

WEDDING COLLECTION | 2021



VALID THROUGH DECEMBER 31, 2021

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WEDDING CEREMONIES

INCLUDE THE FOLLOWING

white chiavari chairs

sound system to include speakers & microphone

L'Auberge Del Mar water station

market umbrellas

guestbook and gift table

wedding rehearsal



WEDDING PACKAGES

DESIGNED FOR 50 OR MORE GUESTS
AND INCLUDES THE FOLLOWING

selection of round or rectangular tables
white chiavari chairs
white linens and napkins
glass Villeroy & Boch charger plates
dance floor
heaters
market umbrellas
discounted hosted valet parking

COASTAL

\$209 / PERSON

selection of four hors d'oeuvres
three hours of hosted silver brands bar
silver champagne toast
coastal selections three course plated dinner
first course / intermezzo / entrée
cake cutting
tableside coffee & tea service
dressing room
complimentary room on wedding night

SUNSET

\$249 / PERSON

selection of four hors d'oeuvres
includes two enhanced options
four hours of hosted gold brands bar
sunset selections three course plated dinner
gold tier tableside wine service with dinner
first course / intermezzo / entrée
gold tier champagne toast
cake cutting
tableside coffee & tea service with mini
dipped biscotti
dressing room with mimosas
complimentary room for the night before,
& the night of the wedding



WEDDING PACKAGES

SEASIDE

\$299 / PERSON

tray passed champagne on guest arrival
selection of four hors d'oeuvres
includes all enhanced options
five hours of hosted platinum brands bar
couples customized signature cocktail
platinum tier tableside wine service with dinner
platinum tier champagne toast
seaside selections three course plated dinner
first course / intermezzo / entrée
cake cutting
tableside coffee & tea service
one late night snack after party selection
dressing room with mimosas
& selection of pastries
complimentary room for the night before,
& the night of the wedding

GOLDEN HOUR

\$279 / PERSON

selection of four hors d'oeuvres
includes selection of two enhanced
four hours of hosted gold brands bar
selection of golden hour action stations
three stations / one carvery
gold tier champagne toast
cake cutting
coffee & tea station
dressing room with mimosas
complimentary room for the night before,
& the night of the wedding



HORS D'OEUVRES

MINIMUM 25 PIECES PER SELECTION

CHILLED

edamame hummus on endive
pistachio gremolata, mint

farmers market radishes
cultured butter, "edible earth"

roasted fairytale eggplant crostini
romesco, manchego, zaatar pita

savory shortbread
pt. reyes blue cheese, fig jam, candied walnut

heirloom tomato tart
goat cheese, chive

white truffle "garlic bread"
burrata, herb salad

beet leche de tigre shot
yuzu, marinated snapper, ginger

chilled sweet corn puree
crab and mango relish

shrimp cocktail tostada
guacamole, chili spiced peanuts, cilantro

seared local ahi
prawn cracker, spicy mayo, pickled pineapple

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

salmon or tuna tartar
cucumber, wasabi-yuzu aioli, sesame cones

WARM

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

black bean and corn empanada
jalapeno crema

sweet corn tostada
corn cream, cheddar serrano

japanese "pizza"
bonito, mozzarella, pickled ginger, wonton

wild mushroom quiche
smoked gouda, fine herbs

vegetable & spring onion pot sticker
sweet sesame soy

skewer of grilled spanish octopus
fingerling potato, chimichurri, chili oil

shrimp and chorizo fritter
chipotle aioli, smoked paprika

beef or chicken indonesian satay
curry yogurt, scallion

duck confit quesadilla
hoisin, scallion, cilantro

old bay crab fondue tart
cream cheese, crispy seaweed

california lamb kofta
vadouvan curry, tahini crema, pita

open-faced karrage slider
japanese fried chicken, miso slaw, spicy mustard

ENHANCED HORS D'OEUVRES

smoked gravlax
\$3 / EACH
potato roti, creme fraiche, chive

1855 beef tartar on house-made cheddar crackers
\$3 / EACH
spring onion aioli, shaved fiscalinni cheddar, watercress

french toast bite
\$4 / EACH
whipped creme fraiche, maple syrup, somed trout roe, chive

CHEF NICK RECOMMENDS

\$40 / PERSON

caviar tartlet
american caviar, malted potato mousse, lime

+

glass of bubbles

COCKTAIL HOUR DISPLAY ENHANCEMENTS

CUSTOM ICE CARVING RECOMMENDED FOR CAVIAR AND RAW BAR DISPLAYS
ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

L'AUBERGE CAVIAR SERVICE

OPTION TO HAVE AS A PASSED HORS' DOUVRES OR CHEF
ATTENDED STATION

AVERAGE 10G PER SERVING

SERVED WITH:

house made blinis
brioche toast
furikake crumble
maple syrup crème fraiche
chive, shallot, and egg

kaluga royal-imported

MP

"the river beluga"- has a rich, buttery flavor that is simply without equal.

tzar imperial ossetra-imported

MP

raised in israel. fresh, fruity with a nutty flavor

american hackleback-domestic

\$95/30G

native to various estuaries of the mississippi.
dry with a strong briny zest

california white sturgeon

\$60/30G

sustainable & domestic with a briny and very clean flavor

CHILLED RAW BAR

the oyster bar

\$66 / PERSON

6 PIECES / PERSON, 2 / SELECTION

three varieties of west coast oyster & grilled pacific oysters,
mezcal, chipotle butter, parmesan breadcrumbs

ACCOUTREMENTS:

lemon, cocktail sauce, horseradish, green apple mignonette

the petit pirate

\$82 PER PERSON

8 PIECES / PERSON, 2 / SELECTION

jumbo shrimp, snow crab claws, west coast oysters,
ahi tuna poke

ACCOUTREMENTS:

lemon, cocktail sauce, horseradish, green apple mignonette,
rice crackers

the famished walrus

\$114 / PERSON

12 PIECES / PERSON, 2 / SELECTION

jumbo shrimp, snow crab claws, west coast oysters, ahi tuna
poke, smoked trout rillette, chilled & marinated mussels

ACCOUTREMENTS:

lemon, cocktail sauce, horseradish, green apple mignonette,
"comeback sauce", rice crackers, grapefruit gremolata



COCKTAIL HOUR DISPLAY ENHANCEMENTS

ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

A LA CARTE RAW BAR

MINIMUM 50 PIECES PER SELECTION

CHEF NICK RECOMMENDS 4 PIECES PER PERSON,
TRADITIONAL ACCOUTREMENTS INCLUDED

baja oysters

\$11 / PIECE

sustainable shrimp

\$9 / PIECE

snow crab claws

\$12 / PIECE

carlsbad mussels

\$8 / PIECE

smoked trout rillette

\$8 / 30G

local ahi poke

\$9 / 30G

MEDITERRANEAN MEZZE

\$66 / PERSON

prosciutto, soppressata, genoa salami

pecorino toscana, marinated halloumi

marinated olives, fired roasted peppers with feta
and rosemary

pita with hummus, baba ghanoush & tzatziki, jams
and pepper jelly

ciabatta crisps, focaccia bread

CHEF NICK'S RECOMMENDED

ENHANCEMENT:

ADDITIONAL \$10 / PERSON

jamon iberico from spain & la tur from bordeaux

ARTISAN CHEESE & CHARCUTERIE DISPLAY

\$35 / PERSON

domestic and imported cheeses including: bleu,
semi-soft, goat, cow, sheep's milk

dry fruits, seasonal fruit, house seasoned nuts,
whole grain mustard

crispy wafers, french baguette



COCKTAIL HOUR DISPLAY ENHANCEMENTS

ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

FRESH CEVICHE

\$30 / PERSON

MADE TO ORDER & MARINATED IN LIME JUICE

local snapper, mexican shrimp

raw and pickled onions, scallions,
haas avocado, mango, grilled corn, cilantro

tomato cocktail sauce, spicy mayo,
mexican hot sauce, salsa seca

jalapeño, radish

crispy blue corn tortillas

*CHEF NICK'S RECOMMENDED
ENHANCEMENT:*

ADDITIONAL \$16 / PERSON

fresh cold water lobster

CALIFORNIA FLATBREADS

\$25 / PERSON

SELECT TWO

spicy tomato, confit albacore, pepperoncini

japanese yam, tuscan kale, garlic crema

prosciutto, smoked mozzarella, pickled cauliflower

traditional margherita

shaved salami, calabrian chili, ricotta





FIRST COURSE

COASTAL

country style chilled gazpacho

SUMMER SEASON

cherry tomato, avocado, aged sherry vinegar

winter squash bisque

WINTER SEASON

crab fritter, candied chipotle, pepitas

sweet corn chowder

YEAR ROUND

crispy hominy, charred corn & cherry tomato salad, basil

salt baked flame badger beets

pt. reyes blue cheese, almond butter, pepita streusel

artisan greens

shaved fennel and radish, confit shallot, toasted walnut, laura cheneel goat cheese, lemon & black pepper dressing

baja caesar

little gems, house breadcrumbs, shaved manchego, herby caesar dressing

snapper aguachile

california citrus, persian cucumber, olive oil, cilantro, charred jalapeno oil, tostada

SUNSET

crispy crab cake

lemongrass aioli, radish salad, green apple

whipped italian burrata

grilled apricot, country ham, basil pesto, sourdough crouton, seasonal fruit

noru crusted local ahi tataki

whipped avocado, white ponzu, scallion

1855 beef carpaccio

spring onion aioli, garden herbs, brioche croutons, oxtail-citrus teriyaki

roasted diver scallop

blue corn polenta, yuzu aioli, crispy sweet potato, finger lime

SEASIDE

MAY SELECT FROM COASTAL & SUNSET SELECTIONS

CHILLED INTERMEZZO

meyer lemon

ginger espuma, candied jicama and dried raspberry

blood orange sorbet

spruce oil and passion fruit

fresh fruit from the farmers market

sorrel granita and california olive oil

ENTRÉES

COASTAL

FROM LOCAL WATERS

fennel glazed atlantic salmon

sweet pea risotto (seasonal), shaved fennel & citrus salad, sweet pea beurre blanc, pea shoots

roasted local sea bass

red mole, grilled scallions, onion soubise, california figs, heirloom runner beans, heirloom grits

roasted branzino

crispy polenta, shaved asparagus salad (seasonal), caper raisin chutney, zucchini purée

FROM LOCAL PASTURES

roasted free range chicken breast

crispy farro cake, butternut squash purée, glazed carrots, tempura enoki mushroom, chicken jus

flame grilled mary's chicken

chicken croquette, caramelized cauliflower, castelvetro olive tapenade, saba, spiced yogurt

marinated and grilled ny strip

potato rosti, chimichurri, red pepper & tomato soffrito, grilled shishito, avocado

slow roasted and grilled prime beef short rib

horseradish pommes puree, pickled chile salsa verde, burnt ends quinoa, agrodolce cippolinis, shaved beet salad

SUNSET

FROM LOCAL WATERS

local cod

steamed mussels, confit fingerling potatoes, bouillabaisse broth, basil & ginger pistou

butter poached halibut

warm pearl couscous, fingerling potato, n'duja, sautéed arrowhead spinach

FROM LOCAL PASTURES

grilled 1855 beef tenderloin

blistered tomato, dauphinoise potatoes, mushroom & truffle demi glace, mizuna

rack of lamb from colorado

spiced adobo marinade, crispy polenta cake, zaatar spiked corn salad, sal mariglio, tzatziki



ENTRÉES

SEASIDE

prime filet of beef & poached lobster tail
porcini risotto, grilled broccolini, black pepper cabernet sauce

beef tenderloin and dungeness crab cake
lemon grass emulsion, yuzu & fine herbs beurre blanc,
roasted zucchini, whipped potato puree

grilled giant prawns and herb roasted chicken
cauliflower puree, d'aval sauce, grilled artichoke hearts &
cherry tomatoes

filet mignon and icelandic cod
beef jus, truffled celery root puree, grilled baby turnips,
seaweed butter, pickled chili salsa verde

poached lobster tail
pickled mango chutney, sweet corn succotash,
yam croquette, curry broth

CHEF NICK'S RECOMMENDED ENHANCEMENTS:

santa barbara sea urchin
\$12 / PERSON

hokkaido sea urchin
\$16 / PERSON

VEGAN AND GLUTEN FREE

vadouvan grilled cauliflower GF
crispy sweet potato, madras lentils, cashew crema,
green curry sauce

confit and grilled trumpet mushrooms &
crispy tofu GF
miso polenta, cilantro oil, puffed rice

butternut squash ravioli V
artichoke, heirloom tomato, arrabbiata



GOLDEN HOUR SELECTIONS

SELECT THREE

ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

SALAD SENSATION

SELECT TWO

baja caesar

grilled hearts of romaine, house breadcrumbs, shaved manchego, lemon caesar dressing, boquerón's

baby iceberg wedges

pork belly lardon, shaved red onions, heirloom cherry tomatoes, pt. reyes blue cheese, herbs, seed crumble

artisan greens

banyuls vinegar, shaved fennel & apple, confit shallot, toasted walnut, goat cheese, lemon & black pepper dressing

THE MOZZARELLA BAR

tasting of mozzarella di bufala & burrata affumicata

heirloom tomato, basil pesto, caponata sicilian, sun dried tomato chutney

house baked focaccia, herb oil

CHEF NICK'S RECOMMENDED

ENHANCEMENT:

ADDITIONAL \$9 / PERSON

prosciutto cotto and salami felino

or

mozzarella stuffed fried zucchini blossoms & pine nut gremolata

or

mozzarella tartufo

FRESH CEVICHE

MADE TO ORDER & MARINATED IN LIME JUICE

local snapper, mexican shrimp

raw and pickled onions, scallions, haas avocado, mango, grilled corn, cilantro

tomato cocktail sauce, spicy mayo, mexican hot sauce, salsa seca

jalapeño, radish

crispy blue corn tortillas

GOURMET MAC & CHEESE

SELECT TWO

four cheese caprese

heirloom tomato, basil

gruyere

smoked chicken, portobello mushroom, fine herbs

white truffle mac and cheese

peas, ham

CHEF NICK'S RECOMMENDED

ENHANCEMENT:

ADDITIONAL \$12 / PERSON

fresh lobster



GOLDEN HOUR SELECTIONS

ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

SLIDER BAR

SELECT TWO

l'auberge del mar smash burger

brioche, aioli, aged cheddar

mini tortas

pineapple braised pork butt, queso oaxca, avocado, cilantro aioli

seared ahi blt

local yellowtail, spicy tartar sauce, brioche

STREGANONA'S SICILY

SELECT TWO

fusilli ala vodka sauce

fresh ricotta, torn basil, fermented chili, spicy italian sausage, roasted broccoli

cavatelli primavera

wild mushroom risotto or butternut squash risotto

house made focaccia, olive oil, parmesan

BAJA STREET TACOS

SELECT TWO

slow roasted pork carnitas

tecate marinated crispy white fish

mezcal spiked baja mexican shrimp

mojo spiced chicken

barbacoa de carne

corn & poblano rajas

corn & flour tortillas, pico de gallo, guacamole, crema, spicy cabbage slaw, salsa roja, salsa verde, cilantro with chopped onion, lime wedges



GOLDEN HOUR SELECTIONS

SELECT ONE CARVERY STATION

ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

CARVERY STATIONS

SELECT ONE

HAWAIIAN ROLLS INCLUDED

peppercorn new york strip loin of beef
creamed horseradish, whole grain mustard, montreal spice

whole roasted mary's chicken
truffle butter, crispy brussel sprouts & dates, black garlic

house cured and smoked salmon
lemon, chimichurri, fresno chili yogurt

chermoula spiced heritage pork loin
dried apricot chimichurri, grilled spring onions, pork jus

ADDITIONAL \$8 / PERSON

roasted prime rib of beef
au jus, creamed horseradish, miniature rolls

five spiced seared rare ahi tuna
wild mushroom-miso vinaigrette avocado crema, furikake

rosemary roasted rack of lamb
rosemary & anchovy chutney, chermoula spice, tangy herb aioli

SEASIDE BBQ

ADDITIONAL \$15 / PERSON

a beachside boil
steamed mussels, clams & shrimp, spiced sausage,
fingerling potatoes, sweet corn, garlic butter

ALSO INCLUDES:

grilled chicken shish kebab
creamy cabbage slaw
freshly baked rolls, whipped butter



BEVERAGE SELECTIONS

ALL BARS REQUIRE A BARTENDER AT \$125 PER HOUR, PER EVERY 75 GUESTS

SILVER BAR

\$14 / EACH

\$17 / PERSON EACH ADD'L HOUR

smirnoff vodka
beefeater gin
el jimador tequila
dewars white label scotch
evan williams bourbon
george dickel rye
jameson irish whiskey
cruzan rum
hennessy vs
wycliff, brut, california
sparkling wine
mirassou chardonnay,
monterey valley, ca
canyon road cabernet,
alexander valley, ca

GOLD BAR

\$15 / EACH

\$18 / PERSON EACH ADD'L HOUR

ketel one vodka
plymouth gin
herradura tequila
glenfidditch 12 yr. scotch
elijah craig bourbon
appleton's estate jamaican rum
hardy vsop cognac
segura viudas brut reserve cava
story point chardonnay,
sonoma, ca
william hill cabernet,
napa valley, ca

PLATINUM BAR

\$16 / EACH

\$19 / PERSON EACH ADD'L HOUR

belvedere vodka
absolut citron vodka
tangeray gin
bombay sapphire gin
vulcan blanco tequila
don julio blanco tequila
glen levit 12 year scotch
makers mark bourbon
red breast irish whiskey
sailor jerry spiced rum
remy martin vsop
saint hilaire blanc de blanc brut,
limoux , france
big ranch chardonnay,
napa valley, ca
newton skyside, cabernet
sauvignon, sonoma, ca

SPECIALTY COCKTAIL ADDITIONS

\$18 / EACH

belvedere vodka berry lemonade
vulcan tequila signature margarita
cucumber tanqueray gin spritz
makers mark bourbon derby julep

BEER

domestic beer \$9 / each
budweiser, coors light
imported beer \$10 / each
heineken, pacifico, stella artois
craft and san diego specialty beers \$11 / each
stone brewery, pizza port, modern times

NON-ALCOHOLIC

soft drinks, bottled water \$7.50 / each

THE AFTER PARTY

SALTY & SWEET

SELECT TWO FOR \$25 / PERSON

SELECT THREE FOR \$35 / PERSON

chips

guac, salsa roja

parmesan truffle fries

fine herbs, aioli

so-cal loaded tater tots

velveta queso, pickled jalapenos, guac, pico de gallo

savory doughnut holes

curry sugar, green goddess

l'auberge del mar spiced snack mix

pretzel bites

beer cheese

pigs in a beach towel

assorted macarons

chocolate dipped rice krispy treats

matcha

brookie bites

crawffle bites

cocoa powder, whipped cream

cinnamon churros

salted honey

kari's red velvet whoopie pies

birthday cake pops

SAVORY

SELECT TWO FOR \$30 / PERSON

SELECT THREE FOR \$40 / PERSON

SELECTION OF ONE OF THE FOLLOWING:

CRISPY LOTUS CHIPS WITH MISO RANCH

UMAMI FRIES WITH KETCHUP

braised pork belly bao buns

cucumber, hoisin

vietnamese fried chicken

sambal

smash burger sliders

melted cheddar, secret sauce

broccoli cheddar quesadilla

chipotle aioli

grilled cheese

bacon onion jam, brioche



PREPARING FOR THE SPECIAL DAY

HOUSE MADE PASTRIES

\$88 / DOZEN

ginger torte

petit teacakes-cranberry & pistachio or salted chocolate & coconut

buttermilk scones with currants, orange zest & honey

warm brioche bread pudding with strawberries

fiscallini cheddar gougers with sweet shallot compote

savory sausage and chive petite biscuit with cheddar

house made seasonal quiche

LIGHT BITES FOR THE GROUP

\$30 / PERSON

SELECT TWO

selection of fruit from the farmers market

fruit and yogurt parfaits

kari's granola, almond butter, mango and blueberry

house-made flatbreads

mozzarella, san marzano tomato, basil, ricotta, fig, mint & balsamico

local cheeses and charcuteries

traditional accoutrements, french baguette & lavash

house-made guacamole and salsas

warm tortilla chips, lime salt

HANGOVER PREVENTION FOR THE GROUP

\$40 / PERSON

SELECT TWO

warm breakfast croissants

ham, soft scrambled egg, melted cheddar, herb aioli

grilled chicken caesar salad

house breadcrumbs, shaved parmesan reggiano, lemon caesar dressing

smoked salmon lox and everything bagels

whipped chive cream cheese, heirloom tomatoes, shaved red onion, capers & lemon, chermoula & za'atar

hot-pressed ciabattas

humboldt fog and apricots, smoked ham, cheddar & dijon, black pepper turkey, swiss & kale pesto

chilled bahn-mi wrap

lime marinated chicken breast, pickled cucumber and radish, artisan greens, cilantro aioli

cc's breakfast burrito

soft scrambled eggs, crispy potatoes, queso oaxaca, bacon, salsa, pico de gallo

SWEETS FOR THE GROUP

\$88 / DOZEN

kari's red velvet whoopie pies

individual upside-down pineapple cakes

warm salted chocolate chunk cookies

chewy ginger, coconut cookies

lemon bar with meyer lemon curd

chocolate dipped figs, strawberries & cherries

\$20 / PERSON



PRE-GAME PARTY

ENJOY LAWN GAMES AND TIME WITH YOUR FRIENDS AND FAMILY BEFORE THE MAIN EVENT!

PHUKET

\$32 / PERSON

local san diego beers
ONE / PERSON
shrimp chips and sweet onion dip
crispy thai style chicken wings
chili-lime spiced nuts

WHISKEY FLIGHT

\$48 / PERSON

flight of whisky (1 oz pour)
jefferson's ocean whiskey / rabbit hole rye /
woodford reserve
grilled steak yakitori skewers
wasabi
smoked salmon on toast
house made potato chips
parmesan dip
dark chocolate truffles

SAKE IT TO ME

\$38 / PERSON

FLIGHT OF SAKE, SERVED WARM & COLD (1 OZ POUR)

momo kawa / sayuri / sho chiku bai nigori
spicy tuna bite on nori chips
shiitaki mushroom tostada
bonito
crispy lotus root
togarachi

BEVERAGE SELECTIONS

freshly brewed lavazza coffees \$115 / gallon
rishi hot tea selections \$115 / gallon
rishi organic iced tea \$84 / gallon
fresh orange juice \$36 / carafe
fresh grapefruit juice \$36 / carafe
fresh cranberry juice \$36 / carafe
lemonade \$36 / carafe
sparkling and still bottled waters \$7.50 / each
assorted soft drinks, coke, diet coke, sprite \$7.50 / each
red bull \$9 / each
assorted bottled gatorade \$9 / each
coconut water \$10 / each
cold brew bottled coffee \$10 / each
kombucha \$10 / each
seasonal fresh pressed bottled juices \$11 / each
domestic beer \$9 / each
imported beer \$10 / each
craft and san diego specialty beers \$11 / each
segura viudas brut reserve cava \$60 / bottle





THE DAY AFTER

ALL DISPLAYS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

L'AUBERGE LAVISH BRUNCH PARTY

\$75 / PERSON

SWEETS

waffles a la mode

macha whip cream, strawberries, powdered sugar

hibiscus doughnut

warm salted earl grey cream

CHILLED

acai yogurt parfaits

kari's granola, honeycomb, persimmon jam, blueberries, almond butter

endive salad

marcon almonds, shaved fennel, pt reyes blue cheese, sherry vinaigrette

burrata caprese

california fig, prosciutto, basil, balsamico

BITES

crab cakes

local rock crab, fresno chili remoulade, frisee, torn herbs

japanese fried chicken

soy and ginger marinated, cilantro green goddess

SAVORY

SELECT ONE

l'auberge benedict

benton's country ham, poached eggs, wilted spinach, meyer lemon hollandaise

shakshuka baked eggs

spiced turkish tomato broth, merguez, feta, herb yogurt, mizuna

huevos rancheras

two sunny side up eggs, corn or flour tortillas, red mole, black beans, cilantro & crema

freshly brewed lavazza coffees

rishi hot tea selection

CHEF NICK RECOMMENDS:

ADDITIONAL \$15 / PERSON

house cured smoked salmon

everything bagels, lebni cream cheese, heirloom tomato, cucumber, dill

THE DAY AFTER

ALL BUFFETS REQUIRE A CHEF OR SERVER ATTENDANT AT \$125 PER HOUR, PER DISPLAY

BURRITO BREAKFAST

\$57 / PERSON

sliced seasonal fruits & strawberries

chef kari's market pastry selection

honey, fruit preserves, butter

yogurt and granola parfait

california breakfast burritos

scrambled egg, crispy bacon, cheddar cheese, salsa roja, crispy hash browns

orange & grapefruit juices

freshly brewed lavazza coffees

rishi hot tea selection

SO-CAL HEALTH & WELLNESS

\$52 / PERSON

seasonal fruit salad

bee pollen & vanilla

gluten free avocado toast

cherry tomatoes, toasted seeds

lavender chia seed pudding

coconut, dried apricot

granola parfait

greek yogurt

farm fresh hard-boiled eggs

chilled cold pressed juices

tangerine, green, pink guava

freshly brewed lavazza coffees

rishi hot tea selection



THE DAY AFTER

ALL BARS REQUIRE A BARTENDER AT \$125 PER HOUR, PER EVERY 75 GUESTS

LET'S GET BUBBLY MIMOSA BAR

\$28 / FIRST HOUR

\$14 / EACH ADDITIONAL HOUR

build your own mimosa bar

saint hilaire blanc de blanc, limoux, france

fresh squeezed orange, grapefruit

guava & blood orange juice

sliced seasonal berry garnishes

GOOD MORNING MARY BAR

\$30 / FIRST HOUR

\$15 / EACH ADDITIONAL HOUR

build your own bloody mary bar

ketel one, cutwater bloody mary mix

celery stalks, olives, worcestershire

horseradish, lime wedges, tabasco

farm truck pickled vegetables

CHEF NICK RECOMMENDS

enhance with peppered bacon

\$5 / PERSON

enhance with shrimp cocktail

\$9 / PERSON



CATERING POLICIES & INFORMATION

TASTING GUIDELINES

Complimentary menu tastings are available with a contracted food and beverage minimum of \$10,000.00++. Tastings are accommodated Tuesday through Thursday at 1:00pm or 2:00pm and are typically scheduled four months prior to the wedding. 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 menu selections prior to the scheduled tasting. Tastings accommodate two guests. Additional guests may be added for an additional cost.

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

The Wedding 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 Wedding 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. It is strongly recommended that your Wedding Planner attend your menu tasting and be hired for 3-4 months of service.

PLATED EVENTS: ENTRÉE SELECTIONS AND ADDITIONAL CHARGES

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. 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 \$250.00 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.

SERVICE CHARGE AND ADDITIONAL STAFFING:

A taxable service charge and current state sales tax will be added to all food, beverage, audio-visual, and rental. We do not guarantee pricing of your package, menu, or other services until 90 days prior to your event. Additional staffing is available for \$125 per hour, per bartender, attendant, or Chef. Required staffing is determined based on guest count, event, and number of bars, displays, or buffets.

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 10:00 p.m. Amplified music is not permitted in outdoor function space due to Del Mar noise ordinance restrictions.

For all outdoor events, a determination regarding moving the event indoors will be made according to the following schedule 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.

MORNING EVENTS: 5:00 pm on the evening prior

AFTERNOON EVENTS: 8:00 am the day of the event

EVENING EVENTS: 12:00 pm the day of the event

Weather determinations will be made by the client upon the recommendation of your Event Services Manager. Should you be unavailable, the decision will be made on your behalf. 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 place card and 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.

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 \$21.00 per car. Event may opt to host vendor parking at a discounted rate of \$10.00 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.

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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



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