La Jolla Shores Hotel

WEDDINGS

SERVICES & PRICE GUIDE

LJSHORESHOTEL.COM

TABLE OF

Contents

Venue Options	3
Wedding Experiences	9
Seasonal Promotions	11
Hors D'oeuvres	13
Dinner Buffets	14
Plated Dinner	16
Beverage Packages	19
Wine Cellar	21
Signature Cocktails	23
Catering Services	24
Wedding Planner	25

La Jolla Shores Hotel

La Jolla Shores Hotel

AVAILABLE VENUES

Beach

Say 'I Do' where the ocean meets the shore. At La Jolla Shores Hotel, your love story unfolds on soft sand with sea breezes and the sound of waves as your soundtrack. From intimate barefoot vows to grand waterfront celebrations, we offer a stunning setting, seamless coordination, and permit facilitation for your day. Beach events are not available in July or August.

Ceremony: 200

Acapulco & Terrace

Perched two stories above the Pacific, Acapulco offers panoramic views and relaxed California elegance—perfect for receptions, toasts, or private moments. Bathed in natural light and opening onto a private deck, it invites guests to enjoy ocean breezes, golden sunsets, and the laid-back charm of La Jolla Shores for gatherings from welcome cocktails to after-parties.

Cocktail Reception: 100
Banquet: 80
View Virtual Tour

La Jolla Ballroom & Shores Patio

Just steps from the beach, the La Jolla Ballroom is a bright, breezy indoor-outdoor venue ideal for intimate gatherings, receptions, or rehearsal dinners. Floor-to-ceiling windows and a private patio framed by hacienda-style architecture blend seaside charm with a refined, residential feel—perfect for sunlit celebrations and heartfelt moments.

LA JOLLA ROOM
Cocktail Reception: 80
Banquet: 60
View Virtual Tour

SHORES PATIO
Cocktail Reception: 200
Banquet: 150

Shores Lawn

Just steps from the sand, the Shores Lawn offers golden sunlight, ocean breezes, and sweeping Pacific views for unforgettable 'I do's.' Ideal for intimate ceremonies or grand celebrations under the stars, it blends natural beauty with relaxed California elegance—where memories are made and love stories begin.

Cocktail Reception: 120
Banquet: 100
View Virtual Tour

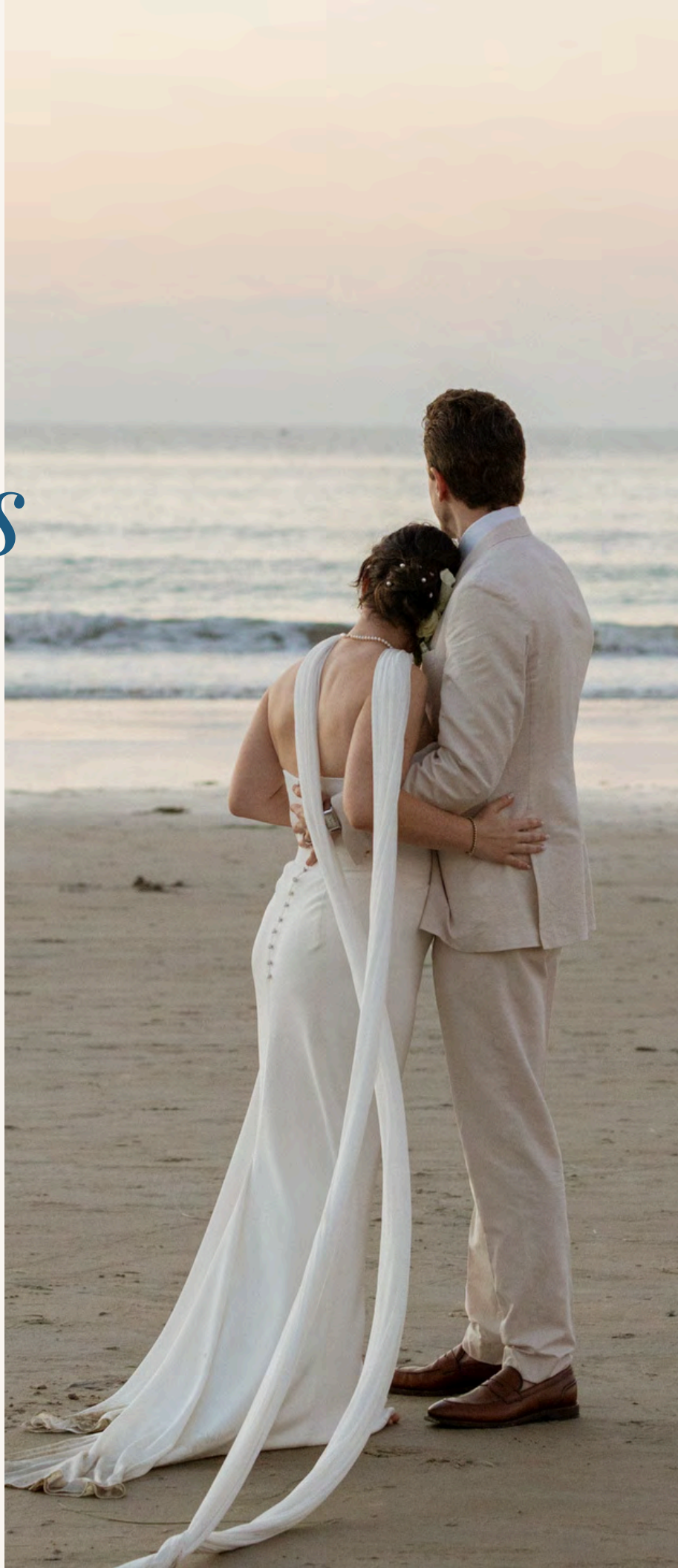
Garden Patio

A hidden gem just steps from the sand, the Garden Patio offers a serene, sunlit setting surrounded by lush greenery and coastal charm. Perfect for ceremonies, receptions, or intimate gatherings, it blends privacy, ocean air, and a romantic, residential feel—ideal for toasts, mingling, and heartfelt moments.

Cocktail Reception: 200
Banquet: 200
View Virtual Tour

La Jolla Shores Hotel

Packages



Wedding Experiences

Celebrate your wedding just steps from the Pacific, where laid-back coastal elegance meets effortless hospitality. With panoramic ocean views, soft sand underfoot, and San Diego's year-round sunshine, La Jolla Shores Hotel is the perfect setting for a relaxed yet elevated wedding celebration.

INTIMATE SHORES MINIMONY

Designed for up to 25 guests
Starting at $5,000
Sunday–Thursday preferred | Based on availability
Package includes:
Oceanfront ceremony & reception venue
Standard ceremony setup
House white linens and chairs
Two passed appetizers for one-hour reception
Two-course plated dinner service
Sparkling wine toast for the couple
Dedicated Event Services Manager

Package Terms & Conditions
Pricing Structure
Beverage packages are not included in per-person package pricing unless otherwise specified.
Wedding venue fees are not included in per-person package pricing.
Guest Count
Wedding packages and estimates are based on the contracted guest count.
If the final guaranteed guest count exceeds the contracted count by more than 5%, a revised agreement and addendum will be required.
Beachfront Access
The La Jolla Shores Beach "toes in the sand" beachfront venues carry venue fees reflective of seasonality:
Off-Peak Season: September 1 - June 30 (Permitting of public beach space is allowed)
Peak Season: July 1 - August 31 (Permitting of public beach space is prohibited)
Event Timing & Setup
Beachfront Venues
Access for setup begins 4 hours prior to event start time
Package includes: 1-hour reception, 4 hours of dinner service

Wedding Experiences

SHORESIDE I DO

Designed for up to 50 guests
$160/Per Person

Standard ceremony setup
House white linens and chairs
Three passed appetizers for one-hour reception
Two-course plated or buffet dinner service
Sparkling wine toast for the couple
Menu tasting for two
Preferred vendor access
Dedicated Event Services Manager

SUNSET SHORES

Designed for up to 100 guests
$200/Per Person
Includes "Shoreside I Do" in addition to:

Waived cake cutting fee
Waived venue fee for one additional wedding event
Complimentary coffee & tea service display
Priority access to premier oceanfront venues
Choice of enhanced specialty linen or chair upgrade
Complimentary white umbrellas
On-site accommodations for the couple (based on availability)

OCEANFRONT AFFAIR

Designed for 150+ guests
$250/Per Person
Includes "Sunset Shores" in addition to:

Pre-wedding operations meeting
Waived reception & after-hour venue fees
Complimentary market lighting
Complimentary two-night stay for the couple (based on availability)

Package Terms & Conditions
Pricing Structure
Beverage packages are not included in per-person package pricing unless otherwise specified.
Wedding venue fees are not included in per-person package pricing.
Guest Count
Wedding packages and estimates are based on the contracted guest count.
If the final guaranteed guest count exceeds the contracted count by more than 5%, a revised agreement and addendum will be required.
Beachfront Access
The La Jolla Shores Beach "toes in the sand" beachfront venues carry venue fees reflective of seasonality:
Off-Peak Season: September 1 - June 30 (Permitting of public beach space is allowed)
Peak Season: July 1 - August 31 (Permitting of public beach space is prohibited)
Event Timing & Setup
Beachfront Venues
Access for setup begins 4 hours prior to event start time
Package includes: 1-hour reception, 4 hours of dinner service

Seasonal Promotions

Winter Shores Wedding Bliss

Embrace the romance of a winter wedding by the sea. Crisp coastal air, golden sunsets, and a relaxed seasonal pace create an intimate and unforgettable celebration at La Jolla Shores Hotel.

Valid for weddings held November – June
Excludes holidays | Based on availability
Winter enhancements include:
Reduced Food & Beverage minimums
Complimentary ceremony venue fee
Sparkling wine toast for the couple
Complimentary wedding night stay for the couple (based on availability)
Preferred guest room rates with contracted room block

Applicable to Tier I, II, or III wedding packages.

Weekday Wedding Escape (Sunday–Thursday)

Celebrate your love with a relaxed, oceanfront wedding on a preferred weekday. Sunday–Thursday weddings offer greater flexibility, enhanced value, and the same stunning coastal setting.

Valid for weddings held Sunday – Thursday
Weekday enhancements include:
Reduced Food & Beverage minimums
Complimentary ceremony venue fee
Signature welcome cocktail or sparkling wine greeting
Extended setup time for décor (based on availability)
Preferred guest room rates

La Jolla Shores Hotel

Menus

Hors D'Oeuvres

Displayed or tray-passed | *select up to three*

CHILLED

Ricotta Crostini
oven-dried tomato caponata, pickled mustard seed (vg)
Salt Roasted Beet
whipped goat cheese, chives (vg)
West Coast Oyster
ponzu mignonette, pickled serrano, cucumber (gf, df)
Brie Tart
apple rosemary compote, pecan brittle
Beef Tartare
capers, potato rosti, mustard, toasted brioche
Melon & Prosciutto
compressed melon, fresh mint (gf, df)

WARM

Vegetable Spring Roll
sweet chili sauce (vg, df)
Tomato Arancini
fontina cheese, basil pesto (vg)
Lump Crab Cake
spicy aioli
Coconut Shrimp Skewer
sriracha mayo
Tandoori Chicken Satay
coriander yogurt (gf)
Lamb Lollipop
mint & rosemary crust, olive chimichurri (gf, df)

Dinner Buffets

Minimum of fifty (50) guests | Priced per person

COASTAL BAJA
$160 per person
A vibrant celebration of Baja-inspired flavors

Tortilla Chips
salsa fresca, guacamole (vg)
Baja Tortilla Soup
corn tortilla strips
Southwest Salad
local baby greens, heirloom tomatoes
Persian cucumber, radish, cotija
toasted pepitas, cilantro-lime vinaigrette (vg)
Roasted Corn Esquites
epazote, cotija cheese, chile lime crema (vg)
Melon & Tropical Fruits
chef's selection (v)
Pescado Vera Cruz
seabass, stewed tomato sauce
green olives, roasted peppers, fried capers
Pollo Asado
charred peppers, onions
Carne Asada
citrus-marinated flank steak, blistered peppers
Traditional Mexican Sides
black beans, spanish rice
flour & corn tortillas (vg)
Caramel Flan
decadent custard, golden caramel sauce (vg)
Tres Leches Cake
slivered almonds, shaved chocolate (vg)

ALL AMERICAN COMFORT
$160 per person
A hearty, elevated spin on American classics

Tomato Bisque Soup
brioche croutons, torn basil (vg)
Watermelon Panzanella Salad
cucumber, red onion, cherry tomato
arugula, feta cheese, fresh mint
lime vinaigrette (vg)
White Rose Potato Salad
hard-boiled eggs, gherkin pickles, capers
sherry vinegar, fresh herbs (vg)
Grilled Chicken Thighs
honey chipotle marinade, cilantro gremolata
Barbeque Brisket
peppercorn crusted, bbq sauce
pickled piparras (df)
Creole Shrimp
dirty rice, andouille sausage, holy trinity
basmati rice (df)
Grilled Seasonal Vegetables
a medley of market-fresh vegetables
fire-grilled, lightly seasoned (v)
Mac & Cheese
cavatappi pasta, aged cheddar mornay
garlic parmesan crust (vg)
Fresh-Baked Parker House Rolls
salted honey butter (vg)
Apple Crumble Bars
buttery shortbread, spiced apples
golden crumble topping (vg)
Salted Caramel Brownies
fudgy chocolate brownies, salted caramel
sea salt (vg)

Dinner Buffets

Minimum of fifty (50) guests | Priced per person

LA JOLLAN
$175 per person
A vibrant celebration of Baja-inspired flavors

Artisan Cheese
chef's choice curated assortment (vg)
Clubhouse Salad
mesclun greens, roasted pears, shaved carrots
Persian cucumbers, grape tomatoes
white balsamic vinaigrette (v)
Heirloom Beet Salad
local baby greens, whipped goat cheese
sherry agave dressing, seed crunch (vg)
Faro Salad
roasted peppers, heirloom tomatoes
asparagus, marinated artichokes, arugula
lemon citronette (v, gf)
Icelandic Salmon
Italian salsa verde, blistered tomatoes (df)
Pan Seared Chicken Piccata
grilled artichokes, lemon caper sauce (gf)
Beef Tenderloin Tips
mushroom sauce (gf)
Whipped Potatoes
(vg)
Grilled Seasonal Vegetables
a medley of market-fresh vegetables
fire-grilled, lightly seasoned (v)
Flourless Chocolate Cake
dark chocolate, dusted cocoa (vg, gf)
Strawberry Cheesecake
macerated strawberries
buttery graham cracker crust (vg)

ITALIAN TABLE
$175 per person
A rustic feast featuring house-made specialties

Artisan Cheese
chef's choice curated assortment (vg)
Farmers Market Minestrone
seasonal vegetables, stewed tomato
kidney beans, croutons (vg)
Wild Arugula Salad
shaved fennel, parmesan cheese
sourdough crumble, lemon sumac vinaigrette (vgo
Caprese Salad
vine-ripened tomatoes, burrata, fresh basil (vg)
Pesca Puttanesca
seabass, cherry tomato, olives, capers, achovy
Tuscan Braised Short Ribs
pearl onions, mushrooms, chianti reduction
creamy polenta
Chicken a la Vodka
tomato cream sauce, calabrian chili
blistered tomatoes, fresh basil
Rigatoni with Ricotta-Basil Pesto
toasted pine nuts (vg)
Grilled Seasonal Vegetables
a medley of market-fresh vegetables
fire-grilled, lightly seasoned (v)
Tiramisu
mascarpone mousse, turbinado crumble
espresso-soaked lady fingers (vg)
Lemon Meringue Bars
tangy lemon curd, buttery shortbread
toasted meringue (vg)

Plated Dinner

Meal indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

TWO-COURSE PLATED DINNER
Pre-select one starter and up to three entrée selections, including vegetarian.

STARTERS
Select one soup or salad

SOUP
Tomato Bisque
olive oil, basil, crostini (vg)
Clam Chowder
bacon, potatoes, white clams, oyster crackers
Lobster Bisque
rich shellfish broth, cream
Butternut Squash
chantilly, pepitas, chili oil (vg)

SALAD
Heirloom Beet Salad
local baby greens, whipped goat cheese, sherry agave dressing, seed crunch (vg)
Wild Arugula Salad
shaved fennel, parmesan cheese, sourdough crumble, lemon sumac vinaigrette (vg)
Market Greens Salad
cherry tomato, cucumber, radish, champagne vinaigrette (vg)
Caesar Salad
romaine hearts, parmesan, brioche croutons preserved lemon, Caesar dressing
Iceberg Wedge Salad
applewood smoked bacon, cherry tomatoes, pickled red onions, buttermilk blue cheese dressing

Plated Dinner

Meal Indicators required to be provided by the client | Final guarantee and split entrée counts due five (5) business days in advance | The highest-priced entrée selected will apply to all guests.

TWO-COURSE PLATED DINNER
Pre-select up to three entrée selections, including vegetarian.

COASTAL CLASSICS
$160 per person

Roasted Swordfish
orzo pasta, grilled summer squash, sauce vierge (df)
Artichoke Ravioli
lemon cream sauce, basil, blistered tomatoes
garlic crumble
Braised Beef Short Rib
creamy polenta, braised spinach
italian white bean ragu, lemon parsley (gf)

THE DRIFT WOOD TABLE
$175 per person

Icelandic Salmon
fregola salad, roasted seasonal vegetables
caper citrus beurre blanc
Pasture-Raised Roasted Chicken
smashed white rose potatoes, braised spinach
calabrian chimichurri (gf, df)
NY Strip Steak
celeriac purée, roasted root vegetables
peppercorn demi

LEGACY BY THE SEA
$195 per person

Diver Scallops
herbed fregola, red pepper pesto, roasted squash
toasted almond gremolata, chive oil
Miso Sea Bass
carrot ginger purée, choy sum, scallion curls (df)
Filet Mignon
truffle mashed potatoes, confit tomato
asparagus, peppercorn demi-glace

VEGETARIAN
Butternut Squash Ravioli
sage brown butter sauce, rainbow chard
pomegranate arils (vg)
Portobello Mushroom Ravioli
wilted spinach, roasted mushroom, basil (vg)

VEGAN
Roasted Cauliflower Steak
cauliflower purée, pepita, raisin gremolata (v)
Roasted Japanese Eggplant
zucchini ribbons, onion soubise
roasted cherry tomato, pine nut pepper relish (v)

(v) vegan | (vg) vegetarian | (gf) gluten-free

Enhancements

Substitute or enhance any plated entree selection.

PLATED DINNER MENU ENHANCEMENTS
priced per person

Wagyu Beef Striploin | +$25
Butter-Poached Lobster Tails | +$35
Duo Entree Course | +$35
Artisan Bread & Butter Service | +$12
salted cultured butter
Rosemary Focaccia & Oil | +$12
warm rosemary focaccia, olive oil & balsamic

ADD-ON BEVERAGE ENHANCEMENTS
Coursed Wine Pairings | MP
Tableside Wine Service | MP

Kids' Table & Vendor Meals

Available for children, ages 3-11

CLASSIC KIDS' TABLE
$38 per child

Entree
select one
Grilled Chicken Breast
mashed potatoes, green beans
Mini Cheeseburger Sliders
french fries
Macaroni & Cheese
buttered broccoli
Pasta with Butter or Marinara
gluten-free available

Dessert
select one
Seasonal Fruit Sorbet
Chocolate Chip Cookies

VENDOR MEALS
$68 per person

Plated Wedding Entree | $68
select lower priced plated or vegetarian entrée
chef's choice seasonal accompaniments

Hosted Bar on Consumption

All prices are based on hosted bar service
Bartender required at $175/each - 1 bartender per 75 guests

HOUSE LIQUORS | $18
Pearl Vodka
Seagram's Gin
Cane Run Light Rum
Pueblo Viejo Blanco Tequila
Cutty Sark Blended Scotch Whisky
Redwood Empire Bourbon

PREMIUM LIQUORS | $21
Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch Whisky

LIQUEURS & CORDIALS
Individually priced, upon request only
Frangelico | $13
Amaretto Disaronno | $14
Baileys Irish Cream | $14
Kahlúa | $14
Grand Marnier | $16
Courvoisier VS | $17
Rémy Martin VSOP Cognac | $18

BEER SELECTIONS
Domestic Bottled Beer | $8
Bud Light, Budweiser, Coors Light, Miller

Imported Bottled Beer | $10
Amstel Light Lager, Corona Extra, Fuller's London Pride, Guinness Draught, Heineken Pale Ale, Pacifico, Stella Artois

Craft Bottled Beer | $12
AleSmith Pale Ale, Ballast Point Sculpin IPA, Best Day Brewing (Non-Alcoholic), Green Flash West Coast IPA

NON-ALCOHOLIC BEVERAGES
Bottled Still or Sparkling Water | $7 each
Soft Drinks (Coke, Diet Coke, Sprite) | $5 each
Individually Bottled Juices | $7 each

HOUSE WINE | $50 per bottle
House Sparkling – Angeline, Sonoma, CA
House White - Better Half, Marlborough, NZ
House Red – Angeline, Sonoma, CA

Hosted Bar Packages

All prices are based on hosted bar service
Bartender required at $175/each - 1 bartender per 75 guests

STANDARD
1 Hour | $40 per person
2 Hours | $68 per person
3 Hours | $96 per person
4 Hours | $124 per person
5 Hours | $152 per person

Pearl Vodka
Seagram's Gin
Cane Run Light Rum
Pueblo Viejo Blanco Tequila
Cutty Sark Blended Scotch Whisky
Redwood Empire Bourbon

Sparkling - Caposaldo Prosecco, Italy
Chardonnay – Angeline, Sonoma, CA
Cabernet Sauvignon – Angeline, Sonoma, CA
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

BEER & WINE
1 Hour | $35 per person
2 Hours | $58 per person
3 Hours | $81 per person
4 Hours | $104 per person
5 Hours | $127 per person
Sauvignon Blanc – Better Half, Marlborough, NZ
Chardonnay – Angeline, Sonoma, CA
Cabernet Sauvignon – Angeline, Sonoma, CA
Pinot Noir – Sean Minor, Sonoma, CA
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

PREMIUM
1 Hour | $50 per person
2 Hours | $78 per person
3 Hours | $106 per person
4 Hours | $134 per person
5 Hours | $162 per person

Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Herradura Silver Tequila
Maker's Mark Bourbon
Johnnie Walker Black Label Scotch Whisky

Sparkling - Caposaldo Prosecco, Italy
Chardonnay – Angeline, Sonoma, CA
Sauvignon Blanc – Better Half, Marlborough, NZ
Cabernet Sauvignon – Angeline, Sonoma, CA
Pinot Noir – Sean Minor, Sonoma, CA
Domestic, Imported & Craft Beers
Soft Drinks, Bottled Juices & Bottled Water

Wine Cellar

Wines by the bottle

SPARKLING
Caposaldo Prosecco, Italy | $58
Mumm Napa Brut, Napa Valley, CA | $62
Domaine Carneros Brut, Napa Valley, CA | $88
Roederer Estate Brut, Anderson Valley, CA | $75

CHAMPAGNE
Nicolas Feuillatte Brut, Épernay, France | $147
Taittinger La Française Brut, Épernay, France | $155
Veuve Clicquot Ponsardin Brut, Reims, France | $224
Dom Pérignon Brut, Moët & Chandon, Épernay, France | $410

SAUVIGNON BLANC
Ferrari-Carano, Fume Blanc, Sonoma County, CA | $65
Better Half, Marlborough, New Zealand | $50
DAOU, Paso Robles, CA | $60

PINOT GRIS / PINOT GRIGIO
Pinot Gris "J", California | $60
Pinot Grigio, Kettmeir, Alto Adige, Italy | $70

CHARDONNAY
Estancia, Central Coast, CA | $50
La Crem, Monterey, CA | $58
Cambria "Katherine's Vineyard", Santa Maria Valley, CA | $60
Sonoma-Cutrer, Russian River, Sonoma, CA | $70
Grgich Hills Estate, Napa Valley, CA | $140

PINOT NOIR
Sean Minor, Carneros, Sonoma, CA | $75
J Lohr, Fog's Reach, Central Coast, CA | $110
EnRoute, Russian River Valley, CA | $125

Wine Cellar

Wines by the bottle

CABERNET SAUVIGNON
Estancia, Paso Robles, CA | $50
Arrowood, Sonoma, CA | $80
DAOU, Paso Robles, CA | $75
Franciscan Estate, Oakville, Napa Valley, CA | $50
Decoy, Sonoma, CA | $70
Post & Beam, Napa Valley, CA | $120
Silver Oak, Alexander Valley, CA | $268

OTHER REDS
Matanzas Creek Merlot, Bennett Valley, Sonoma, CA | $155
Hill Family Estate Syrah, Napa Valley, CA | $85
Muga Reserva Tempranillo, Rioja, Spain | $120

Signature Cocktails

Handcrafted with premium spirits, fresh ingredients, and coastal charm.

THE LA JOLLA SPARKLER | $18
prosecco, elderflower liqueur, lemon twist fresh thyme

SHORELINE SMASH | $18
bourbon, muddled mint, blackberry
fresh lemon

PACIFIC PALOMA | $18
blanco tequila, fresh grapefruit juice, lime
sea salt rim

GOLDEN HOUR MARGARITA | $18
reposado tequila, grand marnier, lime, agave
orange zest

THE CLUB MOJITO | $18
white rum, fresh mint, lime juice, cucumber splash of soda

LAVENDER GIN FIZZ | $18
london dry gin, lavender syrup, lemon, egg white, soda

COVE COOLER (NON-ALCOHOLIC) | $10
cucumber, mint, lime, coconut water, soda

Catering Services

CATERING SALES MANAGER
Your Catering Sales Manager will be your main point of contact.
They will guide you through the planning process.
They will introduce you to the property and its ambiance.
They will support you as you finalize your wedding plans.

- Prepare your initial estimate (F&B, deposits, payment timeline)
- Reserve your space and provide your agreement
- Share a guestroom agreement (if requested and available)
- Recommend vendors from our Preferred Vendor List
- Assist with menu selections
- Prepare Banquet Event Orders with event details
- Create your floor plan and seating layout
- Oversee setup, food preparation, and operations
- Coordinate with your planner and hotel team
- Transition service to the banquet captain after your entrance
- Review banquet checks prior to final billing

Wedding Planner

YOUR PROFESSIONAL WEDDING COORDINATOR
A professional wedding coordinator is required for all weddings.
They ensure a seamless experience from planning through your celebration.
They serve as your guide and point of contact throughout.

Your coordinator will:

- Advise on etiquette, invitations, and ceremony details
- Create your full wedding day timeline
- Lead your ceremony rehearsal
- Communicate with the wedding party on event day
- Confirm all details with your vendors
- Coordinate with family, vendors, and key partners
- Arrange personal items (programs, place cards, favors, etc.)
- Oversee and cue the ceremony
- Manage reception flow and key moments
- Partner with vendors and the banquet captain onsite
- Collect and secure personal items after the event
- Organize gifts and ensure delivery to your room or designated location
- Provide full-service support, as desired