



Picture Perfect



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Affordable luxury; Impeccable Service

It's your day, the day you've always dreamed of. Let us create the perfect setting. Lush gardens with waterfalls and Koi pond set the backdrop for your once in a lifetime dream. Ballrooms featuring floor to ceiling windows paired with cuisine from Humphreys La Jolla Grill will make for memorable moments.



Sheraton La Jolla Wedding Packages include:

- ♥ *Stylish ballrooms with floor to ceiling windows for up to 150 guests*
- ♥ *Choice of white or ivory floor length linen with matching napkin color*
- ♥ *Choice of two centerpieces with votive candles*
- ♥ *Decorated cake table, guest book table and gift table*
- ♥ *Oak dance floor*
- ♥ *Traditional champagne or cider toast*
- ♥ *Cake cutting service*
- ♥ *Catering provided by our award winning Humphreys La Jolla Grill*
- ♥ *Complimentary menu tasting*
- ♥ *Deluxe accommodations for bride and groom*
- ♥ *Complimentary guest parking*
- ♥ *Customized and children's menus*
- ♥ *Professional preferred vendor referrals*
- ♥ *Onsite wedding professional*
- ♥ *Room blocks with discounted guests room rates*





Sheraton La Jolla Wedding Packages:

The Emerald Package:

- ♥ *Choice of one entrée*
- ♥ *Coffee & iced tea service during dinner*

Plated - Lunch - \$35 Dinner - \$45

Buffet - Lunch - \$45 Dinner - \$55

The Sapphire Package:

- ♥ *Choice of one entrée*
- ♥ *Two complimentary hors d'oeuvres (priced at \$150)*
- ♥ *Coffee & iced tea service during dinner*

Plated - Lunch - \$40 Dinner - \$50

Buffet - Lunch - \$50 Dinner - \$60

The Ruby package:

- ♥ *Choice of one entrée*
- ♥ *1 hour hosted bar or house wine with dinner*
- ♥ *Coffee & iced tea service during dinner*

Plated - Lunch - \$48 Dinner - \$58

Buffet - Lunch - \$58 Dinner - \$68

The Diamond Package:

- ♥ *Choice of one entrée*
- ♥ *1 hour hosted bar*
- ♥ *Wine with meal or two complimentary hors d'oeuvres*
- ♥ *Coffee & iced tea service during dinner*

Plated - Lunch - \$55 Dinner - \$65

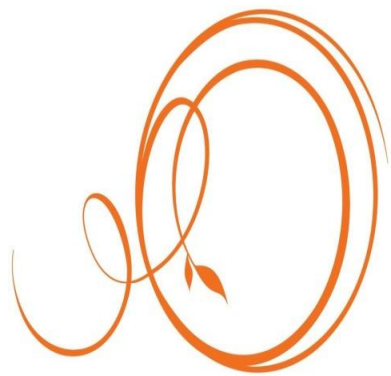
Buffet - Lunch - \$65 Dinner - \$75

Prices subject to 21% service charge and sales tax

Wedding day enhancements:

- ♥ *Ceremony site in our lush tropical garden with bridge, waterfall & Koi pond*
- ♥ *Spandex chair covers with matching band*
- ♥ *Chocolate dipped strawberries*
- ♥ *Signature cocktail*





Wedding Entrées

(Choice of one entrée per package)

If split entrees are requested \$3 will be added to your package price

Entrée Salads *(choice of one)*

*wedge of lettuce, blue cheese crumbles, bacon, tomatoes and creamy blue cheese dressing
hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar
buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette
baby spinach, mandarin oranges, roasted cashews, honey sesame vinaigrette
mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette*

Chicken Entrées

Free Range Chicken

*seared teriyaki boneless chicken breast
tropical fruit salsa
sweet potato & maui onion cake
fresh seasonal vegetables*

Chicken Florentine

*chicken breast stuffed with
spinach, basil, parmesan, mozzarella
and ricotta cheeses in a light herb sauce
mushroom risotto
fresh seasonal vegetables*

Chicken La Jolla

*seared herb crusted chicken in a
fennel tomato roasted garlic sauce
whipped potatoes
fresh seasonal vegetables*

Citrus Rosemary Chicken

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

Fish Entrées

Sea Bass Wilson

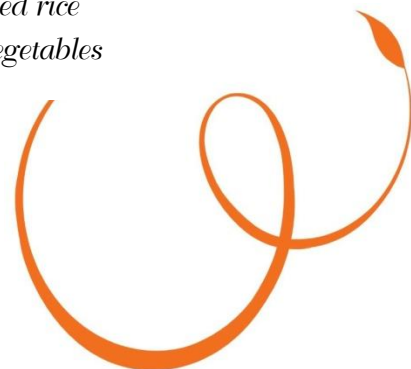
*fresh pacific sea bass
dipped in dijon mustard and bread crumbs
cucumber dill sauce
baked polenta with asparagus ratatouille*

Halibut Macadamia

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

Salmon Florentine

*grilled atlantic salmon
feta cheese and sun-dried tomato pesto sauce
herbed couscous
fresh seasonal vegetables*





Wedding entrées continued...

(Choice of one entrée per package)

If split entrées are requested \$3 will be added to your package price

Beef Entrées

Rib Eye

*grilled rib eye with blue cheese
chive butter and smoked bacon
onion roasted potatoes
fresh seasonal vegetables*

Beef Wellington

*beef tenderloin and mushroom duxelle
wrapped in puff pastry, cabernet sauvignon sauce
whipped yukon gold potatoes
seasonal vegetables*

New York Steak

*grilled choice steak
sautéed market mushrooms
baked truffle macaroni and cheese
fresh seasonal vegetables*

****Filet Mignon**

*charbroiled filet
blackberry sage cabernet sauce
garlic whipped potatoes
seasonal vegetables*

***An additional \$6 applies for this entrée*

Wedding Buffet

Salads (choice of two)

*hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar
buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette
baby spinach, mandarin oranges, roasted cashews, honey sesame vinaigrette
mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette*

Entrées (choice of two)

*chicken florentine
citrus chicken
sea bass, cucumber dill sauce
halibut, white balsamic butter sauce
mahi mahi, mango salsa
flank steak, crimini mushrooms
cheese tortellini, asiago cream, wild mushrooms
spinach and goat cheese ravioli, basil tomato cream
vegetarian pasta primavera*

**If 3rd entrée requested an additional \$7 will apply*

Accompaniments (choice of two)

*roasted yukon gold potatoes
garlic whipped potatoes
jasmine stir fried rice
mushroom risotto
oven roasted fingerling potatoes
fennel au gratin cheesy potatoes
wild rice pilaf*

*Wedding buffet accompanied with rolls and butter
grilled or steamed vegetables
fresh brewed starbucks coffee, decaffeinated coffee, and iced tea*

*Menu prices subject to 21% service charge and sales tax
Prices subject to change*





Hors d'oeuvres (50 pieces per order)

Cold - \$150

specialty canapés*
grilled chicken, tomato bruschetta, balsamic glaze
smoked salmon, cream cheese on crostini*
roma tomato, buffalo mozzarella, basil balsamic
vinaigrette on crouton*
seared ahi with mango salsa on crispy wonton*
bruschetta with tomato, basil, garlic relish*

Cold - \$200

brie and kiwi on crostini*
california rolls
seared ahi with mango salsa on crispy wonton*

Cold - \$250

jumbo shrimp cocktail in a shot glass*
sushi assortment*

Hot - \$150

abalone style calamari, lemon basil aioli
meatballs, barbeque sauce
baked pecan and bleu cheese mushroom caps
veggie spring rolls, plum dipping sauce
spinach and feta in mini phyllo purses*
chicken or beef teriyaki skewers*
smoked gouda quesadilla, achiote chicken,
caramelized onions in a flour tortilla

Hot - \$200

coconut shrimp, orange chile sauce
crab stuffed mushroom caps
seared beef tenderloin, horseradish on crostini*

Hot - \$250

lollipop lamb chops
baked brie in a puff pastry with
roasted almonds and strawberries

Reception Platters (25 person minimum)

Vegetable Platter

crisp seasonal vegetables
choice of:
spinach dip, ranch or red pepper hummus
25 people - \$150
50 people - \$275
100 people - \$495

Fruit Platter

sliced fresh, seasonal fruit, berries and melons
25 people - \$200
50 people - \$375
100 people - \$595

Domestic & Imported Cheese Board

assorted domestic and imported cheeses
garnished with grape clusters
assorted crackers and french baguettes
25 people - \$225
50 people - \$395
100 people - \$625

Fruit & Cheese Platter

domestic cheeses, seasonal and tropical fruits
assorted crackers and french baguettes
25 people - \$200
50 people - \$375
100 people - \$595

*Prices subject to 21% service charge and sales tax
Prices subject to change*





Bar Service

\$150 Bartender fee waived with a minimum of \$500 in beverage sales

Hosted Bar

<i>call brands</i>	<i>\$6.50</i>
<i>premium brands</i>	<i>\$7.50</i>
<i>domestic beer</i>	<i>\$4.50</i>
<i>imported beer</i>	<i>\$6.50</i>
<i>house wine</i>	<i>\$5.50</i>
<i>sodas</i>	<i>\$3.00</i>
<i>bottled water</i>	<i>\$3.75</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>\$7</i>
<i>house wine</i>	<i>\$6</i>
<i>sodas</i>	<i>\$3.25</i>
<i>bottled water</i>	<i>\$4</i>

Packages

<i>one hour</i>	<i>\$14</i>
<i>one hour with wine at dinner</i>	<i>\$22</i>
<i>two hours</i>	<i>\$24</i>
<i>three hours</i>	<i>\$33</i>
<i>four hours</i>	<i>\$40</i>

Corkage

per bottle provided by client

<i>750 milliliter</i>	<i>\$14</i>
<i>1.5 liter</i>	<i>\$22</i>

corkage permitted only during meal service

*Prices subject to 21% service charge and sales tax
Prices subject to change*





Beverage

Pricing is per gallon

Non-Alcoholic

<i>fruit punch</i>	<i>\$40</i>
<i>lemonade</i>	<i>\$40</i>
<i>margarita</i>	<i>\$40</i>
<i>mai tai</i>	<i>\$40</i>

Alcoholic

<i>mojito</i>	<i>\$85</i>
<i>mai tai</i>	<i>\$85</i>
<i>margarita</i>	<i>\$85</i>
<i>champagne punch</i>	<i>\$100</i>

Bar Service

Call Brands

beefeater gin
smirnoff vodka
cruzan light rum
sauza gold tequila
jim bean bourbon
johnnie walker red
korbel brandy

Premium Brands

bombay sapphire gin
grey goose vodka
captain morgan rum
sauza commemorative
makers mark bourbon
johnnie walker black
hennesy vs

Domestic Beers

budweiser
bud light
coors light
miller lite

Imported / Micro Beers

sam adams
corona
corona light
heineken
heineken light
ballast point amber ale
st pauli girl – non alcoholic

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





Wine List

Champagne and Sparkling Wines

<i>jean-louis, blanc de gere, france</i>	\$26
<i>chandon, brut classic, california</i>	\$32
<i>moet & chandon, white star, extra dry france</i>	\$70

Chardonnay

<i>bv.century cellars, california</i>	\$26
<i>magnolia grove, by chateau st jean, california</i>	\$26
<i>sterling, central coast</i>	\$28
<i>markham, napa valley</i>	\$30
<i>sonoma-cutter, russian river ranches, sonoma</i>	\$45

Cabernet Sauvignon

<i>canyon road, california</i>	\$26
<i>magnolia grove, by chateau st jean, california</i>	\$26
<i>estancia, keys canyon ranches, paso robles</i>	\$34
<i>louis martini, sonoma</i>	\$38
<i>provenance, napa valley</i>	\$45

Merlot

<i>glass mountain, california</i>	\$26
<i>cellar 8, california</i>	\$26
<i>St. francis, sonoma county</i>	\$30
<i>charles krug, napa valley</i>	\$35

Assorted White Wines

<i>white zinfandel - beringer, california</i>	\$26
<i>pinot grigio - placido, italy</i>	\$26
<i>sauvignon blanc - clifford bay, marlborough new zealand</i>	\$26
<i>riesling - chateau ste michelle, washington</i>	\$28

Assorted Red Wines

<i>pinot noir - greg norman, santa Barbara</i>	\$33
<i>- deloach, russian river valley</i>	\$38
<i>zinfandel - ravenswood, lodi</i>	\$26

**Wine selections subject to change*

*Prices subject to 21% service charge and sales tax
Prices subject to change*





Policies & Guidelines

Payment

A non-refundable deposit is required to confirm all meeting space. Full prepayment is due 3 business days (M-F) prior to the event, based on your final guarantee. Any charges incurred during the function must be paid upon conclusion of the event.

Room Assignment

The hotel reserves the right to move groups to a more suitable room after receiving notification of attendance decreases or increases. If your function goes over the contracted ending time and you wish to retain the room for a longer period, you may do so at an additional charge per every hour, provided that the room is available. Resetting of banquet rooms from previously agreed set ups indicated on the contract, may result in additional cost to the client.

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 happy 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.

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

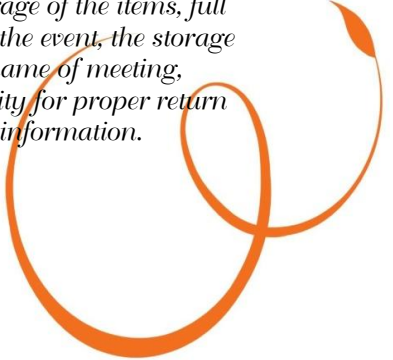
All room rental, food, beverage, audio visual equipment rental and service fees are subject to a 21% taxable service charge and current California sales tax.

Shipments

Hotel does not have storage space for crates, pallets or large shipments. Special arrangements will need to be made with the Sales & Catering Office in advance. The Hotel does not assume responsibility for damage or loss of any merchandise left or sent to the Hotel prior to, during, or following a function. The hotel is not responsible for any packages left in the meeting or banquet rooms. The Hotel will accept small pre-paid shipments no sooner than three (3) working days prior to the function date. A handling and storage fee of \$5 per envelope, \$10 per box and \$20 per trunk, per day will be charged to the master account.

Shipments Continued

If many boxes are received, where an available meeting room is needed to be used for storage of the items, full meeting room rental will apply. Any box/item received prior to 3 working days before the event, the storage fee will be \$30.00 per box/item, per day. Packages need to be clearly marked with the name of meeting, name of on-site contact and date of function. It is the group on-site contact's responsibility for proper return of their packages. The Hotel is not liable for any materials left without proper shipping information.





Cancellation

Cancellations made 91 days or more prior to an event will result in cancellation fees of 50% of the total anticipated revenue. Cancellations made 31 – 90 days prior to an event will result in cancellation fees of 75% of total anticipated revenue. Cancellations made within 30 days of an event will result in cancellation fees of 100% of the total anticipated revenue.

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.

Damage

Materials may not be stapled, tacked or taped onto the walls or doors of the meeting rooms or any public space. You will be responsible for any damage or extensive clean up.

Hotel Liability

The hotel is not responsible for any items left in the banquet room. Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. 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 property theft.

