

You belong together



Complimentary Wedding Services:

*stylish ballroom with floor to ceiling windows for up to 150 guests
floor length linens & choice of napkin color • centerpieces
decorated cake table, skirted guest book table & gift table • oak dance floor
catering from our award winning Humphreys La Jolla Grill
hors d'oeuvres for reception • wine with meal • traditional champagne toast
cake cutting & serving • Suite for the bride & groom
complimentary menu tasting • tailored menus
onsite wedding professional • custom wedding website
Starwood Preferred Planner points*

Wedding Enhancements:

*ceremony sites in a lush tropical garden with bridge, waterfall & Koi pond
spandex chair covers • white glove service • butler passed hors d'oeuvres
signature cocktail • sorbet intermezzo • bubbles & berries toast
chocolate dipped strawberries • children's menu • enhanced lighting*

*** Inquire about a room block at discounted rates for your guests. ***



Sheraton
La Jolla
HOTEL

3299 Holiday Court • La Jolla, CA 92037
www.sheratonlajolla.com • 858-452-4013 • druiz@sheratonlj.com

entrees

*includes two hors d'oeuvres and wine with meal
served with salad, rolls and butter
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas, & iced tea*

salads

choose one

mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette

field greens, apple, fennel, lemon vinaigrette

baby spinach, mandarins, toasted almonds, honey sesame vinaigrette

baby greens, sun-dried cherries, toasted pine nuts, red raspberry vinaigrette

romaine lettuce, feta cheese, tomato, kalamata olives, cucumber, herb balsamic vinaigrette

cherry tomato, hawaiian papaya, dried blueberries, passion fruit dressing

baby greens, sliced roma tomato, buffalo mozzarella, basil vinaigrette | \$2 additional

citrus chicken | L \$42 D \$52

*chicken breast marinated in orange, grapefruit and
lime juices and fresh rosemary
mango, papaya, red pepper, sweet corn relish
rice pilaf
seasonal vegetables*

chicken madeira | L \$42 D \$52

*sautéed chicken breast
asiago cheese, mushroom and madeira wine sauce
garlic whipped potatoes
seasonal vegetables*

crab stuffed chicken | L \$44 D \$54

*sweet crab and nori stuffed in chicken breast
shitake mushroom sauce
wasabi spiked potatoes
seasonal vegetables*

free range chicken | L \$42 D \$52

*boneless chicken breast seared with teriyaki sauce
tropical fruit salsa
okinawa purple sweet potato
seasonal vegetables*

chicken roulade | L \$42 D \$52

*spinach, prosciutto, shallots, sun-dried tomatoes
and goat cheese stuffed in chicken breast
wild mushroom risotto
seasonal vegetables*

\$3 fee applies, per entrée, for a split entrée menu.

prices subject to 21% service charge and sales tax
prices subject to change



entrees

*includes two hors d'oeuvres and wine with meal
served with salad, rolls and butter
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas, & iced tea*

mahi mahi | L \$44 D \$54

*pan roasted mahi mahi
tomato citrus butter
saffron fennel rice
seasonal vegetables*

seabass wilson | L \$44 D \$54

*mustard crusted seabass
cucumber dill butter sauce
rice pilaf
seasonal vegetables*

halibut macadamia | L \$45 D \$55

*halibut encrusted with macadamia nuts
dark rum raisin sauce
jasmine stir fried rice
seasonal vegetables*

atlantic salmon | L \$44 D \$54

*grilled salmon filet
feta cheese and sun dried tomato pesto sauce
almond couscous
seasonal vegetables*

new york steak | L \$48 D \$58

*flame broiled choice steak, dijon tarragon demi glaze
baked truffle macaroni and cheese
seasonal vegetables*

beef wellington | L \$48 D \$58

*beef tenderloin and mushroom duxelle
wrapped in puff pastry
cabernet sauvignon sauce
blue cheese potatoes
seasonal vegetables*

ribeye steak | L \$48 D \$58

*ribeye steak, cajun dusted
goat cheese chive butter
roasted yukon gold potatoes
seasonal vegetables*

filet mignon | L \$50 D \$60

*char crusted filet, cabernet sauvignon demi glaze
garlic whipped potatoes
seasonal vegetables*

pork tenderloin | L \$46 D \$56

*grilled pork tenderloin, blueberry demi
whipped sweet potatoes
seasonal vegetables*

prime rib | L \$52 D \$62

*roasted prime rib, creamed horseradish
buttermilk whipped potatoes
seasonal vegetables*

\$3 fee applies, per entrée, for a split entrée menu.



entrees

*includes two hors d'oeuvres and wine with meal
served with salad, rolls and butter
fresh brewed starbucks coffee, dcaffeinated coffee, tazo teas, & iced tea*

lobster ravioli | L \$44 D \$54

*lobster stuffed jumbo ravioli
bisque sauce
vegetable soufflé*

wild mushroom ravioli | L \$42 D \$52

*ravioli stuffed with wild mushrooms
pesto cream sauce
grilled asparagus, almonds*

vegetable feast | L \$40 D \$50

*eggplant, asparagus, herbed goat cheese
grilled polenta, tomato coulis*

portobello napoleon | L \$40 D \$50

*portobello mushroom, seasonal vegetables, potato
puree, oven roasted tomato sauce*

duets

filet mignon & shrimp scampi

L \$58 D \$68

*petite filet, cabernet demi glace sauce
shrimp scampi, lemon chive butter
roasted yukon gold potatoes
seasonal vegetables*

filet mignon & mahi mahi

L \$56 D \$66

*petite filet, blackberry sage sauce
blackened mahi mahi, honey grapefruit glaze
garlic whipped potatoes
seasonal vegetables*

chicken & shrimp scampi

L \$56 D \$66

*oven roasted free range chicken, passion fruit
macadamia glaze
sautéed shrimp, white balsamic butter sauce
oven roasted fingerling potatoes
seasonal vegetables*

\$3 fee applies, per entrée, for a split entrée menu.



buffet | L \$55 D \$65

*includes two hors d'oeuvres and wine with meal
served with rolls and butter, grilled vegetables
fresh brewed starbucks coffee, decaffeinated coffee, tazo teas, & iced tea*

salads:

select two

mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette
hearts of romaine, shaved parmesan cheese, creamy caesar
buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette
baby spinach, mandarins, toasted almonds, honey sesame
artichokes, hearts of palm, kalamata olives
orzo pasta, bell peppers, tomatoes, red onions, herb vinaigrette

entrees:

select three

chicken florentine
citrus chicken
seabass, cucumber dill sauce
halibut, white balsamic butter sauce
mahi mahi, mango salsa
flank steak, crimini mushrooms
*roast sirloin of beef**
cheese tortellini, asiago cream, wild mushrooms
spinach and goat cheese ravioli, basil tomato cream

** requires a carver at \$150*

accompaniments:

select two

roasted yukon gold potatoes
garlic whipped potatoes
oven roasted fingerling potatoes
jasmine stir fried rice
four onion gnocchi
mushroom risotto



hors d'oeuvres

50 pieces per order

** may be butler passed at \$100, per two servers*

cold | \$150

*specialty canapés **

*prosciutto and asparagus pinwheels **

grilled chicken, tomato brushetta, balsamic glaze

*tuna tataki on cucumber, creamy wasabi sauce **

roma tomato, buffalo mozzarella,

*basil, balsamic vinaigrette on crouton **

grilled eggplant and roasted peppers,

*goat cheese on crostini **

*fruit kabobs **

*thai chicken in mini phyllo cups **

*seared ahi with mango salsa on crostini **

*brushetta, tomato, basil, garlic relish **

cold | \$200

jumbo shrimp cocktail

*brie and kiwi on crostini **

cold | \$250

*jumbo shrimp cocktail in shot glass **

california rolls

sushi assortment

*smoked salmon on toasted baguette **

hot | \$150

abalone style calamari, lemon basil aioli

meatballs, barbeque sauce

*chicken or beef satay, peanut sauce **

mushroom caps, baked pecan, bleu cheese

chicken or beef teriyaki skewers

spring rolls, plum sauce

*mini quiche assortment **

chicken quesadillas

wild mushroom potstickers

hot | \$200

coconut shrimp, orange chile sauce

shrimp tempura

mushroom caps, crab

mini crab cakes, cilantro aioli

lobster and rock shrimp quesadillas

*mini chicken or beef wellington **

*bacon wrapped scallops **

*portobello mushroom in puff pastry **

hot | \$250

baked brie in puff pastry,

roasted almonds and strawberries



carving stations

serves 50

served with rolls, butter, condiments

\$150 per carver

roast sirloin of beef | \$325

pepper, rosemary crust

honey glazed ham | \$325

brown spicy mustard

prime rib of beef | \$400

creamy horseradish and natural jus

roast breast of turkey | \$350

fresh cranberry compote

receptions

minimum of 25 guests

vegetable platter | \$6

crisp seasonal vegetables

choice of spinach dip, ranch or red pepper hummus

fruit and cheese | \$8

domestic and imported cheeses

seasonal and tropical fruits

assorted crackers and french baguettes

antipasto | \$9

italian meats and cheeses

grilled vegetables, roasted peppers,

cured olives, balsamic drizzle

petite rolls and breadsticks

domestic & imported cheese board | \$7

cheddar, swiss, brie, goat cheese,

smoked gouda, grape clusters

assorted crackers and french baguettes

tapas | \$18

roasted peppers, sherry vinaigrette

seared ahi on garlic crostini

crab cakes, roasted red pepper and lime butter sauce

ceviche, tortilla Chips

spanish olives

*cool lettuce wraps * | \$19*

black bean-ginger chicken

chili spiced sirloin beef or

wok seared tofu, mint, lime

wrapped in iceberg lettuce leaves

sweet soy-vinegar chili sauce

**requires an attendant at \$150*

prices subject to 21% service charge and sales tax

prices subject to change



beverages

prices per gallon

non-alcoholic

fruit punch | \$40

lemonade | \$40

margarita | \$40

mai tai | \$40

alcoholic

champagne | \$65

mai tai | \$65

margarita | \$65

bar service

call brands

beefeater gin

smirnoff vodka

barcardi light rum

sauza gold tequila

jim beam bourbon

cutty sark scotch

korbel brandy

premium brands

bombay sapphire gin

kettle one vodka

captain morgan rum

sauza commemorativo

makers mark bourbon

chivas regal scotch

courvoisier brandy

domestic beers

budweiser

bud light

micelob ultra

o'doul's non alcoholic

imported / micro beers

sam adams

amstel light

corona

heineken

pilsner urquell



bar service

\$150 bartender fee is waived with a minimum of \$500

hosted bar

<i>call brands</i>	<i>\$6.5</i>
<i>premium brands</i>	<i>\$7.5</i>
<i>domestic beer</i>	<i>\$4.5</i>
<i>imported beer</i>	<i>\$5.5</i>
<i>house wine</i>	<i>\$5.5</i>
<i>sodas</i>	<i>\$3</i>
<i>bottled water</i>	<i>\$3.75</i>
<i>fruit juices</i>	<i>\$4</i>

cash bar

<i>call brands</i>	<i>\$7</i>
<i>premium brands</i>	<i>\$8</i>
<i>domestic beer</i>	<i>\$5</i>
<i>imported beer</i>	<i>\$6</i>
<i>house wine</i>	<i>\$6</i>
<i>sodas</i>	<i>\$3.25</i>
<i>bottled water</i>	<i>\$4</i>
<i>fruit juices</i>	<i>\$4.25</i>

packages

\$150 bartender fee is waived with a minimum of \$500

<i>one hour</i>	<i>\$14</i>
<i>two hours</i>	<i>\$24</i>
<i>three hours</i>	<i>\$33</i>
<i>four hours</i>	<i>\$40</i>
<i>five hours</i>	<i>\$46</i>

corkage

charged on permitted bottles provided by the client

<i>750 milliliter</i>	<i>\$14</i>
<i>1 ½ liter</i>	<i>\$20</i>

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wine list

**denotes Sheraton signature house wines*

champagne and sparkling

<i>kenwood yulupa, cuvee brut, california *</i>	\$26
<i>gloria ferrer blanc de noirs, sonoma</i>	\$30
<i>moet & chandon white star, extra dry, france</i>	\$68

chardonnay

<i>alice white, s.e. australia *</i>	\$22
<i>mirassou, monterey county</i>	\$28
<i>artesa, carneros, napa</i>	\$36
<i>sonoma-cutrer, russian river ranches, sonoma</i>	\$40

white wines

<i>beringer, white zinfandel, napa valley *</i>	\$20
<i>ecco domain, pinot grigio, italy</i>	\$24
<i>pepi, sauvignon blanc, california</i>	\$28
<i>kendall jackson, riesling, california</i>	\$30

cabernet sauvignon

<i>alice white, s.e. australia *</i>	\$24
<i>louis martini, sonoma</i>	\$33
<i>rodney strong, sonoma</i>	\$30
<i>bv, signet collection, central coast</i>	\$32

merlot

<i>alice white, s.e. australia *</i>	\$24
<i>blackstone, california</i>	\$28
<i>Rutherford hill, napa valley</i>	\$36

red wines

<i>greg norman, pinot noir, santa barbara</i>	\$32
<i>gloria ferrer, pinot noir, etesian, sonoma</i>	\$36
<i>ravenswood, zinfandel, lodi</i>	\$28
<i>penfolds, shiraz, s.e. australia</i>	\$26

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prices subject to change



policies & guidelines

Payment

A \$1,000 non-refundable, non-transferable deposit is required to confirm a date. 50% of the estimated balance is due 120 days prior to your event date. The remaining balance is due 3 business days (M-F) prior to the event, based on your final guarantee. A credit card is required to be on file with the hotel for additional charges incurred on the day of your event.

Menu Selection

Menu selections must be submitted to the Sales & Catering Department no later than two weeks prior to the event. When a selection of two or more entrees is served at the same event, an additional \$3 split entrée fee will be added to each entrée price. Our preprinted menus are offered as a guideline. We are pleased to custom design a menu to meet your specific needs.

Food & Beverage

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. All food and beverage must be provided by the hotel. No food or beverage may be removed from the event area at any time prior to, during, or after the event. The only exception is your wedding cake which is to be provided by an outside vendor.

Final Guarantee

Attendance must be specified 3 business days (M-F) prior to your event date. This number will be considered your minimum guarantee and cannot be reduced. If the hotel does not receive a guarantee, the expected number of attendees listed on your contract will become your guarantee. Charges will be based on the number of people served, or the guarantee, whichever is greater. The hotel will prepare for 5% over the guarantee. If your guaranteed attendance increases by more than 5% in less than 48 hours prior to your event, the hotel reserves the right to charge a 5% surcharge, plus service charge and tax, on menu prices due to increased costs incurred.

Service Charge & Sales Tax

All food, beverage, chair covers and audio visual equipment rental is subject to a 21% taxable service charge and current California sales tax.

Parking

Self parking is \$5 for less than 6 hours and \$10 for 6 – 24 hours per car. Client may host parking charges or have guests pay on their own.

Cancellation

All deposits and payments are non-refundable. In the event of a cancellation, please refer to the cancellation clause on your Catering Agreement. The cancellation must be stated in writing and all cancellation fees are wed at time of cancellation.

Hotel Liability

Client assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the hotel premises or theft of property. The hotel is not be liable for the loss or damage to articles in the hotel at any time prior to, during, or after the event. The client and his / her guests will conduct the event in an orderly manner in compliance with all laws and hotel regulations. Should an event run past agreed conclusion time, any overtime wages or other expenses incurred will be the responsibility of the client. The hotel will not be liable for any outside vendors contracted directly by the client.

Certificate of Insurance

All outside vendors are required to provide a certificate of insurance, naming the Sheraton La Jolla Hotel as insured.

Wedding Services

Our Catering Manager is a food and beverage professional, not a professional Wedding Coordinator. A preferred vendor referral list is available on request.

