



YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. Distinctive venues. Exceptional cuisine. Luxurious accommodations. Legendary service. It all comes together to ensure your event is truly sensational. Omni La Costa's experienced wedding team will be here for you every step of the way—partnering with your wedding coordinator from your first planning meeting to your final toast. So you can focus on what matters most: Making memories that last a lifetime.

WEDDING PACKAGES

Our promise is to make your wedding spectacular. From sampling culinary creations during your prewedding tasting to pampering your entire party with a spa day, every event leads up to the one you've been dreaming of most—your wedding day. Our wedding packages are designed with you in mind. We'll ensure that you enjoy your special day while we take care of the details.

THE CEREMONY PRICES START AT \$2.500°

Omni La Costa offers multiple venues ranging from a sun-soaked terrace with an outdoor fireplace and cascading waterfall to a secluded garden with a flower-lined pathway for your ceremony. Site fee includes:

- The set up of white garden chairs
- Fruit-infused water station
- Tables for gifts and escort cards
- Microphone and sound system for officiant

THE RECEPTION

Omni La Costa has several beautiful venue options for your cocktail hour and reception. Your wedding specialist will assist in selecting the spaces that best suit your ultimate wedding desires. Whether it's outdoors under the stars for 50 people or dancing in a grand ballroom for 500, we have the perfect spot for your special day filled with family, friends and endless memories.

WEDDING PACKAGE INCLUSIONS:

- Use of reception venue
- One hour cocktail reception with open bar and passed hors d'oeuvres
- Two-course dinner with salad and selection of three entrées

- Menu tasting for up to four guests
- Champagne toast
- Coffee and hot tea service
- Hotel suite for the wedding couple on the reception night
- Applicable tables, chairs, china, silverware, glassware and napkins
- Floor-length linens for dinner tables
- Four votive candles per table
- Dance floor, DJ tables, and staging

- Event valet and self-parking
- Display tables for cake, gift, and place cards
- Preferred rates for overnight accommodations for your guests

^{*} Subject to a 24% taxable service charge and 8% sales tax



WEDDING MENUS

Our culinary options elevate Omni weddings to a class all their own. Ask your wedding specialist about our customized menus from buffet to plated—we offer packages personalized to suit your style, taste and budget.

PEARL PACKAGE \$130 PER PERSON®

TRAY-PASSED HORS D 'OEUVRES CHOICE OF FOUR:

ROCK MELON | Parma ham, basil salt

YUKON POTATO CUP | Artichoke, spinach, crab, fresh ricotta

SMOKED SALMON PINWHEEL | Chive crème fraiche, rye crostini

TOMATO CONFIT | Burrata, hazelnut crisp, micro mint

BEEF SATAY | Spicy chimichurri

CALZONE | Sun-dried tomato, mozzarella & ricotta, pomodoro, shaved parmesan

GRILLED ANDOUILLE SAUSAGE | Mango, blackberry grain mustard

CHOICE OF SALAD

WEDGE | Boston bibb, pancetta, crab, tomato, cucumber relish, valencia orange vinaigrette

ROMAINE | Petite romaine hearts, shaved pecorino, basil croutons, tomato, roasted garlic dressing

INTERMEZZO | Local spun sorbet

SELECTION OF ENTREES

PAN ROASTED BREAST OF CHICKEN | Thyme, natural jus

HERB CRUSTED BREAST OF CHICKEN | Herb crusted, madeira pan jus

KUROBUTA PORK LOIN | Whiskey-brined, bosc pear chutney

PAN SEARED KING SALMON | Tomato, fennel relish

^{*} Menu prices subject to a 24% taxable service charge and 8% sales tax.

SAPPHIRE PACKAGE \$140 PER PERSON*

TRAY-PASSED HORS D 'OEUVRES

CHOICE OF FOUR:

ENDIVE SPEAR | Brie, temecula honey, marcona almond, truffle oil

TEQUILA BRINED PORK QUESADILLA | Aged cheddar, "parma" jack, spicy house relish

CURRIED VEGETABLE SAMOSA | Mango relish

HEIRLOOM TOMATOES | Fresh bocconcini mozzarella, basil, cinnamon pear balsamic

ORANGE COCONUT SHRIMP | Orange chili sauce

SEARED LOCAL LAMB LOIN | Olive baguette, fruit chutney

WARM BURRATA & ONION-TOMATO CROSTINI | Espresso balsamic, french baguette

SEARED BEEF CARPACCIO | Tangerine, smoked paprika aioli, asiago baguette

CHICKEN SATAY | Apricot, sweet chili orange sauce

MARKET VEGETABLE SPRING EGG ROLL | Mirin, mint

CHOICE OF SALAD

SPINACH | Savoy spinach, toasted pecan, maytag blue cheese, sun dried cranberries, apple vinaigrette

TOMATO BASIL | Heirloom tomatoes, la costa-grown basil, red onion, baby frisee, 18-year espresso balsamic, sel gris

INTERMEZZO | Local spun sorbet

SELECTION OF ENTREES

PAN ROASTED BREAST OF CHICKEN | Thyme, natural jus

HERB CRUSTED BREAST OF CHICKEN | Madeira pan jus

KARABUTA PORK LOIN | Whiskey-brined, bosc pear chutney

PAN SEARED KING SALMON | Tomato, fennel relish

PAN ROASTED BARRAMUNDI | Ghost pepper, cara cara orange relish

SLOW BRAISED PRIME BEEF SHORT RIB | Natural reduction, oyster mushroom



^{*} Menu prices subject to a 24% taxable service charge and 8% sales tax.



DIAMOND PACKAGE \$150 PER PERSON*

TRAY-PASSED HORS D 'OEUVRES CHOICE OF FOUR:

SPRING ROLL | Market vegetable, mint, young ginger, mustard shoyu sauce

LOBSTER SALAD SPOON | Citrus relish, frisee, eureka lemon evoo

YELLOW TOMATO GAZPACHO SHOOTER | Micro wasabi, persian cucumber

SEARED TUNA SASHIMI | Cucumber, mango relish, sweet soy

JUMBO SHRIMP & SPRING ONION SKEWER | Serrano chile, tangerine relish

FOREST MUSHROOM PURSE | Lemon parsley gremolata

SEARED CRAB CAKE | Onion relish, lemon aioli

SHRIMP WRAPPED IN CRISP WON TON | Roast chili aioli

CHOICE OF SALAD

BLACKBERRY | Organic baby greens, marcona almonds, hearts of palm, blackberries, minus 8 dressing
PEAR | Green gem lettuce, poached pear, "reserve" dry jack cheese, pickled carrot, garlic croutons

INTERMEZZO | Local spun sorbet

SELECTION OF ENTREES

PETIT FILET OF BEEF | Wild forest mushroom ragout

PAN ROASTED HERB CRUSTED CALIFORNIA LAMB | Lamb jus, licorice mint

PAN SEARED KING SALMON | Tomato, fennel relish

PAN ROASTED BARRAMUNDI | Ghost pepper & cara cara orange relish

ROASTED CORNISH GAME HEN | Herb mushroom wild rice stuffing, fuji apple dark jus

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LATE NIGHT

Keep the party going with our late night menu

ASSORTED SLIDERS | \$15 PER PERSON

Hamburgers, turkey burgers, caprese

SNACK FOOD BUFFET | \$20 PER PERSON

Mini corn dogs, mini pizzas, sweet & salty popcorn, pommes frites, assorted aioli, dipping sauces

CHEESE DISPLAY | \$15 PER PERSON

California cheese, baguette

DIM SUM STATION | \$13 PER PERSON

Spring rolls, pot stickers, har gow, char siu bao, siu mai, dipping sauces

MAC N' CHEESE STATION | \$16 PER PERSON

Four-cheese macaroni, variety of toppings: bay shrimp, grilled chicken, spring onion, mushroom, bacon

DESSERT & COFFEE STATION | \$18 PER PERSON

Miniature french pastries, fruit tartlets, petit fours, cupcakes, cream puffs, tea cookies, coffee and hot tea service, sugar swizzle sticks, chocolate sticks, cinnamon sticks, candied lemon, orange peel, fresh whipped vanilla cream

SCRUMPTIOUS SNACKS

Nibbles, morsels and tidbits

PRE-PARTY | \$30 PER PERSON

Chicken tempura skewers with jalapeno and avocado dipping sauce, mini beef sliders with tomato and mushroom jam, assorted brownies

LIGHT BITES | \$20 PER PERSON

Assorted sandwiches – chicken salad, ahi tuna & turkey, white bean hummus with bagel chips, assorted cookies

MORNING OF | \$28 PER PERSON

Assorted juices, variety of flavored bagels, whipped cream cheese & flavored smears, sliced fruit, build-your-own yogurt parfaits

ENHANCEMENTS

Sodas & bottled water \$6 per bottle
Assorted beer \$7.50 Per bottle
Champagne \$38 per bottle
Mimosas \$10 per person
Individual bags of chips \$5 per person
Chips, salsa, guacamole \$9 per person
Sliced fruit \$8 per person



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THE BAR

PACKAGE BAR	1 HR	2 HRS	3 HRS	+ HRS
La Costa	\$33	\$41	\$50	\$16
Carlshad	\$29	\$38	\$45	\$14

Package Bar is priced per person and includes assorted domestic & imported beer, house featured wine, cocktails, soft drinks, fruit juices, & bottled water. Package Bar does not include tableside wine service. Package bar subject to 24% taxable service charge and 8% tax Bartender charge "complimentary" for Package Bar.

CONSUMPTION	HOST	CASH
La Costa Brands	\$12 / drink	\$13 / drink
Carlsbad Brands	\$10 / drink	\$12 / drink
Wine (House Selection)	\$12 / glass	\$13 / glass
Imported Beer	\$8 / bottle	\$9 / bottle
Domestic Beer	\$7 / bottle	\$8 / bottle
Craft Beer	\$8 / bottle	\$9 / bottle
Non-Alcoholic	\$7 / bottle	\$8 / bottle
Cordials	\$12 / drink	\$14 / drink
Soft Drinks	\$5.75 / each	\$6 / each
Bottled Water	\$5.50 / each	\$6 / each
Sparkling Water	\$5.50 / each	\$6 / each
Assorted Juices	\$5.25 / each	\$6 / each

Consumption bar will be charged per drink consumed. Host bar subject to 24% taxable service charge and 8% tax. Cash bar pricing is inclusive of service charge and sales tax. Bartender fee of \$150 per bartender, plus tax.

BRANDS LA COSTA CARLSBAD

Whisky	Crown Royal	Canadian Club
Gin	Tanqueray	Seagram's
Vodka	Ketel One	Svedka
Rum	Bacardi	Myer's Platinum
Tequila	Cuervo Gold	Sauza Blanco
Bourbon	Makers Mark	Jim Beam
Scotch	Chivas Regal	J & B





THE SPA AT LA COSTA WEDDING SERVICES

A day unlike any other becomes a memory unlike any other. Celebrate your big day while enjoying bellinis with your best friends, or pamper yourself with a massage before having your hair and makeup done.

BRIDES & BELLINIS \$100 PER PERSON

Private spa suite
Spa café lunch
Signature Bellini bar
Spa gift for wedding party
Themed décor options
Complimentary valet parking

WEDDING BLISS \$250 PER PERSON

Private spa suite

50-minute treatment*

Spa café lunch

Signature Bellini bar

Spa gift for wedding party

Themed décor options

Day pass to access full amenities

Complimentary valet parking

BRIDAL BEAUTY \$375 PER PERSON

60-minute bridal makeup
60-minute bridal styling
45-minute manicure
60-minute pedicure
Signature Bellini bar
Day pass to access full amenities
Complimentary valet parking

BRIDAL RETREAT \$260 PER PERSON

60-minute bridal makeup 60-minute bridal styling 45-minute Slow Beauty Manicure 60-minute Slow Beauty Pedicure Complimentary valet parking

INDIVIDUAL SERVICES

Bridal Makeup \$75 Bridal Styling \$100

^{*} la costa classic massage or soothing facial.

GOLF AT LA COSTA WEDDING SERVICES

WEDDING PARTY GOLF PACKAGE \$130 PER PERSON

Life's greatest experiences can't be recorded on a scorecard, but you'll remember this round forever. Ease any wedding day nerves with a leisurely round of golf on championship courses.

Receive a promotional rate of \$130 per player (\$90 savings per person) including:

Green fees

Shared cart

Use of practice facility

Bag handling

Tournament scoring

Lunch provided at the turn including deli sandwiches, chips, domestic beer or fountain drinks

For groups of 12 or more, the groom plays free







CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

Omni La Costa Resort & Spa • 760-929-6330 • OmniLaCosta.com
LaCostaWeddings@OmniHotels.com

