped Cream

Choose Two

Double-Smoked Bacon ^{DF, GF}

Country Sausage Links ^{DF, GF}

Turkey Sausage ^{DF, GF}

Chicken Apple Sausage ^{DF, GF}

Skillet Potatoes with Roasted Poblano Peppers ^{DF, GF, VE, VG}

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

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Rise and Shine

39

Minimum 30 People

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit ^{DF, GF, VE, VG}

Selection of Breakfast Pastries ^{VE}

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

Irish Steel Cut Oatmeal ^{DF, VE, VG}

Brown Sugar, Dried Fruits, Chopped Nuts

Assorted Individual Yogurts ^{VE}

Choose 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

Vegetarian Breakfast Panini ^{VE}

Roasted Vegetables, Cotija Cheese, Egg

Croissant Sandwich

Ham, Cheddar, Egg

Scrambled Eggs ^{DF, GF, VE}

Chive, Tomato

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

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Express Continental

27

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Selection of Breakfast Pastries ^{VE}

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

Assorted Individual Yogurts ^{VE}

Whole Fresh Fruit ^{DF, GF, VE, VG}

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Classic Continental

32

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit and Berries ^{DF, GF, VE, VG}

Orange and Honeycomb Yogurt ^{VE}

Granola

Selection of Breakfast Pastries ^{VE}

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

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

Torrey Pines

41

Chilled Orange, Grapefruit, Apple, Cranberry Juices

Sliced Fruit and Berries ^{DF, GF, VE, VG}

Selection of Breakfast Pastries ^{VE}

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

Fruit Smoothie ^{VE}

Strawberry, Banana, Yogurt, Honey

Orange and Honeycomb Yogurt ^{VE}

Granola

Bagels and Smoked Salmon

Tomato, Cream Cheese, Onion, Cucumbers, Capers

Artisanal Cheeses and Sliced Meats

Freshly Brewed Peerless Coffees

Selection of Steven Smith Teamaker Teas

A service charge of 24% and sales tax, currently 7.75% will apply to all food and beverage. Prices are subject to change.

DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan





Brunch Enhancement Suggestions

Selections listed will be displayed for a maximum of 90 minutes and are priced on a per person basis. Minimum is 30 people. Station attendants required for every 75 people. Pricing listed to accompany continentals & buffets only.

Chilaquiles Station ^{GF, VE} 16
+ 175 Station & Attendant Fee

Scrambled Eggs or Egg Whites with Fresh Corn
Tortilla Chips, Roasted Tomatillo Sauce, Guajillo Chile
Sauce, Sweet Peppers, Green Onions, Mushrooms,
Spinach, Cotija Cheese, Pickled Onions, Fresh Cilantro

Breakfast Burrito Station 8
Choose Two

Bacon, Egg, Cheddar, Pico de Gallo
Spinach, Egg Whites, Black Beans, Salsa Fresca ^{DF, VE}
Arugula, Egg, Roasted Pepper, Cotija ^{VE}
Braised Short Rib, Egg, Broccolini, Brie Cheese

Omelet Station 16
+ 175 Station & Attendant Fee

Bacon, Chorizo, Ham, Bell Peppers, Tomatoes,
Mushrooms, Spinach, Three Cheese Blend, Feta,
Salsa Verde, Salsa Roja

Bagel Station 10
+ 7 Smoked Salmon

Assorted Bagels, House Made Schmears:
Smoked Salmon, Chive Cream Cheese
Caramelized Onion, Thyme, Goat Cheese
Fresh Berry, Lemon, Mascarpone Cheese

Brunch Cocktail Bars

Build-Your-Own-Mimosa 20 First Hour & 12 Each Additional Hour
Estancia Select, California
Orange Juice, Cranberry, Peach Puree

Build-Your-Own-Bloody Mary 20 First Hour & 12 Each Additional Hour
Seagram's Vodka, Estancia Bloody Mary Mix,
Celery Stalks, Bacon Slices, Olives,
Worcestershire, Horseradish, Lime Wedges,
Pickled Beans, Pepperoncini, Tabasco

A service charge of 24% and sales tax, currently 7.75% will apply to all food and beverage. Prices are subject to change.
DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan





Your Estancia La Jolla Catering Sales Manager

Your catering sales manager will be your initial hotel contact. They will introduce you to the grounds and ambiance of Estancia and be available to answer any questions and provide suggestions as you finalize your wedding.

Once you confirm your wedding at Estancia the catering sales manager will:

- Reserve the event space and provide you with an event agreement
- Create an initial estimate of charges outlining general food and beverage pricing, deposit and final payment schedule
- Provide a guestroom agreement, if requested and based on availability

Your Estancia La Jolla Event Services Manager

Once your event agreement is signed, your catering sales manager will introduce you to your event services manager, who will:

- Act as your primary point of contact once your event(s) have been confirmed at Estancia
- Act as menu consultant for all food and beverage selections
- Detail your banquet event order(s) outlining the event specifics
- Create a floor plan 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 on-site 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
- Recommend outside special event professionals to provide music, floral, photography, ceremony officiation, invitations and professional wedding coordination
- Provide updated rooming lists for your group block
- Assist with special room requests and needs of your guests requiring overnight accommodations.

*A service charge of 24% and sales tax, currently 7.75% will apply to all food and beverage. Prices are subject to change.
DF = Dairy Free, GF = Gluten Free, VE = Vegetarian, VG = Vegan*





Your Professional Wedding Planner

To ensure a flawless event, Estancia La Jolla requires a professional wedding coordinator 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 bridal 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, bridal party, band/DJ, florist, photographer and other vendors
- Assist the bride and bridal party with dressing the day of the wedding
- Ensure the ladies have their corsages and bouquets; assist the gentlemen with pinning of the boutonnieres
- Deliver and arrange ceremony programs, escort cards, place cards, favors, and any personal items
- Coordinate your ceremony by arranging the bridal party, assisting bride with dress, 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





Catering Policies and Information

Food and Beverage Service

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.

Service Charge and Staffing

All catering and banquet charges are subject to applicable hotel service charge, currently 24%, 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 event manager for pricing.

Buffets

For groups less than 30 guests, a per person surcharge will be added to buffet meal service. Buffet and station pricing is based on 90 minutes of service and each additional hour is subject to additional fees. Contact your catering contact for specifics.

Plated Events

In the event that your group requires a split menu, entree selections are limited to a maximum of two selections plus a vegetarian option, and the higher price applies to all entrees. The hotel requires that the client produce place cards or tickets identifying the particular entree 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. Day-of tableside choice requires a minimum of a four course menu selection plus an additional \$20 per person, for a total of \$30 above listing price.

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 first event. Also, please confirm your final count at least 3 business days in advance. This will be considered your minimum 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.





Catering Policies and Information

Inclusions

With a \$10,000 food and beverage minimum, a menu tasting for two people plus two day-of dressing rooms. If this minimum is not met, the following charges will occur: \$150 menu tasting for two people and \$350 for each dressing room.

Room Setup and 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 hours is provided. If an additional hour(s) is requested and permitted by the hotel, a \$500 charge will apply per half hour.

Confirmation of Set-up 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, sky lanterns and drones is 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 and Signage

Your event services 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 event services 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.





Catering Policies and Information

Event Amplification and Lighting

City noise ordinance restrictions apply to all events. San Diego Noise Abatement and Control Limits can be provided to you by your event manager. Outdoor functions may not begin earlier than 9:00am and must end no later than 10:00pm. 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 provider is the exclusive provider of all outdoor lighting.

Audio Visual

To ensure the smooth operation of your event, Estancia La Jolla Hotel has selected Five-Star AudioVisual as the in-house AV production partner. Estancia La Jolla 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. Five Star AudioVisual exclusive services include hotel AV liaison, rigging, event space internet, phone services, and outdoor external lighting.

Deliveries

All deliveries must be pre-arranged with event manager. Delivery hours are between 9:00am and 10:00pm 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.





Preferred Vendors

Wedding Consultants

EverAfter Events	619.787.0978
Sweet Blossom Weddings	858.668.8263
Bliss Events	619.252.1058
Luxe Special Events	858.232.8987
Lavish Weddings	858.740.4833
White Lace Events & Design	858.829.5351

Clergy

Bethel & Jason Nathan	619.302.3035
Fr. Roland	619.808.7605
Deborah Young	619.239.3306
Rabbi Ian	858.952.1200
Robert Stevens	619.964.0946

Florists

Annette Gomez	760.931.1878
Organic Elements	858.610.8881
Blush Botanicals	858.342.0480
Adorations	619.225.1915
Isari Flowers	858.345.1701

Photography

True Photography	619.795.9545
Troy Grover	714.404.5563
Garrett Richardson	619.800.0559
Laura Christin Photography	619.518.4228
She Wanders	619.861.6476
Bryan Miller	619.300.8373

Videography

Taylor Films	760.846.0418
Modern 8 Films	760.701.2413
Quixotic Pictures	619.630.5277
Cloudless Weddings	949.427.0513

Bakeries

Michele Coulon	858.456.5098
Sweet Cheeks	619.285.1220
CAKE	619.295.CAKE
Twiggs Bakery	619.296.4077
VG Donut & Bakery	760.753.2400

Disc Jockies

Vario Weddings	858.277.4800
Still Listening Productions	858.342.4702
Mobile Music Plus	858.538.5740
Pro Motion Entertainment	619.840.3572

Music

Bands:

Bonnie Foster	858.967.0167
NRG	888.849.6417
Encore Entertainment	888.864.3626
The Mighty Untouchables	619.813.1356

Instrumental:

Vario Weddings	858.277.4800
Still Listening Productions	858.342.4702
Israel Maldonado	858.254.6625
Miles Moynier	619.659.0577
Caprice Strings	619.460.9265





Preferred Vendors

Attire/Gown Services

M Bride	858.551.1718
The Bustle Bridal Boutique	858.523.9254
Gentlemen's Tux Club	619.239.8901
Margaret's Cleaners	866.454.2373
Forever Treasured	866.522.0339

Make Up Artists

Lovestruck	858.255.0082
Lisa McCoy	619.972.5858
Bijou Beautiful	858.822.9432
Claire Young	619.708.9452

Hair Stylists

Mish Mucho	619.852.6677
Bijou Beautiful	858.822.9412
Wendy McGill, JDM Salon	619.668.2929
Claire Young	619.708.9452

Specialty Linens

La Tavola	949.548.1333
A Perfect Table	619.857.8197
BBJ Linen	224.343.5259

Specialty Rental & Décor

Platinum Pro	760.828.0255
Archive Rentals	888.459.6598
Concepts Event Design	619.336.0202
Classic Party Rentals	858.496.9700
AFR Event Furnishings	619.819.9680
SD Interior Foliage	619.463.5429

Specialty Services

Joes on the Nose	858.373.8001
Sensational Treats	858.776.4999
TapSnap 1206	619.480.9143
Pixster Photo Booths	888.668.5524
Vario Weddings	858.277.4800

Transportation

LJ Transportation	858.456.7410
Rolls Livery	619.518.7655
La Costa Limousine	760.438.4455

