

Event Menus



OMNI LA COSTA RESORT & SPA
EVENTS MENU



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Price are subject 25% service charge and 7.75% sales tax. All menus and prices are subject to change.



BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Peet's regular and decaffeinated coffee, assorted Numi hot teas and orange juice. Prices based on 1.5 hours of service.

Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

LA COSTA

seasonal sliced fruits

hard-boiled eggs

bagels with strawberry, lemon & herb and plain cream cheeses

golden crisp butter croissants

baked morning muffins and danishes

assorted breads with butter, preserves and honey

53 per person

EL CAMINO

seasonal sliced fruits

golden crisp butter croissants

baked morning muffins and danishes

assorted breads with butter, preserves and honey

45 per person

DEL MAR

mini guava & cheese pastelitos

watermelon, greek yogurt and tajin

huevos rancheros bar | warm flour & corn tortillas, carne asada, scrambled eggs, black beans, green onions, cilantro, pepper jack cheese, guacamole, salsa fresca and sour cream

papas bravas

66 per person

DE LA LUNA

seasonal sliced fruits

assorted breads with butter, preserves and honey

hot steel-cut irish oatmeal with brown sugar and raisins

scrambled free-range eggs & herbs

apple chicken sausage

applewood-smoked bacon

chef's selection of potatoes

62 per person

DEL SOL

seasonal sliced fruits

golden crisp butter croissants, baked morning muffins, danishes, assorted breads with butter, preserves and honey

coconut yogurt parfaits

peanut butter & jelly overnight oats

spinach & cheddar quiche

banana bread french toast | bananas foster

southwest green chili & prime rib hash

scrambled free-range eggs & herbs

72 per person



BALANCED BUFFETS

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CHAMPIONS

fresh berry & black fig parfait with meyer lemons

sliced rock melons, mint microgreens and orange zest

mini bran muffins

roasted almond & cinnamon rainbow quinoa

carlsbad strawberries, cracked black pepper and black cherry balsamic vinegar

numi tea station with sliced ginger

55 per person

LEGENDS

farro porridge, meyer lemons and blackberries

seasonal fruit salad | apples, raspberries, forelle pears and mint

whole wheat pancakes, pink peppercorn agave

thyme roasted marble potato hash | anaheim chili and spring onions

la costa herbs, sweet pepper tofu & egg white scramble

numi tea station with sliced ginger

ginger elixir

65 per person



BREAKFAST ENHANCEMENTS

Enhancements require a minimum order of two dozen or 24 people.

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PANTRY

assorted individual fruit-flavored yogurts | 8 each

assorted greek yogurts | 8 each

strawberry, chia & macadamia nut overnight
oats | 10 each

assorted dry cereals with whole and skim
milks | 8 per person

organic granola with whole and skim
milks | 12 per person

espresso coffee cake | 105 per dozen

assorted fruit scones, butter and
preserves | 113 per dozen

hard-boiled eggs | 64 per dozen

vanilla & mint-marinated fruit salad | 10 each

fresh strawberries, crème fraîche and brown
sugar | 14 per person

smoked scottish salmon, bagels and
condiments | 21 per person

açai yogurt & organic granola parfaits | 12 each

ancient grains granola parfaits | quinoa, farro, chia,
millet, fresh berries, greek yogurt and la costa honey
| 13 each

assorted breakfast pastries | 115 per dozen

STOVE

turkey bacon strips | 12 per person

applewood-smoked bacon | 12 per person

apple chicken sausage | 13 per person

hot steel-cut irish oatmeal with seeds, nuts and
assorted dried fruits | 14 per person

warm cinnamon buns, brown butter pecans and cream
cheese frosting | 120 per dozen

lightly whipped scrambled egg whites and pico de
gallo | 16 per person

scrambled eggs | choose two | spinach,
tomatoes, mushrooms, pepper jack cheese,
cheddar, green onions, asparagus, chorizo
sausage,
bell peppers | 18 per person

lemon ricotta pancakes with blueberry compote and
maple syrup | 14 per person

mini belgian waffles with bourbon maple
syrup | 14 per person

texas french toast | 16 per person

socal breakfast burrito | chicken sausage, scrambled
eggs, asparagus, red onions, cilantro, queso fresco
and tomato salsa | 20 each

baja breakfast burrito | scrambled eggs, carne asada,
potatoes, pico de gallo and cotija | 22 each

fully loaded breakfast tater tots | applewood-smoked
bacon, cheese and green onions | 15 per person

egg frittata | asparagus, mushrooms, oven-dried
tomatoes, scallions and brie | 18 per person

quiches | lorraine or florentine | 18 per person



BREAKFAST ENHANCEMENTS

Elevate your dining experience with live food preparation and guest interaction with our interactive enhancements for an additional 8 per person. Free-Range Egg Omelet Station requires a chef attendant at 200 with one chef per 75 people.

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BLOODY MARY

fresh tomato blends, olives, maple candied bacon strips, celery sticks and tajín

23 per person | bartender included

PRIME RIB HASH

black kale, quinoa, potato medley, poached eggs, cipollini onions, peppers, horseradish cream and béarnaise

27 per person

ALL-OVER OATMEAL BAR

hot steel-cut irish oatmeal, quinoa oatmeal and chef's selection of overnight oats with brown sugar and raisins

21 per person

BREAKFAST BOWL

house-made granola, açai greek yogurt, citrus greek yogurt, berries, cherries, dark chocolate chips, toasted sliced almonds, raisins, cinnamon, banana chips, toasted coconut, dried cranberries, chia seeds, la costa honey and agave

23 per person

FRITTATAS

applewood-smoked bacon, caramelized onions, spinach & cheddar or apple chicken sausage, vegetables, goat cheese & balsamic drizzle

26 per person

MINI ASSORTED BAGELS

carved smoked salmon and prosciutto

cured tomatoes, pickled red onions, fried capers and strawberry, lemon & herb and plain cream cheeses

24 per person

SCRAMBLED EGG QUESADILLAS

chorizo and cheddar

charred tomato salsa, avocado sour cream, pico de gallo and jalapeños

23 per person

FREE-RANGE EGG OMELETS

whole eggs, egg beaters and egg whites

diced ham, scallions, mushrooms, diced tomatoes, baby spinach, caramelized onions, roasted peppers, feta, swiss cheese, aged cheddar, applewood-smoked bacon, chorizo sausage and smoked salmon

32 per person | attendant required



PLATED

All plated breakfasts are served with your choice of Peet's freshly brewed regular and decaffeinated coffee, assorted Numi hot teas, freshly chilled orange juice and freshly baked breakfast pastries with butter and fruit preserves.

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CARLSBAD

scrambled eggs
applewood-smoked bacon
pork sausage links
chef's daily potatoes
51 per person

VISTA

southwestern eggs benedict
english muffin
nueske's ham
papas bravas
poblano hollandaise
54 per person

OCEANSIDE

egg white frittata
cured tomatoes
asparagus
chef's daily potatoes
caramelized onions
black truffles
53 per person

SAN MARCOS

seasonal fruit cobb salad
organic granola
ginger & white balsamic drizzle
47 per person



BOXED

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JUMP START

BREAKFAST | CHOOSE TWO

sliced seasonal fruit cup

chef's selection of overnight oats

berry and yogurt parfait with organic granola

fruit & veggie crudités with banana bread, cottage
cheese and cucumber ranch

ACCOMPANIMENTS

chocolate croissants

whole fresh fruit

40 per person

BEVERAGES

assorted bottled juices | 8 each

freshly brewed Peet's regular or decaffeinated
coffee and a selection of numi hot
teas | 150 per gallon



BREAKS

Prices are based on 30 minutes of service. Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

BUENOS DIAS

mini croissants
mini guava and cheese pastelitos
apple, peach and cherry turnovers
27 per person

DOUGHNUTS

chef's selection of traditional glazed, jelly-filled, boston cream doughnuts, and mini doughnut holes
28 per person

CHIPS AND DIPS

pickled vegetables, chunky guacamole, corn tortilla chips, pink peppercorn & la costa honey hummus, naan bread, white bean & jalapeño spread and rosemary pita chips
29 per person

COASTAL TRAILS

assorted fancy nuts, mini pretzels, wasabi peas, m&m's, spicy bar mix, raisins, banana chips, coconut shavings, chocolate chips, goldfish crackers and yogurt-covered dried fruit
28 per person

TRIP TO JULIAN

mini apple pies, spiced crème anglaise sauce, apple pot de crème, apple cider jelly, white & dark chocolate-dipped apple wedges and apple chips
28 per person

7TH INNING STRETCH

assorted popcorn
mini corn dogs with ketchup
prop & peller soft pretzel bites with ballpark mustard
corn tortilla chips, jalapeño cheese sauce
29 per person

AÇAÍ BOWL

açaí sorbet, house-made organic granola, berries, dark chocolate chips, toasted sliced almonds, raisins, cinnamon, banana chips, toasted coconut, dried cranberries, chia seeds, la costa honey and agave
29 per person

MEZZE

five-onion sour cream, red beet hummus, tabbouleh, cucumber tzatziki, spinach & artichoke dip
pita bread chips and soft naan
28 per person

CUPCAKE CELEBRATION

mini cupcakes | vanilla bean, chocolate, strawberry and oreo crunch
26 per person



BREAKS

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HEALTH & WELLNESS

ginger elixir | la costa honey, cracked black pepper and meyer lemons

rainbow quinoa lettuce cups | blueberries, marcona almonds and mint, blackberry & ginger balsamic

vegetable & thai basil summer rolls | mustard and yuzu sauce

strawberry skewers | yogurt and poppyseed drizzle

dark chocolate & peanut butter energy bites

33 per person

GOURMET PETITE TEA SANDWICHES

minimum two dozen each

curried chicken salad, mango chutney and banana bread | 86 per dozen

roast beef, brie, horseradish cream | 86 per dozen

egg salad, cucumber, mustard cress | 86 per dozen

smoked salmon, herb cream cheese, capers | 86 per dozen

SNACKS

assorted luna and kind bars | 8 each

ice cream novelties | 86 per dozen

fruit sorbet bars | 86 per dozen

prop & peller salted soft pretzel bites with jalapeño cheese sauce and bavarian mustard | 15 per person

fancy nut mix | 52 per pound

spicy bar mix | 52 per pound

individual bags of assorted chips, pretzels and popcorn | 7 each

mini cupcakes | vanilla bean, chocolate, strawberry and oreo crunch | 86 per dozen (minimum two dozen)

whole fruit | bananas, apples or oranges | 44 per dozen

strawberry skewers with yogurt and poppy seed drizzle | 100 per dozen

seasonal sliced fruit presentation | 18 per person

assorted freshly baked cookies | 82 per dozen

mini blondies or brownies | 80 per dozen

vegetable crudités with five-onion sour cream | 19 per person

cheese & meat butcher block with crackers | 23 per person

fruit skewers with white chocolate dip | 92 per dozen



LUNCH BUFFETS

All lunch buffets are served with freshly brewed Peet's regular and decaffeinated coffee and assorted Numi hot teas. Prices based on 1.5 hours of service.

Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

BEACHSIDE DELI STARTERS

organic field greens with balsamic, ranch and caesar dressings

red onion salad | cucumber, feta and olives

MEATS

smoked all-natural pork loin

herb roasted organic turkey breast

ancho-rubbed roast beef

ACCOMPANIMENTS

american & cheddar cheese slices

bibb lettuce, sliced onions, tomatoes and dill pickles

mayonnaise and dijon mustard

selection of sliced breads

SIDES

hidden valley ranch-dusted potato chips

DESSERTS

chocolate brownies

assorted cookies

77 per person

SOCAL BARBECUE STARTERS

watermelon salad with tajin, feta, arugula and la costa honey

macaroni salad

caesar salad | cornbread croutons and chipotle caesar dressing

ENTRÉES

beef burgers

fried chicken with hot honey

all-beef hot dogs

rosemary & sea salt potato wedges

lemon & thyme zucchini steaks

assorted sliced cheeses, bibb lettuce, sliced onions, tomatoes and dill pickles

chipotle ketchup, mayonnaise and dijon mustard

burger and hot dog buns

DESSERTS

mini apple pies

mini pecan pies

82 per person



LUNCH BUFFETS

All lunch buffets are served with freshly brewed Peet's regular and decaffeinated coffee and assorted Numi hot teas. Prices based on 1.5 hours of service.

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WRAP IT UP STARTERS

organic field greens with assorted dressings

spicy cucumber salad

orzo pasta salad | grilled asparagus, cherry tomatoes and aged white cheddar

grilled seasonal vegetable platter with pomegranate molasses

ENTRÉE WRAPS

tequila & lime organic chicken | peppers, lettuce, tomatoes, onions and cilantro aioli

ancho flank steak | corn & black bean salsa, lettuce, tomatoes, chipotle crema and cotija

veggie | balsamic mushrooms, caramelized onions, lettuce, tomatoes, red pepper hummus and pea tendrils

DESSERTS

caramel cheesecake bites

fruit tartlets

80 per person

MEDITERRANEAN STARTERS

mezze display | roasted garlic hummus, baba ghanoush, grilled naan, dolmas and petite vegetable crudités

tabouli | rocket arugula, bulgur wheat, heirloom cherry tomatoes, fresh herbs with citrus vinaigrette

fattoush | romaine, vine-ripened tomatoes, cucumbers, green bell, spring onion, parsley, broken pita crisps, preserved lemon & mint vinaigrette

ENTRÉES

silan chicken | date & honey-glazed, preserved lemon tzatziki

pan-seared skuna bay salmon, chickpea ragout

caramelized cauliflower & artichoke hearts, harissa, fennel pollen

israeli couscous, chermoula

DESSERTS

baklava | pistachios

rose water panna cotta, mixed berry compote

82 per person



BUFFETS

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SANTA FE STARTERS

southwest caesar | cotija, dried cherries and poblano ranch

smoked black bean salad | roasted corn, green chilies, tomatoes, cilantro, honey & chili vinaigrette

jicama slaw | cabbage, grilled pineapples, citrus & mango dressing

ENTRÉES

chipotle honey grilled flat iron steak, ancho demi-glace

roasted chicken breast, sweet pepper mole

blackened snapper, roasted corn pico de gallo

calabacitas stew | zucchini, squash, tomatoes and onions

sonoran rice

DESSERTS

mini mole cakes

tres leches shots

82 per person

FARM TO TABLE SALAD BAR

savoy spinach and petite romaine

roasted corn, hearts of palm, marinated mushrooms, english cucumbers, cherry tomatoes, sweet onions, sunflower seeds, feta, tortilla strips and grilled focaccia

cinnamon pear balsamic, peppercorn ranch and grilled granny smith apple vinaigrette

heirloom tomato salad

tuna salad

ENTRÉES

pesto roasted jidori chicken

flat iron steak with chimichurri

arctic salmon with moroccan chermoula

DESSERTS

fruit tartlets

carlsbad strawberry trifle

85 per person



BUFFETS

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BAJA STARTERS

shrimp ceviche | coconut citrus vinaigrette

papas bravas salad | charred chorizo, sriracha aioli
and cilantro microgreens

three-bean salad | peppers, red onions and cilantro
vinaigrette

ENTRÉES

grilled mahi-mahi

chicken tinga

beer-brined carne asada

tj corn bake

corn and flour tortillas

limes, roasted salsa, pico de gallo, guacamole, sour
cream, blistered jalapeños and cabbage slaw

cilantro & lime rice

cumin-stewed black beans

DESSERTS

churros

chocolate sauce, tequila anglaise, chantilly cream
and salted caramel

85 per person

PERFECT BALANCE STARTERS

baby red and green romaine, watermelon, croutons,
balsamic onions, toasted pumpkin seeds and
grapefruit dressing

roasted vegetable salad | purple and yellow
cauliflower, carrots, caramelized onions, grape
tomatoes, dried garbanzo beans and basil vinaigrette

ENTRÉES

farro risotto | forest mushrooms and
caramelized onions

broccolini with roasted cashews

curried chickpea stew

DESSERTS

angel food cake, lavender and fruit compote

vegan carrot cake

mixed berry cup with la costa honey

75 per person



LUNCH ENHANCEMENTS

Enhancements are to be added on to an existing buffet package.

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CEVICHE BAR

coconut shrimp
calamari salad
tortilla chips and chicharrónes
la costa habanero hot sauce
32 per person

GUACAMOLE STATION

mango, sweet pea and traditional guacamole with
tortilla chips and chicharrónes
29 per person

BUILD-YOUR-OWN FARMERS MARKET

organic greens, spinach and butter lettuce
basil chicken, shrimp, applewood-smoked bacon
toasted quinoa, crisp cherry tomatoes, cucumber,
carrots, jicama, mushrooms, broccoli, sweet corn,
blue cheese, parmesan cheese, candied walnuts,
sunflower seeds, almonds, garlic croutons,
raisins, cranberries
ranch, balsamic, citrus vinaigrette
37 per person

RED BRICK PIZZAS CHOOSE THREE

shrimp & andouille
forest mushrooms & fontina cheese
barbecue chicken & jalapeño pesto
margherita
pepperoni
farmer's market veggie
30 per person

QUESADILLA

grilled marinated portobello mushrooms, grilled corn,
spinach, poblano peppers, goat cheese
shredded chili roasted chicken, mushrooms, bell
peppers, jalapeño jack cheese
blackened shrimp, caramelized onions, spiced black
beans, white cheddar
charred roma tomato salsa, salsa verde,
avocado crema
28 per person



PLATED

Prices based on 1.5 hours of service. For an additional course, add 16 per person. Includes freshly brewed Peet's regular and decaffeinated coffee and a selection of Numi hot teas. Add La Costa honey and salted butter for an additional 5 per person.

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STARTERS | CHOOSE ONE SOUP

flame-grilled chipotle tomato bisque, basil and sour cream

minestrone | white beans and wild arugula pistou

mushroom bisque, truffle cream

chicken tortilla, avocado crema and tortilla strips

SALAD

crunchy romaine lettuce, queso fresco, baked cornbread croutons and chipotle caesar dressing

organic field greens, watermelon, pistachios, cotija, tequila vinaigrette and tajin

arugula, mango, red onions, shaved carrots, toasted pumpkin seeds and mango citrus dressing

baby greens, radicchio, toasted pine nuts, crispy prosciutto and red wine vinaigrette

DESSERTS | CHOOSE ONE

citrus frangipane tart with vanilla whipped cream

chocolate cake bar with berry compote

vanilla bean cheesecake with fruit cloud

apple crumble with chantilly cream

flourless chocolate cake with citrus marmalade



PLATED

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ENTRÉES | CHOOSE ONE

SEARED ARCTIC SALMON

manchego cheese risotto, caramelized shallots, baby spinach, heirloom carrots and lemon vin blanc

77 per person

EGGPLANT PARMESAN

mozzarella, spiced marinara and grated parmesan

67 per person

HERD-CRUSTED BREAST OF CHICKEN

basil orzo, asparagus, roasted peppers, chicken jus

73 per person

CHIPOTLE-MARINATED FLAT IRON STEAK

poblano whipped potatoes, baby carrots, roasted corn and pico de gallo

79 per person

SEARED LOCAL HALIBUT

white beans, chorizo, mango, avocado, shrimp, orange & ginger sauce

82 per person

BLACK BEAN & CORN ENCHILADAS

enchilada sauce and jicama slaw

67 per person

ENTRÉE SALADS

CAESAR SALAD

shaved parmesan cheese, focaccia croutons and caesar dressing

45 per person

NIÇOISE SALAD

haricot verts, cured tomatoes, black olives, eggs, red onions and sun-dried tomato vinaigrette

49 per person

SOUTHWEST COBB

avocado, applewood-smoked bacon, eggs, shaved manchego, tomatoes, tortilla strips and chipotle ranch

54 per person

ENHANCEMENTS

achiote-rubbed organic chicken | 9 per person

seared ahi tuna | 13 per person

all-natural flat iron steak | 13 per person

cedar plank salmon | 11 per person

shrimp skewer | 13 per person



LUNCH ON THE RUN

Each boxed lunch is served with whole fruit, grilled vegetable & orzo pesto pasta, kettle potato chips, chocolate chip cookie, plastic silverware, napkins and condiments.

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BOXES | CHOOSE UP TO THREE

SALMON BLT

applewood-smoked bacon, bibb lettuce and vine-ripened tomatoes on multigrain bread

ACHIOTE- RUBBED ROAST BEEF

caramelized onions, cheddar and cornichons on a ciabatta roll

TURKEY AND BRIE

rocket arugula, cranberry spread and bavarian mustard on a pretzel roll

MOROCCAN VEGETABLE WRAP

grilled harissa-marinated zucchini, eggplant, red bell peppers and roasted garlic hummus on a gluten-friendly tortilla *gf*

ALBACORE TUNA SALAD CUP

boston bibb lettuce, pickled onions and english cucumbers

TEQUILA & LIME CHICKEN

peppers, lettuce, tomatoes, onions and cilantro aioli

HONEY BAKED HAM & CHEDDAR

black garlic aioli and jalapeño on cheddar sourdough bread

FAJITA VEGETABLE WRAP

avocado spread and roasted tomato salsa on a gluten-friendly tortilla *gf*

57 per person



CANAPÉS

Available as tray-passed or displayed. Canapés require a minimum of two dozen each.

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PANTRY

fig, prosciutto, maytag blue cheese bruschetta with port drizzle | 12 per piece

roasted tomato & ricotta crostini with hazelnut crisps | 12 per piece

shrimp & mango ceviche with english cucumber cup | 13 per piece

smoky tomato caprese skewer with extra virgin olive oil and balsamic reduction | 12 per piece

mini new england lobster roll | 13 per piece

vietnamese shrimp & peanut summer rolls with ponzu | 13 per piece

citrus-poached tiger prawns with tomatillo cocktail sauce | 15 per piece

organic chicken & mushroom roulade with papaya chutney | 13 per piece

curried chicken salad with banana bread and mango chutney | 12 per piece

truffled deviled eggs | 12 per piece

yukon gold potato cup with artichokes, spinach, crab and ricotta | 13 per piece

gazpacho shooter with serrano chili oil | 12 per piece

truffled white bean toast with citrus gremolata and rosemary baguette | 12 per piece

STOVE

chorizo & green mango brochette | 13 per piece

pan-fried vegetable potsticker with hoisin and chili sambal | 12 per piece

oriental vegetable spring roll with citrus plum sauce | 12 per piece

lamb lollipop with jalapeño peach compote | 15 per piece

ancho chicken kebob with spiced pineapple chutney | 13 per piece

scallop wrapped in bacon with caribbean jerk maple dip | 15 per piece

mini quiche | applewood-smoked bacon, caramelized onions and maytag blue cheese | 13 per piece

mini pulled barbecue pork on a twice-baked potato | 15 per piece

vegetarian paella risotto balls | 13 per piece

vegetable curry samosa, cilantro and cucumber yogurt | 12 per piece

mini crab cakes with lemon and thyme aioli | 15 per piece

corn & bacon jalapeño popper with tomato jam | 13 per piece

cubano quesadilla roll | braised pork, gruyère, dill pickles and yellow mustard | 13 per piece



RECEPTION

Prices are based on two hours of service and require a minimum of three stations.

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LA COSTA GARDEN

organic greens, spinach and butter lettuce

pesto chicken, crispy pork belly, rock shrimp

quinoa, crisp cherry tomatoes, cucumbers, carrots, mushrooms, broccoli, sweet corn, parmesan, candied walnuts, feta cheese, sunflower seeds, garlic croutons and cranberries

ranch, balsamic and citrus vinaigrette

36 per person

CALI CHEESE & CHARCUTERIE

chef's selection of cheese and charcuterie, preserved meyer lemons, oven-dried tomato pesto and la costa honey with rustic breads and crackers

44 per person

ANTIPASTI

shaved prosciutto, dry italian salami, sliced capocollo, chargrilled field vegetables, marinated mushrooms, mediterranean olives, baby mozzarella, blistered cherry tomatoes, sweet peppers and focaccia with rustic breads, oils and vinegars

44 per person

MARYLAND CRAB CAKES

red pepper polenta, pickled fennel, lemon drizzle and mini chive biscuits

40 per person

QUESADILLA STATION

mushroom & swiss cheese

blackened shrimp & roasted peppers

chicken & pepper jack cheese

sour cream, guacamole and pico de gallo salsa

36 per person

PERFECTO PASTA

penne | sautéed shrimp, vegetables, roasted garlic, basil & tomato vodka sauce

orzo | roasted chicken, spinach, green peas and blue cheese cream

five-cheese tortellini | basil pesto, olives and cherry tomatoes

shaved parmesan cheese, focaccia, extra virgin olive oil and red pepper flakes

42 per person



RECEPTION

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NEW ENGLAND RAW BAR

assorted dips and sauces

citrus-poached tiger prawns | 126 per dozen

maine snow crab claws | 126 per dozen

cold poached king crab legs | 158 per dozen

oysters on the half shell with icewine

mignonette | 126 per dozen (minimum 4 dozen)

green-lipped mussels and pickled
vegetables | 100 per dozen

PACIFIC POKE BOWL

local ahi tuna, skuna bay salmon and
marinated beets

black forbidden rice, quinoa, sticky rice, edamame,
seaweed, kimchi, nori, sesame seeds, fried garlic,
scallions, white soy ponzu, tamari, la costa habanero
hot sauce and pickled ginger

48 per person

TACO CENTRAL

mahi-mahi zarandeado

ancho-braised chicken machaca

borracho carne asada

warm corn and flour tortillas

limes, roasted tomato salsa, fresh pico de gallo,
guacamole, red onions, cilantro, shredded cabbage
and roasted jalapeños

46 per person

SLIDERS | CHOOSE THREE

short rib, kimchi and black garlic aioli

barbecue pulled pork, coleslaw

pink peppercorn-crust tri-tip, caramelized onions,
cheddar and horseradish cream

turkey, blue cheese slaw and buffalo sauce

kobe beef, white cheddar, grilled onion, pub sauce

sweet potato & quinoa, ginger raisin chutney

46 per person

RISOTTO

butternut squash with crispy duck confit

wild mushroom with caramelized
pearl onions

english peas and lemon basil with
sautéed shrimp

balsamic reduction, focaccia and shaved
parmesan cheese

45 per person

MAC AND CHEESE MAYHEM

steak tips, red trolley ale and blue cheese

barbecue pulled pork, cheddar and poblano

lobster, roasted fennel, irish cheddar and tarragon

42 per person



RECEPTION

Prices are based on two hours of service and require a minimum of three stations.

Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

PAELLA

quinoa, tricolor cauliflower, heirloom baby carrots, asparagus, heirloom tomatoes, english peas, pearl onions and garlic chips

chicken & chorizo, spanish rice, peas and heirloom carrots

seafood, saffron rice and vegetables

choose one | 42 per person

choose two | 50 per person

choose three | 54 per person

LA COSTA POUTINE

buffalo chicken | blue cheese, cucumber ranch and frank's redhot sauce over tater tots

carne asada | pico de gallo, avocado crema, cotija, chipotle barbecue over sidewinder fries

carnitas | black bean & corn salsa, sour cream, green onions over seasoned fries

choose one | 42 per person

choose two | 50 per person

choose three | 54 per person

BRICK OVEN PIZZAS CHOOSE THREE

shrimp & andouille

forest mushrooms & fontina cheese

barbecue chicken & jalapeño pesto

margherita

pepperoni

farmer's market veggie

40 per person

CHEF'S CRUDITÉS

goat cheese mousse, red beet hummus, yellow lentil hummus, edible dirt, raw radish chips, tomatoes, tricolor cauliflower, broccolini, mini sweet peppers, baby carrots, baby patty pans, asparagus, spinach & artichoke dip and herb-crusted pita chips

38 per person

CHILI COOK-OFF

spicy italian sausage, kielbasa, ground sirloin & black beans

chicken & white bean

vegetable & black bean

shredded cheddar, chive sour cream, green onions, tortilla chips, jalapeño cornbread

42 per person

BARBECUE PASS

baby back pork ribs

golden cornbread

south carolina, kansas city and traditional barbecue sauces

40 per person

ASSORTED DIM SUM

shrimp, chicken, vegetable and pork potstickers (5 assorted pieces per person)

low-sodium soy sauce, hoisin sauce, sweet chili sauce and spicy garlic chili sauce

spicy ramen soup

42 per person



CARVING

All carving stations are served with house rolls. Chef attendant required at 200 per chef, with one chef per 100 people.

Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

ROASTED DIESTEL FARMS ORGANIC TURKEY

au jus

860 (serves 25)

BLACKENED SKUNA BAY SALMON FILLET

tropical fruit salsa

395 (serves 15)

HERB DE PROVENCE ROASTED BEEF TENDERLOIN

horseradish cream, demi-glace

915 (serves 25)

SALT & PEPPER-CRUSTED PRIME RIB

herb de provence jus, horseradish cream

885 (serves 25)

BEER-BRINED FREE-RANGE CHICKEN

lemon & thyme pan sauce

235 (serves 6)

ANCHO CHILI-RUBBED ROASTED BEEF STRIP LOIN

natural jus, horseradish cream

795 (serves 25)

PORTOBELLO MUSHROOM & GRILLED VEGETABLE STRUDEL

sweet tomato jam

260 (serves 15)

HOUSE-SMOKED PORK SHOULDER

apple chutney, natural jus

725 (serves 25)

GOCHUJANG-MARINATED TRI-TIP

brisket sauce

525 (serves 15)



RECEPTION ENHANCEMENTS

Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

ENHANCEMENTS

- golden cornbread | 6 per person
- herb focaccia | 6 per person
- thyme & honey-glazed carrots | 7 per person
- grilled asparagus & meyer lemon
sabayon | 9 per person
- boursin cheese whipped potatoes | 7 per person
- herb-roasted fingerling potatoes | 7 per person
- cheesy fontina & black garlic soft
polenta | 8 per person
- cheddar & jalapeño honey biscuits | 8 per person
- saffron rice pilaf | 7 per person
- papas bravas mash | 8 per person
- chunky ratatouille | 8 per person
- wild mushroom risotto with port wine
reduction | 10 per person
- shishito peppers, ponzu, bonita
flakes | 9 per person

SUSHI

- chef's selection of sushi rolls | sashimi, pickled ginger,
wasabi and soy sauce (100 guest minimum)
- three pieces | 32 per person
- four pieces | 40 per person
- five piece | 46 per person

AFTER-PARTY DESSERT TABLES

FLAMIN' BRÛLÉE

chocolate and vanilla brûlées, chambord-macerated
berries, whipped cream and shortbread cookies
30 per person

DOUGHNUT DIPPER

doughnut rings and holes with white, pink and
chocolate frostings and sprinkles, nuts and
chocolate toppings
28 per person

THE AMERICAN WAY

mini pecan pies, new york-style cheesecakes,
strawberry shortcakes, red velvet whoopie pies and
boston cream pies
30 per person

SUNDAE BAR

vanilla and chocolate ice creams, caramel and
chocolate sauces, whipped cream, cherries,
assorted toppings
28 per person

CHURROS

bavarian cream-filled churros, caramel cream-filled
churros, traditional churros, chocolate sauce, tequila
anglaise, chantilly cream and salted caramel
28 per person



DINNER BUFFETS

All dinner buffets are served with your choice of freshly brewed Peet's regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on two hours of service.

Prices subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

TASTE OF MEXICO

STARTERS

chicken tortilla soup, tortilla strips

seafood ceviche | avocado, coconut, cilantro and lime

cumin-scented three-bean salad | roasted corn, peppers, jicama and tomatoes

wild greens, roasted pumpkin, chorizo, pepitas and ancho honey dressing

ENTRÉES

mahi-mahi zarandeado, ancho-braised chicken machaca and borracho carne asada

warm corn and flour tortillas

vegetable tamales with mexican crema

spanish rice

refried beans

tj corn bake

tortilla chips

limes, roasted tomato salsa, fresh pico de gallo, guacamole, red onions, cilantro, shredded cabbage and roasted jalapeños

DESSERTS

cinnamon sugar buñuelos with spiced chocolate sauce

mini coconut flan

mexican wedding cookies

168 per person

SOCAL LUAU

STARTERS

lahaina leaf salad

napa slaw, radishes, citrus & ginger dressing

hawaiian saimin soup | bonito broth, char siu pork, spring onions, hard-boiled eggs and udon noodles

ENTRÉES

lomi-lomi salmon, forbidden black rice, tomatoes, onions and chili

ahi tuna poke | sticky rice, wakame, edamame, fried garlic and ponzu

kahlua pork, stewed cabbage, white rice and smoked sea salt

mahi-mahi, pineapple & pink peppercorn cream

chicken long rice

roasted root vegetables and macadamia nut pesto

sweet hawaiian rolls with butter and sea salt

DESSERTS

pineapple upside-down cake

vanilla rice pudding with mango curd

158 per person



DINNER BUFFETS

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THE AMERICAN STARTERS

spinach, strawberries, local goat cheese, black pepper and lemon vinaigrette

potato salad | yukon gold potatoes, boiled free-range eggs, green onions and whole grain mustard

chili-spiced napa cabbage & mango slaw

ENTRÉES

jim beam-marinated baby back ribs with pineapple barbecue sauce

southern fried chicken with hot honey

grilled salmon with chermoula

blue lake green beans, fried shallots and brown butter

wisconsin cheddar twice-baked potatoes

smoky red onion succotash

DESSERTS

red velvet cupcakes

blueberry pie shots with whipped cream

164 per person

RIVERWALK GRILL STARTERS

cilantro, chili & corn bisque

baby greens, grilled nopalito cactus, toasted pine nuts, pear tomatoes and chipotle ranch

jicama, corn & black bean salad, lime vinaigrette

orzo salad | chorizo, green onions, cherry tomatoes and ancho chili vinaigrette

ENTRÉES

chicken & beef fajitas | peppers, onions, warm corn and flour tortillas, cheddar, sour cream, pico de gallo and salsa verde

seared red snapper, pickled jalapeño escabeche

three-cheese enchiladas

mexican rice

chipotle black beans

DESSERTS

cream cheese flan with burnt sugar

spiced pot de crème with mini churros

150 per person



BUFFETS

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THE G-FREE STARTERS

creamy asparagus soup, crisp pancetta

quinoa salad | golden raisins, herbs and lemon
chive vinaigrette

baby greens | grape tomatoes, english cucumbers,
shaved vegetables and balsamic dressing

melon & feta | toasted pistachios, frisée, olive oil
and sweet chili

ENTRÉES

layered eggplant lasagna

flat iron steak, irish cheddar polenta and cabernet
demi-glace

pan-seared chicken with herb jus, curried
sweet potatoes

black cod, warm beet & orange salad

rosemary & garlic marble potatoes

caramelized cauliflower and citrus
poached broccoli

DESSERTS

vanilla bean panna cotta with berry compote

flourless chocolate cake with fruit foam

155 per person

FROM THE EARTH STARTERS

spinach & red lentil soup

mixed greens | radish, shredded carrots, grape
tomatoes, pickled red onions, cilantro vinaigrette,
extra virgin olive oil and balsamic vinegar

black kale salad | roasted local market vegetables
and saffron vinaigrette

frisée salad | asparagus, california citrus and white
balsamic dressing

ENTRÉES

roasted sweet potato briami | zucchini, red &
yellow bell peppers, red onions, roma tomatoes
and herbs

chickpea ragout | local mushrooms, grape tomatoes
and capers

pan-roasted salmon, citrus fennel slaw

roasted chicken, rosemary couscous and sun-dried
tomato pesto

quinoa pilaf, onions and roasted bell peppers

DESSERTS

honey pudding with orange marmalade

carrot cake with vanilla whip

153 per person



BUFFETS

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PACIFIC RIM

SOUP

tom kha gai | chicken, galangal, lemongrass, lime leaves and coconut milk

STARTERS

green mango & papaya salad | lime, chili, tomatoes, and peanuts

larb gai, chicken salad, lime juice, mint, cilantro and shallots

pink rice noodles, tamarind, egg, bean sprouts, garlic chives and garlic

MAINS

thai basil beef stir-fry | garlic, oyster sauce, basil and fish sauce

kung pao chicken | bell peppers, onions, garlic, cashew nuts and dried chili

green curry eggplant, onion, tomato, bamboo shoots

crispy sweet & sour sea bass, chili, white vinegar, garlic, fish sauce

SIDES

steamed jasmine rice

gai lan, oyster sauce, garlic, ginger

DESSERTS

mango pudding

coconut pandan agar

thai fried bananas

159 per person



PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, freshly brewed Peet's regular and decaffeinated coffee, assorted Numi teas and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

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STARTERS | CHOOSE ONE SOUPS

WILD MUSHROOM BISQUE

truffled whipped cream

CHICKEN TORTILLA SOUP

avocado crema and tortilla strips

SWEET CORN SOUP

chili oil

YUKON GOLD POTATO & LEEK VICHYSOISE

pickled mushroom

WHITE BEAN SOUP

crispy pancetta and truffle

THAI CURRIED BUTTERNUT SQUASH SOUP

coconut cream and spiced pepitas

CAULIFLOWER SOUP

golden raisins and pistachios

SALADS

SOUTHWEST CAESAR

romaine lettuce, queso fresco, baked cornbread croutons and chipotle caesar dressing

ROASTED CARROT SALAD

avocados, orange, watercress and chili citrus dressing

LETTUCE BOUQUET

local greens, roasted golden beets, citrus, fine herbs and champagne dressing

CALIFORNIA CITRUS SALAD

local citrus, frisée, confit red golden beets, coconut & parsnip purée and vanilla bean honey vinaigrette

BABY ICEBERG WEDGE SALAD

house-cured pork belly, points reyes blue cheese, cured tomatoes, five-onion sour cream and balsamic vinaigrette

TEQUILA WATERMELON SALAD

organic field greens, watermelon, pistachios, cotija, tajin and tequila vinaigrette

TENDER BIBB LETTUCE SALAD

balsamic roasted pears, stilton blue cheese and creamy walnut dressing



PLATED DINNER

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INTERMEZZO

la costa honey

lavender

raspberry & rose water

orange blossom

ginger ale and mixed berry

lemongrass sorbet

10 per person

ENTRÉES

BLACKENED SKUNA BAY SALMON

lemon & caper orzo pasta, haricot verts bundle and brown butter

127 per person

PAN-SEARED JIDORI CHICKEN

whipped purple potatoes, braised heirloom carrots and pommery mustard jus

122 per person

SUN-DRIED TOMATO-CRUSTED LOCAL SEA BASS

white bean cassoulet, tomato jam, parmesan polenta, and basil foam

139 per person

GUAVA-BRAISED BEEF SHORT RIB

chipotle charred corn polenta, sautéed greens and braising liquid

133 per person

PAPRIKA SHRIMP & CHEDDAR GRITS

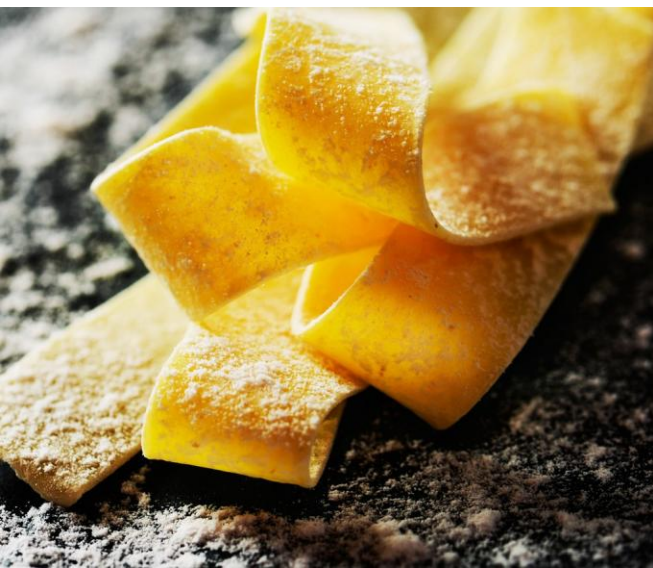
serrano tomato jam and sweet corn

130 per person

FILET OF BEEF

smoked cheddar galette, cauliflower purée, seasoned vegetables and balsamic jus

148 per person



PLATED

All plated dinners are served with your choice of starter, entrée and dessert, freshly brewed Peet's regular and decaffeinated coffee, assorted Numi teas and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

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DUO ENTRÉES

SONORAN SPICED FILET OF BEEF & LOBSTER TAIL

green chili & cheese potatoes, charred corn, pico de gallo, purple carrot purée and poblano demi-glace

185 per person

FILET OSCAR

lump crab, preserved lemon hollandaise, charred asparagus and garlic smashed potatoes

160 per person

FILET & SHRIMP IMPERIAL

shallots, garlic, preserved lemon & cream sauce with smoked cheddar grits and heirloom carrots

164 per person

FILET & PAN-SEARED CHICKEN

basil-infused potato mousseline, seasonal baby vegetables, sun-dried tomato pesto and balsamic jus

170 per person

VEGETARIAN ENTRÉES

RED WINE & MUSHROOM RISOTTO

caramelized pearl onions, pea purée and pecorino

110 per person

PUMPKIN RAVIOLI

grilled asparagus, cured tomatoes, walnuts and kale pesto

110 per person

VEGETABLE PAELLA

soyrito, purple & yellow cauliflower, spring onions, white corn medallions, saffron broth and basmati rice

110 per person

TOFU COCONUT CURRY

green beans, bell peppers, onions, lime leaves, tomato and basil

110 per person



PLATED DINNER

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DESSERTS | CHOOSE ONE

FLOURLESS CHOCOLATE CAKE

orange crème anglaise and citrus foam *gf*

MIXED BERRY TART

berry jam and chocolate décor

BANOFFEE PIE

roasted graham crackers, dulce de leche, banana mousse and coffee whipped cream

CINNAMON, RAISIN & APPLE PIE

caramel, vanilla bean crème anglaise

PIÑA COLADA GÂTEAU

vanilla whipped cream and mixed berries

LA COSTA ORANGE FRANGIPANE TART

zesty orange compote, brandy foam and raspberries

VEGAN FLOURLESS CHOCOLATE CAKE

seasonal fruit coulis



NON-ALCOHOLIC BEVERAGES

Beverage packages require a minimum of 25 people. Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

BEVERAGES

Peet's regular or decaffeinated coffee | 150 per gallon

assorted numi hot teas | 140 per gallon

classic black iced tea | 98 per gallon

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 98 per gallon

freshly squeezed lemonade | 98 per gallon

hot apple cider | 126 per gallon

bottled coffee | 10 each

assorted soft drinks | 9 each

pure life water | 8 each

aqua panna natural spring water | 9 each

s.pellegrino mineral water | 9 each

s.pellegrino essenza sparkling mineral water | 9 each

red bull | energy drink or sugarfree | 9 each

gatorade and powerade sports drinks | 9 each

naked fruit juice & smoothies | 9 each

coconut water | 9 each

mexican hot chocolate | whole milk, whipped cream, cinnamon sticks and marshmallows | 140 each

CHEF'S SMOOTHIES

mocha, almond butter, banana & la costa honey

matcha tea, pineapple & coconut milk

açai, blueberries, strawberries & chia

mango, passion fruit, pineapple & kale

matcha tea, pineapple & coconut milk

130 per gallon

BEVERAGE PACKAGES

HALF DAY BEVERAGE SERVICE

Peet's regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still and sparkling water

42 per person | 4 hours

HALF DAY COFFEE SERVICE

Peet's regular & decaffeinated coffee, assorted numi hot teas, and iced tea

35 per person | 4 hours

FULL DAY BEVERAGE SERVICE

Peet's regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still and sparkling water

54 per person | 8 hours

FULL DAY COFFEE SERVICE

Peet's regular & decaffeinated coffee, assorted numi hot teas, and iced tea

44 per person | 8 hours

CHEF'S REFRESHING FRUIT WATERS

strawberry, lemon & basil

watermelon & mint

grapefruit & rosemary

pineapple, coconut & ginger

honeydew, cucumber & mint

orange, blackberry & ginger

mango, kiwi & lime

84 per gallon



BAR MIXOLOGY

Bartenders are available at 200 per bartender for up to three hours of continuous service. Each additional hour is 50 per bartender. Host package bar includes bartender fees at one bartender per 100 guests.

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BRANDS

GOLD

vodka | svedka
whiskey | canadian club
gin | seagram's
rum | castillo
tequila | sauza blanco
bourbon | jim beam
scotch | j&b
cognac | hennessy vs

PLATINUM

vodka | absolut
whiskey | crown royal
gin | beefeater
rum | bacardi
tequila | milagro silver
bourbon | old forester
scotch | johnnie walker red
cognac | hennessy vs

DIAMOND

vodka | tito's handmade
whiskey | gentleman jack
gin | botanist
rum | sailor jerry
tequila | patrón silver
bourbon | maker's mark
scotch | monkey shoulder
cognac | hennessy vsop

BEERS

DOMESTIC

coors light and michelob ultra

IMPORT/CRAFT

corona extra, stella artois, rotating selection of 2 local craft beers

HOST BAR

gold brands | 14 per drink
platinum brands | 16 per drink
diamond brands | 18 per drink
house wine | 15 per drink
domestic beer | 10 per drink
import/craft beer | 11 per drink
juices | 8 per drink
soft drinks | 7 per drink
s. pellegrino sparkling water | 7 per drink
bottled water | 7 per drink

CASH BAR

gold brands | 16 per drink
platinum level | 18 per drink
diamond level | 20 per drink
house wine | 17 per drink
domestic beer | 11 per drink
import/craft beer | 12 per drink
juices | 9 per drink
soft drinks | 9 per drink
s. pellegrino sparkling water | 9 per drink
pure life water | 8 per drink



BAR MIXOLOGY

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PACKAGES

GOLD

one hour | 33 per person
two hours | 50 per person
three hours | 65 per person
each additional hour | 25 per person

PLATINUM

one hour | 37 per person
two hours | 57 per person
three hours | 75 per person
each additional hour | 27 per person

DIAMOND

one hour | 41 per person
two hours | 65 per person
three hours | 87 per person
each additional hour | 29 per person

BEER AND WINE

one hour | 30 per person
two hours | 44 per person
three hours | 56 per person
each additional hour | 21 per person

OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar
18 per drink

GRAPEFRUIT PALOMA

rum, vodka or tequila
grapefruit-elderflower barmalade, pineapple juice and omni sour

BLOOD ORANGE WHISKEY SOUR

blood orange-guava barmalade and omni sour

SPICY MANGO SMASH

vodka, rum or gin
mango-habanero barmalade, pineapple juice and omni sour

APPLE-PEAR CRUSH

vodka or gin
apple-pear barmalade, orange liqueur and omni sour

MOCKTAILS

add to any bar a selection of barmalade inspired mocktails.
14 per drink

BLOOD ORANGE MADRAS

blood orange-guava barmalade, cranberry juice and lime

CINNAMON APPLE SOUR

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters



BAR MIXOLOGY

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HANDCRAFTED COCKTAILS

gold brands | 18 per drink

platinum brands | 20 per drink

diamond brands | 22 per drink

VODKA

moscow mule

cosmopolitan

lemon drop

BOURBON

old fashioned

manhattan

lynchburg lemonade

TEQUILA

cadillac margarita

paloma

RUM

blueberry mojito

dark and stormy

MIMOSA BAR

mimosa

kir royale

bellini

poinsettia

20 per drink

SANGRIA

red wine

white wine

295 per gallon

LA COSTA CADILLAC MARGARITAS

made with diamond level tequila

charred pineapple & jalapeño

blackberry & thyme

blood orange

watermelon

135 per gallon



BEVERAGES

Some keg selections are seasonal and based on availability. Kegs include standard jockey box display. Upgraded VIP keg station available at 500 per station. See your event manager for additional wine and champagne needs.

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KEG SELECTIONS

LOCAL CRAFT

ballast point grapefruit sculpin ale |
san diego, california

ballast point aloha sculpin hazy ipa |
san diego, california

belching beaver phantom bride ipa |
vista, california

pizza port chronic ale | carlsbad, california

stone buenaveza salt & lime lager |
escondido, california

1,550 each

IMPORT/CRAFT

guinness

pacifico

stella artois

lagunitas ipa

voodoo ranger ipa

firestone 805 blonde ale

cali squeeze mango hefeweizen

1,550 each

DOMESTIC

bud light

coors light

blue moon belgian white

1,365 each



BEVERAGES

Treat your guests to an educational experience with tastings. Servings are .5 oz portions served by our staff of beverage professionals. Each 750ml bottle serves 40 to 50 guests. Bottles may only be used for tasting and may not be used in lieu of other beverage offerings.

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BEVERAGE TASTING EXPERIENCE

SCOTCH

glenfiddich 12 year 750ml | 240 per bottle

laphroaig single malt 10 year 750ml | 275 per bottle

the macallan 12 year 750ml | 315 per bottle

lagavulin 16 year 750ml | 335 per bottle

WHISKEY AND BOURBON

eagle rare single barrel 10 year
750ml | 210 per bottle

maker's mark 46 750ml | 210 per bottle

angel's envy 750ml | 250 per bottle

basil hayden 750ml | 275 per bottle

TEQUILA

gran centenario añejo 750ml | 210 per bottle

sauza tres generaciones reposado
750ml | 210 per bottle

don julio blanco 750ml | 250 per bottle

patrón silver 750ml | 250 per bottle

mezcal de leyendas jabali 750ml | 350 per bottle



WINE RACK

Special order wines are subject to per case pricing and/or advance order.

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WINES

SPARKLING

campo viejo | spain | 65 per bottle

domain chandon | napa | brut | 78 per bottle

domain chandon | napa | rosé | 78 per bottle

shramsberg de blanc | napa |
blanc | 115 per bottle

louis roederer brut premier | france |
champagne | 125 per bottle

moët & chandon impérial | france |
champagne | 168 per bottle

moët & chandon rosé impérial | france
| champagne | 168 per bottle

veuve clicquot yellow label | france |
champagne | 175 per bottle

CHARDONNAY

bulletin place | south australia | 65 per bottle

hayes ranch | california | 66 per bottle

decoy by duckhorn | california | 74 per bottle

austin | paso robles | 80 per bottle

orin swift mannequin | california | 94 per bottle

jordan | russian river | 102 per bottle

rombauer carneros | napa | 116 per bottle

cakebread | napa | 124 per bottle

post & beam | napa | 128 per bottle

OTHER WHITES

chateau ste michelle | riesling | sauvignon

blanc | 65 per bottle

bulletin place | south australia | sauvignon

blanc | 65 per bottle

zenato | italy | pinot grigio |

65 per bottle

hayes ranch | california | sauvignon

blanc | 66 per bottle

mohua | new zealand | sauvignon blanc |

68 per bottle

decoy by duckhorn | sonoma |

sauvignon blanc | 72 per bottle

conundrum | california | white blend | 72 per bottle

whispering angel | france | rosé |

78 per bottle

daou | paso robles | sauvignon blanc | 80 per bottle

miraval | provence, france | rosé | 84 per bottle

stag's leap aveta | napa | sauvignon blanc |

92 per bottle

merryvale | napa | sauvignon blanc |

102 per bottle



WINE RACK

Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

WINES

CABERNET SAUVIGNON

bulletin place | south australia | 65 per bottle

hayes ranch | california | 66 per bottle

liberty school | california | 72 per bottle

decoy by duckhorn | california | 80 per bottle

daou | paso robles | 80 per bottle

justin | paso robles | 88 per bottle

post & beam | napa | 102 per bottle

stag's leap artemis | napa |

128 per bottle

jordan | sonoma | 138 per bottle

PINOT NOIR

meiomi | california | 75 per bottle

decoy by duckhorn | california | 78 per bottle

elouan | oregon | 81 per bottle

stoller vineyards | oregon | 92 per bottle

flowers | sonoma coast | 122 per bottle

belle glos | napa | 108 per bottle

OTHER REDS

bulletin place | south australia |

merlot | 65 per bottle

hayes ranch | california | merlot

| 66 per bottle

conundrum | california | red blend | 68 per person

decoy by duckhorn | california |

merlot | 71 per bottle

j. lohr pure paso | california |

red blend | 90 per bottle

orin swift machete | california |

red blend | 108 per bottle

duckhorn | napa | merlot |

116 per bottle



EVENT INFORMATION

Thank you for selecting Omni La Costa Resort & Spa for your upcoming event. We look forward to providing you with outstanding hospitality, food and service. Our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

Our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. As always, we will be pleased to prepare a custom menu for your specific tastes and desires. Please assist us in making your event successful by familiarizing yourself with the following information.

GUARANTEES

The final attendance must be specified and communicated to your event manager by 9 a.m. three business days prior to your event. This number will be considered a final guarantee, not subject to reduction. If no guarantee number is given to the resort by the three-business-day mark, then your expected attendance will be used as the guarantee. Guarantee increases of 5% or more within two business days will incur 10% surcharge and those within 24 hours will incur 25% surcharge for each additional meal. Events added within three business days will be subject to special menu selections and pricing. Cancellations within 72 business hours will result in the full expense of your event billed and may not be moved to another date.

FUNCTION SPACE & ROOM SETS

Banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond your capacity or below the threshold required for your contracted event space. The setup requirements are considered final by three business days prior to your event. Changes made within 24 hours of your event will be subject to a labor charge assessed by the resort. Equipment needed that is above and beyond the resort's capacity to provide may be rented at an additional fee. Client setup times are subject to room availability. Please arrange your arrival time with your event manager.

DECORATIONS, DECOR, EQUIPMENT & ENTERTAINMENT

All items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. Setup and movement of said items must be handled through the vendor and/or client. A labor fee will be assessed by the hotel if said items are requested to be moved by the client. Any events left with significant cleanup above and beyond what is expected will incur an appropriate fee. Prior to your arrival, decorations brought into the resort must be approved by your event manager. All decorations must be removed immediately following your event unless prior arrangements have been made. Any use of open flame in conjunction with décor or floral arrangements is not permitted. All candles must be enclosed in glass by at least one inch. The following items are not permitted for use in event spaces on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. Any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.



EVENT INFORMATION

OVERSET

The resort will overset up to 3% of your guarantee, not to exceed 50 seats. Any setup required beyond 3% will be subject to a labor fee assessed by the resort. Food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the resort. The resort is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. Oversets include linen, china, silver, glassware and reserved seating signage only. Preset food is available for an additional per person cost.

DIETARY RESTRICTIONS & SPECIAL MEALS

In an effort to better serve your guests, we require dietary requests for all plated-meal functions due at the time of your guarantee. If no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. Any additional special meals served above and beyond the guarantee will be charged at a rate of 55 per person for breakfast, 70 for lunch, and 90 per person for dinner. Kosher and Halal meals may be ordered through your catering manager at a 25 surcharge in addition to your per person pricing, or a flat rate of 80, whichever is higher.

FOOD & BEVERAGE

No outside food and beverage is allowed in any banquet space without written consent from the resort. Any outside food and beverage items may be confiscated as it relates to food safety or liquor license restrictions. Approved items will be subject to a corkage fee or service charge assessed by the resort. Unauthorized food and beverage items brought without permission will be subject to current and appropriate banquet menu pricing.

Food and beverage arranged through outside vendors may not replace items available for purchase through the resort without the resort's approval.

All food and beverage served by the resort must be consumed at the event and may not be taken out of the event space.

ALCOHOLIC BEVERAGE SERVICE

Omni La Costa Resort & Spa is the sole provider of any alcoholic beverage product and service. All alcoholic beverage service must be overseen by a resort associate at the current labor fee. Guests that do not show proper identification or appear to be intoxicated will not be served. Resort policy does not permit serving of shots or overly strong drinks at banquet events. All alcoholic beverage sales will conclude no later than 1:30 a.m. Opened bottles are not allowed to be removed from the premises. Corkage items may only be returned if unopened. Alcoholic items purchased through the resort may not leave the premises and remain property of the resort.



EVENT INFORMATION

MEAL SERVICE

Breakfast and lunch service is designed to be serviced for 1.5 hours or less. Package breaks are not to exceed 30 minutes of service. Evening events such as dinners and receptions will be available for up to two hours of service. Events that require longer service times will be prorated for each additional 30 minutes of service.

Breakfast menus must start service by 10 a.m. Lunch menus must start service by 2 p.m. Dinner service must begin by 8 p.m. Events starting later than the designated times may incur an additional per person charge.

Buffets, reception tables and dessert tables require a minimum of 25 people at the full menu price. Please see your event manager for special accommodations for groups under 25 people. Receptions require a minimum of three total stations. Singular stations may not be ordered in lieu of a full meal service. Stations must be guaranteed for a minimum of 75% of your expected attendance.

Due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total.

Events beginning before 6 a.m. and after 10 p.m. will be assessed a 20% additional fee. All menus are subject to revision based on ingredient availability or seasonality. The resort requires the client to provide and distribute meal indicators for plated meals with multiple options. Events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.

CUSTOM MENUS

Our catering and culinary experts are specialists in creating customized solutions for your event. Items that are created outside the published menus will not be subject to any contracted discount.

OUTDOOR EVENTS

Weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours prior for events beginning before noon. In the event that the weather backup is used within the six-hour window, a labor fee may be assessed by the resort. If a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

SCHEDULING

Patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. Starting 30 minutes after the contracted event end time, the patron will be charged a minimum fee of 300 per 30-minute interval that the event extends. The resort may assess an increased fee depending on the size and location of your event.



EVENT INFORMATION

LOST & FOUND

Omni La Costa Resort & Spa will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the resort prior to, during, or following any event. Items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner.

PROPERTY DAMAGE

As a patron, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. The resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.

PACKAGES & BOX MOVEMENT

Packages may be delivered to the resort no more than three business days prior to the date of the function. The number of pallets expected must be given to your event manager with three days notice or the pallet may be refused. Pallets must have a predetermined location if not held in the mailroom. The following must be included on the package to ensure proper delivery:

Omni La Costa Resort & Spa
Guest Name and Arrival Date
Name of Exhibit Booth
Name of Event
Location of Event
2100 Costa Del Mar Rd.
Carlsbad, CA 92009

Box movement will be assessed at a fee of 5 per box and 150 per pallet per movement.

FURNITURE REMOVAL

Functions utilizing public areas, restaurants, or guest rooms within the resort that require the removal of existing resort furniture will be subject to applicable fees. Areas include, but not limited to: guest rooms, guest room suites, restaurants, any lobby areas, pools and outdoor public spaces.

NOISE CURFEW

All outdoor events must cease music and excessive noise by 10 p.m. Events may continue beyond the 10 p.m. limit but without excessive noise.

OUTSIDE CATERING

Caterer must provide the following information at least 60 days prior to your event:

Catering company license

Signed outside-catering waiver

Proof of liability insurance

Contact information | Catering company name, on-site contact name and on-site contact cell phone

One member from the catering company is required to stay during the event to answer any and all questions about the food while the event is taking place.

A designated area outside of the resort kitchen will be available to your caterer in order to prepare any dishes that require to be cooked on-site. Outside caterers are not permitted in the resort kitchen at any time.

A detailed outline of every food item to be served must be provided to the resort no later than 30 days in advance of the event.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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