

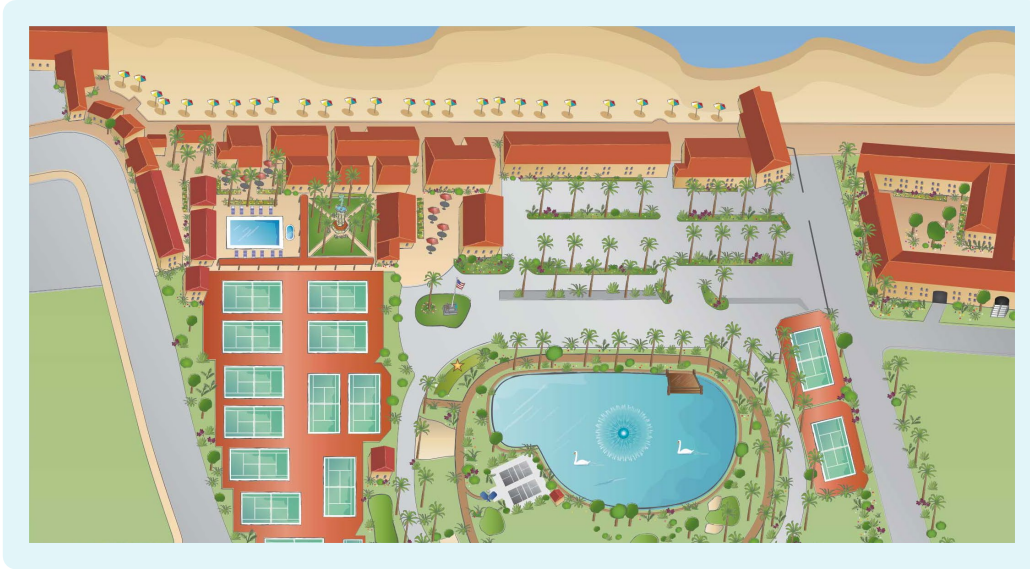
LA JOLLA 
BEACH & TENNIS CLUB

Weddings





Venue Options



	Name	Sq. Feet	Height	Reception	Theater	Classroom	Conference	Banquet
1	Beach	10,000	-	300	-	-	-	
2	Club Dining Patio	2,135	-	300	-	-	-	200
3	Spindrift Pavilion	3,000	-	250	-	-	-	250
4	La Sala Room	1,800	12'	250	160	100	60	160
5	The Walnut Lounge	2,850	12'	75	-	-	-	-

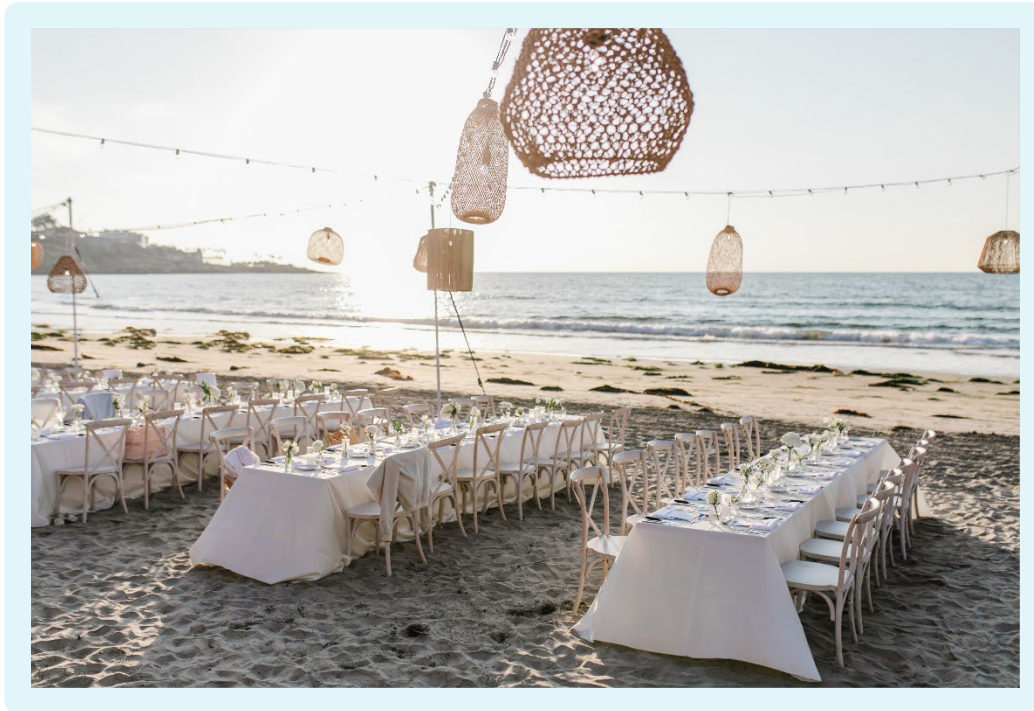


Location is everything. So, set the stage for a flawless affair with venues that fit any occasion.

The La Jolla Beach & Tennis Club's experienced, onsite catering team will handle everything from menu selection and set-up to serving and clean up – all while providing exceptional service. We offer a variety of spaces to accommodate groups of all sizes, year-round.

Thank you for considering the La Jolla Beach & Tennis Club as the location for your special occasion.

Beach



Host your event on the beach. Our beautiful 10,000-square-foot beach can accommodate up to 300 guests and is perfect for receptions, weddings, reunions, team-building exercises, beach barbeques, and parties.

Reception: 300 people

** Additional set up and equipment fees may apply.*

** Additional food and beverage minimums apply.*



Club Dining Patio



Located at the heart of The Club, this space brings dining alfresco to a whole new level. A rich stone floor and amazing views of the hills of La Jolla provide the perfect location for your outdoor event.

Reception: 300 people | Banquet: 200 people

** Additional set up and equipment fees may apply.
* Additional food and beverage minimums apply.*





The Walnut Lounge

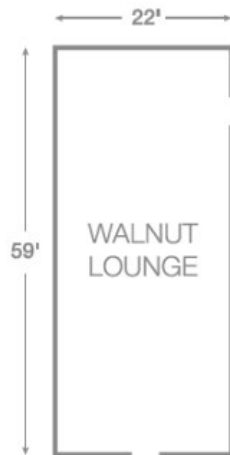


Located right on the boardwalk inside The Club, this space offers an elevated yet approachable enclave for those looking to unwind. This inviting setting combines relaxation and sophistication in the heart of La Jolla Shores.

Reception: 75 | Partial Buyout Available

** Additional set up and equipment fees may apply.*

** Additional food and beverage minimums apply.*





Spindrift Pavilion

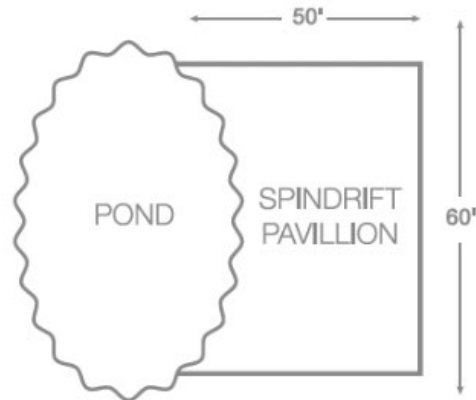


Situated on our private 9-hole golf course, our pickleball courts, gazebo, lawn and duck pond provide a unique venue option. Its open landscape, and views of the surrounding area provide a perfect canvas for your event and make a beautiful outdoor choice.

Reception: 250 people

**Additional set up and equipment fees may apply.*

**Additional food and beverage minimums apply.*



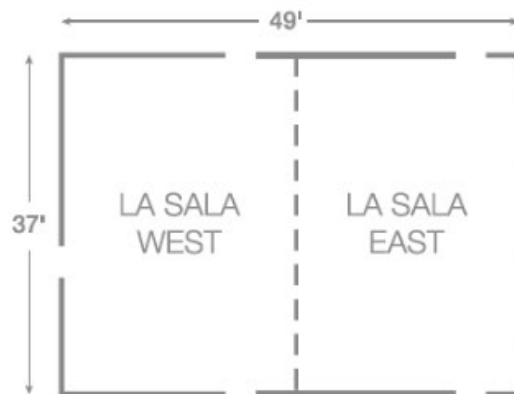


La Sala Room



La Sala is our largest indoor venue at approximately 2,000 square feet. With 12-foot ceilings, rich wood paneling and fabric walls, it is a great location for any affair.

Reception: 250 people
**Additional food and beverage minimums apply.*



Perfectly Planned Wedding Receptions

Wedding reception menu packages start at \$135 per person, are based on a minimum of 50 guests, and include the following:

HORS D'OEUVRES

Choice of three hors d'oeuvres tray-passed to your guests during your cocktail reception.

PLATED OR BUFFET DINNER

Choice of two-course plated dinner service or stationed dinner buff et.

WINE SERVICE

One glass of white or red wine per person.

SPARKLING TOAST

One glass of sparkling wine or non-alcoholic sparkling cider per person.

COFFEE SERVICE

Freshly brewed coffee and tea following dinner service.



Starters

TRAY-PASSED HORS D'OEUVRES

Select three hors d'oeuvres served to guests during the cocktail portion for either plated or buffet-style receptions.

Cool Selections

CITRUS POACHED PRAWN

Bloody Mary Cocktail Sauce

LEMON RICOTTA

Pistachio & Prosciutto Canapé

ENGLISH CUCUMBER

Smoked Salmon, Caper Crème Fraîche

SUGAR CURED TOMATO

BRUSCHETTA
Fresh Mozzarella

SEASONAL MELON & PROSCIUTTO

Merlot Sea Salt

BEEF TARTARE

Horseradish Crème Fraîche, Crostini, Micro Mizuna

Hot Selections

STUFFED BELLA MUSHROOM

Quinoa, Aged Gouda

FRENCH BRIE TARTLET

Candied Apple, Pecan Praline

LUMP CRAB CAKE

Lemon Caper Aioli

MESQUITE CHICKEN SKEWER

Parsley Pesto

BACON WRAPPED DATES

Blue Cheese, Balsamic Reduction

WILD MUSHROOM RISOTTO

Truffle Oil

Additional options on the next page...

25% service charge and applicable state tax will be added to all food and beverage charges. Menu prices are subject to market fluctuation.



Starters Cont.

PLATED DINNER STARTERS

Choice of one salad or one soup for your entire party for plated-style receptions.

ROASTED TOMATO BISQUE

Basil Oil

WILD MUSHROOM SOUP

Parmesan Cream

CLUB CLAM CHOWDER

Garlic Chive

BABY ICEBERG WEDGE

Crisp Applewood Smoked Bacon, Cherry Tomatoes, Chives, Buttermilk Blue Cheese Dressing

GEM ROMAINE CAESAR

Shaved Belgiosio Parmesan, House Crouton, Caesar Dressing

WILD ARUGULA

Shaved Fennel, Hickory Smoked Almond, Sun-Dried Cranberry, Goat Cheese, Caramelized Shallot Vinaigrette

LOCAL FIELD GREENS

Artichoke Heart, Feta, Golden Beets, White Balsamic Vinaigrette Top of Form

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Plated Main Course

Select up to two entrées from any tier and one vegetarian option for your entire party. The highest price will prevail for all selections.

TIER 1 ENTRÉES

\$135 per person

ORGANIC HALF CHICKEN

Heirloom Roasted Potatoes, Broccolini, Basil Pesto, Thyme Butter Sauce

MUSTARD GLAZED SALMON

Whipped Buttermilk Yukon Potato, Cured Tomato, Pencil Asparagus, Beechwood

BRAISED PRIME SHORT RIB

Yellow Corn & Mascarpone Polenta, Cider Glazed Carrots, Cippolini Onion, Parsley Gremolata

PAN SEARED SEABASS

Wild Rice Pilaf, Sautéed Bloomsdale Spinach, Bella Mushroom, Mango Relish, Thyme Butter Sauce

TIER 3 ENTRÉES

\$160 per person

PEPPERCORN CRUSTED BEEF TENDERLOIN

Roasted Yukon Garlic Mashed Potatoes, Bacon Wrapped Asparagus, Artichoke Mushroom Ragu, Bordelaise

PETRA SOLE

Marble Potatoes, Swiss Chard, Butternut Squash, Kalamata Olive Relish, Lemon Caper Sauce

MAINE LOBSTER TAIL

Lump Crab Risotto, Grilled Broccoli Rabe, Charred Lemon, Drawn Butter

PORK OSSO BUCCO

Truffle Yukon Mash, Cider Glazed Pearl Onion, Baby Broccolini, Garden Herb Gremolata

TIER 2 ENTRÉES

\$150 per person

100Z PRIME RIB

Bacon Scallion Yukon Potato Hash, Grilled Asparagus, Creamy Horseradish, Natural Au Jus

GRILLED SWORDFISH

Beluga Lentil, Rainbow Swiss Chard, Blistered Heirloom Tomato, Lemon Butter Reduction

PACIFIC SNAPPER

Citrus Risotto, Seasonal Farmers Market Vegetables, Charred Lemon, Tomato Relish

SURF & TURF DUO

\$175 per person

CENTER CUT FILET & MAINE LOBSTER TAIL

Whipped Yukon Potatoes, Broccolini & Asparagus, Artichoke Tomato Ragu, Bordelaise Sauce

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Plated Main Course Cont.

VEGETARIAN ENTRÉES

All Vegetarian options are Gluten-Free

YELLOW CORN & MASCARPONE POLENTA

Fennel, Cured Tomato, Eggplant, Asparagus, Basil Pistou

ORGANIC ROASTED CAULIFLOWER

Rainbow Swiss Chard, Red Quinoa, Crispy Shallot, Pine Nuts, Gremolata

WILD MUSHROOM RISOTTO

Field Peas, Cipollini, Truffle Gremolata, Parmesan

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Dinner Buffets

MEDITERRANEAN FEAST

\$135 per person

ARTISAN CHEESE & CHARCUTERIE BOARD

Local Fruits, Artisan Breads & Crackers

PANZANELLA SALAD

Heirloom Tomato, Red Onion, Cucumber, Herb Focaccia Crouton, Fire Roasted Pepper, Dill, Red Wine Vinaigrette

CAVATAPPI

Fennel, Tomato, Snap Pea, Burrata Cheese

CRISP ARANCINI

Parmesan

CHICKEN BREAST

Lemon Cured Tomatoes, Peppers, Mushrooms

BRAISED BEEF SHORT RIB

Kalamata Olive, San Marzano Tomato, Parsley Gremolata

ORZO RISOTTO

Blistered Tomato, Artichoke, Mascarpone

BROCCOLI RABE & HEIRLOOM CARROT

Merlot Sea Salt

ARTISAN BREAD, SWEET BUTTER

*25% service charge and applicable state tax will be added to all food and beverage charges.
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Dinner Buffets Cont.

CHEF'S TABLE

\$150 per person

CLUB CLAM CHOWDER

Chive, Crisp Pancetta

LOCAL GREENS

Fresh Garden Herbs, Shaved Rainbow Carrot,
Charred Corn
Dressing: Buttermilk Ranch, Caramelized Shallot
Vinaigrette

GRILLED COLEMAN FARMS

ASPARAGUS

Lump Crab, Avocado & Citrus Salt

APPLE CIDER GLAZED ORGANIC

CHICKEN BREAST

Cider Glazed Pearl Onion, Gremolata

TI LEAF ROASTED SALMON

Rainbow Swiss Chard, Tomato Fennel Marmalade

ROASTED WEISER FARMS

HEIRLOOM POTATO

Dijon Butter

SEASONAL FARMERS MARKET

VEGETABLES

California Olive Oil

ARTISAN BREAD, SWEET BUTTER

*25% service charge and applicable state tax will be added to all food and beverage charges.
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Dinner Buffets Cont.

LAND & SEA

\$160 per person

LOBSTER BISQUE

Toasted Garlic Croutons

ARUGULA SALAD

Shaved Parmesan, Golden Beet, Crisp Pancetta, Pepita Seeds, White Balsamic Vinaigrette

GRILLED ASPARAGUS

Lump Crab, Tomato, Meyer Lemon Vinaigrette

SHAVED PRIME RIB

Grilled Haricot Verts, French Radish, Toasted Hazelnut, Crispy Shallot, Tarragon Aioli

PRIME PETIT FILET & JUMBO PRAWN

Wild Mushroom Ragu, Natural Au Jus

WHISKEY BRINED JIDORI CHICKEN

Fuji Apple Chutney

YUKON POTATO HASH

Bacon, Aged White Cheddar

SEASONAL ROASTED ROOT VEGETABLES

WHOLE GRAIN ARTISAN BREAD

Aged Balsamic & Olive Oil

*25% service charge and applicable state tax will be added to all food and beverage charges.
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Desserts

ACTION STATIONS

A minimum of 20 guests is required per station. A Chef Attendant is necessary at a rate of \$175 per 75 guests.

PETIT FOURS

Each petit four is priced at \$5, with a minimum order of 30 pieces. Available options include Macarons, Opera Cake, Red Berry Opera, Lemon Bars, Dulce de Leche Squares, New York Cheesecake, Tiramisu, and S'mores Bar.

Children's Menu

The cost is \$35 per child for those aged 10 and under. Please choose one entrée and one side for all children.

ENTRÉE OPTIONS

Two-Cheese Quesadilla, Golden Fried Chicken Fingers, Kid's Hamburger, Individual Cheese Pizza, Macaroni & Cheese

SIDE OPTIONS

French Fries, Seasonal Fresh Fruit, Mashed Potatoes, Steamed Vegetables, Sliced Apples

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Hosted Bar

HOUSE LIQUORS

\$15 each: Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

PREMIUM LIQUORS

\$17 each: Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky

LIQUEURS & CORDIALS

\$13–\$18 each: Frangelico, Amaretto Disaronno, Kahlua, Bailey's Irish Cream, Grand Marnier, Courvoisier VS, Rémy Martin VSOP

DOMESTIC BOTTLED BEER

\$7 each: Budweiser, Bud Light, Coors Light, Miller

IMPORTED BOTTLED BEER

\$8 each: Corona, Heineken, Amstel Light, Pacifico, Guinness, Stella Artois

CRAFT BOTTLED BEER

\$10 each: Mission Brewery Blonde Ale, Fat Tire, Ballast Point Sculpin, Green Flash Brewing West Coast IPA

NON-ALCOHOLIC

\$7 each: Individually Bottled Juices

\$5 each: Soft Drinks

\$7 each: Bottled Still and Sparkling Water

Charged based on consumption.

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Bar Packages

All beverage packages include soft drinks, juice, sparkling, and still water.

PREMIUM

\$28 for the first hour per person / \$17 for each additional hour per person

LIQUEURS & CORDIALS

Ketel One Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Herradura Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Kahlua, Bailey's Irish Cream

WINE

Cambria Chardonnay "Katherine's Vineyard", Santa Maria Valley, California
Cabernet Sauvignon: Franciscan, Oakville Estate, Napa, CA

BEER

Budweiser, Heineken, Amstel Light, Fat Tire

STANDARD

\$23 for the first hour per person / \$15 for each additional hour per person

LIQUEURS & CORDIALS

Tito's Vodka, Beefeater's Gin, Bacardi Rum, Pueblo Viejo Blanco Tequila, Cutty Sark Whisky, Old Forester Bourbon

WINE

Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

BEER & WINE

\$20 for the first hour per person / \$12 for each additional hour per person

BEER

Bud Light, Corona, Stella Artois, Fat Tire, Mission Brewery Blonde Ale, Green Flash Brewing Company West Coast IPA

WINE

Ferrari-Carano Sauvignon Blanc, Sonoma, CA; Chardonnay and Cabernet Sauvignon, Estancia, Central Coast, CA

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Wine Cellar

Vintages & pricing are subject to change based on availability.

Pricing is per bottle. Corkage fee is \$35 per bottle.

SPARKLING WINE

Avisi, Prosecco, Italy \$45

Mumm's, Napa, California \$56

Domaine Carneros, Brut, Napa, California \$60

Roederer Estate, Brut, Anderson Valley, California \$70

CHAMPAGNE

Nicolas Feuillatte, Brut, Epernay, France \$78

Taittinger, La Française, Brut, Epernay, France \$95

Veuve Clicquot Ponsardin, Brut, Reims, France \$120

Dom Perignon, Moët & Chandon, Brut, Epernay, France \$295

SAUVIGNON BLANC

Ferrari-Carano, Sonoma County, California \$50

Matanzas Creek, Sonoma, California \$48

DAOU, Paso Robles, California \$48

Grgich Hills, Napa, California \$56

Malk, Russian River, Sonoma, California \$68

PINOT GRIS / PINOT GRIGIO

Pinot Gris, "J," California \$46

Pinot Grigio, Scarpetta, Friuli-Venezia Giulia, Italy \$48

25% service charge and applicable state tax will be added to all food and beverage charges. Menu prices are subject to market fluctuation.



Wine Cellar Cont.

CHARDONNAY

- Estancia, Central Coast, California \$40
- La Crema, Monterey, California \$50
- Cambria, "Katherine's Vineyard," Santa Maria Valley, California \$52
- Sonoma-Cutrer, Russian River, Sonoma, California \$58
- Grgich Hills, Napa, California \$85

PINOT NOIR

- Sean Minor, Carneros, Sonoma, California \$50
- Cambria, Julia's Vineyard, Santa Maria Valley, California \$64
- Anne Amie, Willamette, Oregon \$62
- En Route, Russian River, California \$75
- Merry Edwards, Sonoma Coast, California \$80

CABERNET SAUVIGNON

- Estancia, Paso Robles, California \$40
- Arrowood, Sonoma, California \$54
- DAOU, Paso Robles, California \$58
- Franciscan, Oakville Estate, Napa, California \$60
- Decoy, Sonoma, California \$56
- Post & Beam, Napa, California \$78
- Silver Oak, Alexander Valley, California \$125

OTHER REDS

- Tapiz, Malbec, Mendoza, Argentina \$48
- Matanzas Creek Merlot, Bennet Valley, Sonoma, California \$55
- Hill Family Estate Merlot, Napa, California \$62
- Muga, Reserva, Tempranillo, Rioja, Spain \$79

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Menu prices are subject to market fluctuation.*

Make your Special Day a Weekend to Remember

Thank you for choosing the La Jolla Beach & Tennis Club
to host your special day!

As you plan, we invite you to take advantage of our
stunning location and full-service catering team to
enhance your event with some memorable pre- and post-
event extras.

Our private event spaces and open-air patios are perfect for
groups of 20 to 200.

- Welcome Receptions on the Patio
 - Rehearsal Dinners
- Beach Barbecues on the Sand
- Post-Wedding Brunch Buffets
 - Farewell Parties



Frequently Asked Questions

The following information addresses some common questions about hosting a catered event at The La Jolla Beach & Tennis Club. Please contact our membership or catering departments with any specific questions about requirements or fees. We look forward to assisting with your special event!

Do I need to be a Club Member to host an event on the property?

Non-members can host an event if it is sponsored by a current member or through a rooms sponsorship based on the number of guests. All events are subject to approval.

How far in advance can I book?

Space may be reserved up to twelve months in advance.

Do you charge guest fees for all events?

Guest fees apply to all events on the beach.

Where will my guests park during the event?

Our parking lot is available for your guests. However, valet parking is required for groups of 50 or more.

Can I have live music at my event?

Yes, entertainment can be arranged through LJBTC. On the beach, only acoustic music is allowed, with amplification permitted during wedding vows and the recessional.

Can I host a fundraising event or have a non-hosted bar?

Events at the Club may not include cash transactions, including the sale of admission charges, merchandise, food, or beverage. Drink tickets may be provided to guests.

How many people can I invite to my party?

We offer several venue options, both inside and outside the Club, for groups of up to 200 people.

When do I need to finalize my headcount?

The catering office requires notification of the number of guests five business days prior to your event. The full guest list must be provided 24 hours before the event.

How late can our party last?

All events must conclude by 10 p.m.

Can I close the pool for my event?

The pool is open daily to members and guests from sunrise to sunset.



FAQ's Cont.

Are dogs permitted at the Club?

Pets are prohibited on Club property, except for those protected under the American with Disabilities Act.

Can I bring a specialty cake from my favorite bakery?

Yes, outside cakes are allowed; however, a per-person dessert service charge will apply.

Can I bring in my own alcohol or use an outside caterer?

Our Food and Beverage team will handle all event needs. Food and beverage from outside sources are not permitted.

How far in advance will I need to pay?

A deposit schedule will be arranged, with full pre-payment due ten days prior to the event.



Catering Information

Because of the private nature of the Club, certain restrictions and fees apply. Below is additional information regarding hosting an event at the La Jolla Beach & Tennis Club.

Additional Sponsorship

Additional sponsorship is required for all event bookings. One member can sponsor an event, and all member sponsors are required to attend. If you do not have member sponsorship, you can obtain it by reserving 1 guest room per every 10 attendees during peak season (May–October) or 1 guest room per every 25 attendees during off-peak season (November–April). Please note that overnight room reservations are subject to availability and minimum length of stay requirements.

Confirmation of Space

All dates are subject to approval and are only considered definite upon receipt of a completed sponsorship authorization form (if applicable), signed contract, required deposit, and any additional required paperwork.

Valet Parking

Valet parking is required for groups of 50 or more during peak season. During the off-season, valet parking is required for groups of 75 or more.

Guest Fees

Members hosting beach events will be charged \$20.00 per adult and \$7.00 per child (ages 6–12). Children ages 5 and under are free. Hotel guests hosting beach events will be charged \$30.00 per adult and \$10.00 per child (ages 6–12). Children ages 5 and under are free.

Additional Charges

A food and beverage minimum will apply, and if not reached, a labor charge will be assessed. A 25% service charge is added to all food, beverage, and labor charges and is subject to change. California state sales tax is calculated on the total of all charges (excluding entertainment and valet service). The bartender fee is \$150.00 per bartender (up to 75 guests per bartender). A Banquets Bartender is required for any service of beer, wine, or alcohol. Cake service is \$5++ per person. The chef attendant fee is \$175. Catering grill rental is \$150.