

OMNI LA COSTA RESORT & SPA
EVENT MENUS





TABLE OF CONTENTS

BREAKFAST | 3

BREAKS | 11

LUNCH | 15

RECEPTION | 25

DINNER | 30

BEVERAGES | 38

DETAILS | 46

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



CONTINENTAL BUFFETS

All breakfast buffets are served with freshly brewed regular coffee, decaffeinated coffee, natural and herbal teas, milk and orange juice. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 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

Morning baked muffins and Danishes

Assorted breads served with butter, preserves and honey

53 per person

EL CAMINO

Seasonal sliced fruits

Golden crisp butter croissants Morning baked muffins and Danishes

Assorted breads served with butter, preserves and honey

45 per person





BUFFETS

All breakfast buffets are served with freshly brewed regular coffee, decaffeinated coffee natural and herbal teas, milk and orange juice. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DEL MAR

Mini guava and cheese pastelitos

Watermelon, Greek yogurt and Tajin

Huevos rancheros bar | warm flour and 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 served with butter, preserves and honey

Hot steel-cut Irish oatmeal served with brown sugar and raisins

Free-range scrambled eggs and herbs

Chicken apple sausage

Pecanwood smoked bacon

Chef's selection of potatoes

62 per person

DEL SOL

Seasonal sliced fruits

Golden crisp butter croissants

Morning baked muffins and Danishes

Assorted breads served with butter, preserves and honey

Coconut yogurt parfaits

Peanut butter and jelly overnight oats

Spinach and cheddar quiche

Banana bread French toast | Bananas Fosters

Southwest green chili and prime rib hash

Free-range scrambled eggs and herbs

72 per person



BALANCED BUFFETS

All breakfast buffets are served with freshly brewed regular coffee, decaffeinated coffee, natural and herbal teas, milk and orange juice. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

CHAMPIONS

Fresh berry and black fig parfait with Meyer lemons

Sliced rock melons, micro mint and orange zest

Mini bran muffins

Roasted almond and cinnamon rainbow quinoa

Carlsbad strawberries, cracked black pepper and black cherry balsamic vinegar

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 served with pink peppercorn agave

Thyme roasted marble potato hash | Anaheim chili and spring onions

La Costa herbs, sweet pepper tofu and egg white scramble

Tea station with sliced ginger

Ginger elixir

65 per person



ENHANCEMENTS

Enhancements require a minimum order of two dozen or 24 people. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

PANTRY

Individual assorted fruit flavored yogurts | 8 *each*

Assorted Greek yogurts | 8 *each*

Strawberry-chia and macadamia nut overnight oats | 10 *each*

Assorted dry cereals with whole and skim milk | 8 *per person*

Organic granola with whole and skim milk | 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 and mint marinated fruit salad | 10 *each*

Fresh strawberries, crème fraîche and brown sugar | 14 *per person*

Scottish smoked salmon, bagels and condiments | 21 *per person*

Açaí yogurts and organic granola parfaits | 12 *each*

Ancient grain granola parfaits | quinoa, farro, chia, millet,
fresh berries, Greek yogurt and La Costa honey | 13 *each*

Assorted breakfast pastries | 115 *per dozen*



ENHANCEMENTS

Enhancements require a minimum order of two dozen or 24 people. Stove enhancements require a minimum of two items if in conjunction with a continental breakfast. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

STOVE

Turkey bacon strips | 12 per person

Applewood smoked bacon | 12 per person

Chicken apple sausage | 13 per person

Hot steel-cut Irish oatmeal served 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 with choice of two | spinach, tomatoes, mushrooms, pepper jack cheese, cheddar, green onions, asparagus, chorizo sausage and 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

S'mores 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 | 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



ENHANCEMENTS

Elevate your dining experience with live food preparation and guest interaction with our Interactive Enhancements for an additional 8 per person. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

BLOODY MARY

Fresh tomato blends, olives, maple candied bacon strips, celery sticks and Tajín

23 each (bartender included)

PRIME RIB HASH

Black kale, quinoa, potato medley, poached eggs, cipollini onions, peppers, horseradish cream and béarnaise (gluten-free, nut-free)

27 per person

ALL OVER OATMEAL BAR

Hot steel cut Irish oatmeal, quinoa oatmeal and chef's selection of overnight oats served 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

CAST IRON FRITTATAS

Applewood smoked bacon, caramelized onions, spinach and cheddar or chicken apple sausage, vegetables, goat cheese and 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 OMELET

Whole eggs, egg beaters and egg whites

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

32 per person, 200 chef fee, 1 chef per 75 per person



PLATED

All plated breakfasts are served with your choice of freshly brewed regular coffee, decaffeinated coffee, tea, freshly chilled orange juice and freshly baked breakfast pastries with butter and fruit preserves. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

CARLSBAD

Scrambled eggs, applewood smoked bacon, pork sausage links and chef's daily potatoes
51 per person

VISTA

Southwestern eggs Benedict, corn sopes, chorizo, papas bravas and poblano hollandaise
54 per person

OCEANSIDE

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

SAN MARCOS

Seasonal fruit cobb salad, organic granola and ginger-white balsamic drizzle
47 per person





BOXED

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

JUMP START

BREAKFAST | CHOICE OF TWO

Sliced seasonal fruit cup

Chef's selection of overnight oats

Berry and yogurt parfait with organic granola |

Fruit and veggie crudités with banana bread, cottage cheese and cucumber ranch

ACCOMPANIMENTS

Chocolate croissants

Whole fresh fruit

BEVERAGES

Assorted bottled juices | 8 each

Regular coffee, decaffeinated coffee and a selection of hot teas | 130 per gallon

40 per person



BREAKS

Prices are based on 30 minutes of service. Prices are subject to a 25% service charge and a 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

Traditional glazed, jelly filled, Boston crème, mini doughnut holes and chef's selection of gluten-free doughnuts

28 per person

CHIPS AND DIPS

House made pickled vegetables, chunky guacamole, corn tortilla chips, pink peppercorn and La Costa honey hummus, naan bread, white bean and jalapeño spread, rosemary pita chips and sea salted kale 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 and yogurt covered dried fruit

28 per person

TRIP TO JULIAN

Warm mini apple pies, spiced crème anglaise sauce, apple pot de crème, apple cider jelly, white and 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, Red Trolley cheese sauce and jalapeños

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, attendant included



BREAKS

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

MEZZE

Five onion sour cream, red beet hummus, tabbouleh, cucumber tzatziki, spinach and 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

HEALTH AND 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 and Thai basil summer rolls | mustard and yuzu sauce
Strawberry skewers | yogurt and poppyseed drizzle
Dark chocolate and peanut butter energy bites
33 per person





BREAKS

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

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 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

House made mini cupcakes | vanilla bean, chocolate, strawberry and Oreo crunch | 86 per dozen (minimum two dozen of each)

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

Seasonal sliced fruit presentation | 18 per person

Freshly baked cookies, assorted | 82 per dozen

Mini blondies | 80 per dozen

Mini brownies | 80 per dozen

Vegetable crudité's with five onion sour cream | 19 per person

Cheese and meat butcher block with crackers | 23 per person

Fruit skewers with white chocolate dip | 92 per dozen

GOURMET PETITE TEA SANDWICHES

Minimum two dozen of each

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

Roast beef, brie and horseradish cream | 86 per dozen

Egg salad, cucumber and mustard cress | 86 per dozen

Smoked salmon, herb cream cheese and capers | 86 per dozen

Strawberry skewers with a yogurt and poppy seed drizzle | 100 per dozen



BREAKS

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

BEVERAGES

Coca-Cola brand regular, diet and caffeine-free soft drinks | 7 *each*

Aqua Panna premium bottled water | 8 *each*

Bottled water, sparkling water and/or assorted flavored sparkling waters | 7 *each*

Coconut water, bottled juices, sports drinks | 8 *each*

Red Bull and sugar-free Red Bull | 9 *each*

Bottled iced teas | 8 *each*

Flavored iced teas | 8 *each*

Starbucks Frappuccino | 9 *each*

Regular coffee, decaffeinated coffee, assorted teas, skim, 2% milk, half and half and lemons | 130 *per gallon*

Freshly brewed iced tea | 98 *per gallon*

Freshly squeezed orange juice | 98 *per gallon*

Freshly squeezed lemonade | 98 *per gallon*

Hot apple cider | 126 *per gallon*

Mexican hot chocolate with whole milk, whipped cream, cinnamon sticks and marshmallows | 130 *per gallon*

REFRESHMENT PACKAGES

ALL DAY BREAK

8 hours of service

Regular and decaf coffee, teas, skim, 2% milk, half & half, lemons and assorted soft drinks | 39 *per person*

Regular and decaf coffee, teas | 29 *per person*

HALF DAY BREAK

4 hours of service

Regular coffee, decaffeinated coffee, teas, skim, 2% milk, half & half, lemons and soft drinks | 26 *per person*

Regular coffee, decaffeinated coffee and teas | 20 *per person*

CHEF'S HOUSEMADE SMOOTHIES

Mocha/almond butter/bananas/La Costa honey, chocolate/bananas/almond milk, açai/blueberries/strawberries/chia, mangos/passionfruit/pineapples/kale, matcha tea/pineapples/coconut milk

130 *per gallon*

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*



BUFFETS

All lunch buffets are served with freshly brewed regular coffee, decaffeinated coffee and tea. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 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 and cheddar sliced cheeses

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 and sea salt potato wedges

Lemon and 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



BUFFETS

All lunch buffets are served with freshly brewed regular coffee, decaffeinated coffee and tea. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

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 and 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 crudité

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

Fattoush | romaine, vine ripe 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 and artichoke hearts | harissa, fennel pollen

Israeli couscous | chermoula

DESSERTS

Baklava | pistachios

Rose water panna cotta | mixed berry compote

82 *per person*



BUFFETS

All lunch buffets are served with freshly brewed regular coffee, decaffeinated coffee and tea. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

SANTA FE

STARTERS

Southwest Caesar | cotija, dried cherries and poblano ranch

Smoked black bean salad | roasted corn, green chilies, tomatoes, cilantro and honey chili vinaigrette

Jicama slaw | cabbage, grilled pineapples and citrus mango dressing

ENTRÉES

Chipotle honey grilled flat iron steak | ancho demi-glace

Roasted breast of chicken | 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

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

Dressings | 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

All lunch buffets are served with freshly brewed regular coffee, decaffeinated coffee and tea. Prices based on 1.5 hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

BAJA

STARTERS

Shrimp ceviche | coconut citrus vinaigrette

Papas bravas salad | charred chorizo, Sriracha aioli and micro-cilantro

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



ENHANCEMENTS

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

CEVICHE BAR

Coconut shrimp
Calamari salad
Tortilla chips and chicharrons
La Costa habanero hot sauce
32 per person

GUACAMOLE STATION

Mango, sweet pea and traditional guacamole served with tortilla chips and chicharrons
26 per person

BUILD-YOUR-OWN FARMERS MARKET

Lettuce | organic greens, spinach and butter lettuce
Meats | basil chicken, shrimp and bacon
Toppings | toasted quinoa, crisp cherry tomatoes, cucumbers, carrots, jicama, mushrooms, broccoli, sweet corn, blue cheese, Parmesan cheese, candied walnuts, sunflower seeds, almonds, garlic croutons, raisins and cranberries
Dressings | ranch, balsamic and citrus vinaigrette
37 per person

RED BRICK PIZZAS

Choice of 3
Shrimp and andouille
Forest mushrooms and fontina cheese
Barbecue chicken and jalapeño pesto
Margherita
Pepperoni
Farmer's market veggie
30 per person

QUESADILLA

Marinated grilled portobello mushrooms | grilled onion, spinach, poblano peppers and goat cheese
Shredded chili roasted chicken | mushrooms, bell peppers and jalapeño jack cheese
Blackened shrimp | caramelized onions, spiced black beans and white cheddar
Sauces | charred Roma tomato salsa, salsa verde and avocado crema
28 per person



PLATED

Price based on 1.5 hours of service. For an additional course, add 16 per person. Add La Costa honey and salted butter for an additional 5 per person. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change

STARTERS

Choice of 1

SOUP

Flame grilled chipotle tomato bisque | basil and sour cream

Minestrone | white beans and wild arugula pistou

Black bean | Cumin cream and pico de gallo

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

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

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

HERB CRUSTED BREAST OF CHICKEN

Basil orzo, asparagus, roasted peppers and 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, mangos, avocados, shrimp and orange ginger sauce

82 per person

BLACK BEAN AND CORN ENCHILADAS

Enchilada sauce and jicama slaw

67 per person



PLATED

Price based on 1.5 hours of service. For an additional course, add 16 per person. Add La Costa honey and salted butter for an additional 5 per person. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

ENTRÉE SALADS

CAESAR SALAD

Shaved Parmesan cheese, focaccia croutons and white anchovies

45 per person

NIÇOISE SALAD

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

49 per person

SOUTHWEST COBB

Avocados, 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

DESSERTS

Choice of 1

Citrus frangipane tart with vanilla whip

Chocolate cake bar with berry compote

Vanilla bean cheesecake with fruit cloud

Apple crumble with Chantilly cream

Flourless chocolate cake with citrus marmalade



LUNCH ON THE RUN

Each box is served with whole fruit, grilled vegetable and orzo pesto pasta, kettle potato chips, chocolate chip cookie, plastic silverware, napkins and condiments. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

BOXES

Choice of up to 3

SALMON BLT

Applewood smoked bacon, bibb lettuce and vine-ripened tomatoes on multi-grain 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

Harissa marinated grilled zucchini, eggplant, red bell peppers and roasted garlic hummus on a gluten-free tortilla

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 AND CHEDDAR

Black garlic aioli and jalapeño on cheddar sourdough bread

FAJITA VEGETABLE WRAP

Avocado spread and roasted tomato salsa on a gluten-free tortilla

57 per person



CANAPÉS

Available as tray passed or displayed. Canapés require a minimum of two dozen. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

PANTRY

Fig, prosciutto, Maytag blue cheese bruschetta and port drizzle | 11 per piece

Roasted tomato and ricotta crostini with hazelnut crisps | 9 per piece

Shrimp and mango ceviche with pickled English cucumber cup | 11 per piece

Smokey tomato caprese skewer with extra virgin olive oil and balsamic reduction | 10 per piece

Mini New England lobster roll | 11 per piece

Vietnamese shrimp, peanut summer rolls and ponzu | 11 per piece

Citrus poached tiger prawns with tomatillo cocktail sauce | 11 per piece

Organic chicken and mushroom roulade with papaya chutney | 11 per piece

Curried chicken salad with banana bread and mango chutney | 10 per piece

Truffled deviled eggs | 10 per piece

Yukon Gold potato cup with artichokes, spinach, crab and ricotta | 11 per piece

Gazpacho shooter with serrano chili oil | 9 per piece

Truffled white bean toast with citrus gremolata and rosemary baguette | 10 per piece

STOVE

Chorizo and green mango brochette | 12 per piece

Pan fried vegetable pot sticker with hoisin and chili sambal | 11 per piece

Oriental vegetable spring roll with citrus plum sauce | 10 per piece

Lamb lollipop with jalapeño peach compote | 12 per piece

Ancho chicken kebob with spiced pineapple chutney | 11 per piece

Bay scallop wrapped in bacon with Caribbean jerk maple dip | 12 per piece

Mini quiche with applewood bacon, caramelized onions and Maytag blue cheese | 11 per piece

Mini pulled barbecue pork on a twice baked potato | 11 per piece

Vegetarian paella risotto balls | 11 per piece

Vegetable curry samosa, cilantro and cucumber yogurt | 10 per piece

Mini crab cakes with lemon and thyme aioli | 11 each

Corn and bacon jalapeño popper with tomato jam | 11 each

Cubano quesadilla roll with braised pork, gruyere, dill pickles and yellow mustard | 11 each



RECEPTION

Prices are based on two hours of service and require a minimum of three stations. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LA COSTA GARDENS

Lettuce | organic greens, spinach and butter lettuce

Meats | pesto chicken, crispy pork belly, rock shrimp

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

Dressings | ranch, balsamic and citrus vinaigrette

36 per person

CALI 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 and Swiss cheese

Blackened shrimp and roasted peppers

Chicken and pepper jack cheese

Sour cream, guacamole and pico de gallo salsa

36 per person

PERFECTO PASTA

Penne | sautéed shrimp, vegetables, roasted garlic, basil and tomato vodka sauce

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

Five cheese tortellini | basil pesto, olives and cherry tomatoes

Accompaniments | shaved Parmesan cheese, focaccia, extra virgin olive oil and red pepper flakes

42 per person



RECEPTION

Prices are based on two hours of service and require a minimum of three stations. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

NEW ENGLAND RAW BAR

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 ice wine mignonette | 126 per dozen (minimum 4 dozen)

Green lip mussels and pickled vegetables | 100 per dozen

Assorted dips and sauces

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

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

46 per person

SLIDERS

Choice of 3

Short rib | kimchi and black garlic aioli

Pork belly | Jack cheese, apple chutney and Sriracha

Pink peppercorn crusted tri-tip | caramelized onions, cheddar and horseradish cream

Turkey | blue cheese slaw and buffalo sauce

Kobe beef | white cheddar, grilled onion, pub sauce

Sweet potatoes and quinoa | ginger raisin chutney

46 per person

RISOTTO

Butternut squash risotto with crispy duck confit

Wild mushroom risotto with caramelized pearl onions

English peas and lemon basil risotto with sautéed shrimp

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

PAELLA

Vegetables | quinoa, tri-color cauliflower, heirloom baby carrots, asparagus, heirloom tomatoes, English peas, pearl onions and garlic chips

Chicken and chorizo | Spanish rice, peas and heirloom carrots

Seafood | saffron rice and vegetables

Choice of one | 42 per person

Choice of two | 50 per person

Choice of three | 54 per person

LA COSTA POUTINE

Buffalo chicken | blue cheese, cucumber ranch and Frank's Red-Hot sauce and tater tots

Carne asada | pico de gallo, avocado crema, cotija, chipotle barbecue and waffle fries

Carnitas | black bean and corn salsa, chicharrons, sour cream, green onions and seasoned fries

Choice of one | 42 per person

Choice of two | 50 per person

Choice of three | 54 per person

BRICK OVEN PIZZAS

Choice of 3

Shrimp and andouille

Forest mushrooms and fontina cheese

Barbecue chicken and jalapeño pesto

Margherita

Pepperoni

Farmer's market veggie

40 per person

CHEF'S CRUDITÉ

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

38 per person



RECEPTION

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

CHILI COOK OFF

Spicy Italian sausage, kielbasa, ground sirloin and black beans

Chicken and white bean

Vegetable and red bean

Shredded cheddar, chive sour cream, green onions, tortilla chips and jalapeño cornbread

42 per person

BARBECUE RIBS

Baby back pork ribs

Golden cornbread

South Carolina, Kansas City and traditional barbecue sauces

40 per person

DIM SUM

Shrimp, chicken, vegetable and pork potstickers

Low sodium soy sauce, hoisin sauce, sweet chilisauce and spicy garlic chili sauce

Spicy ramen soup

42 per person



CARVING

All stations are served with house rolls. Chef attendant required at 200 per chef, with one chef per 100 people. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DIESTEL FARMS ROASTED ORGANIC TURKEY

Served with au jus
680 (serves 25)

BLACKENED SKUNA BAY SALMON FILET

Served with tropical fruit salsa
395 (serves 15)

HERB DE PROVINCE ROASTED BEEF TENDERLOIN

Served with horseradish cream and demi-glace
915 (serves 25)

SALT AND PEPPER CRUSTED PRIME RIB

Served with herb de Province jus
885 (serves 25)

BEER BRINED FREE-RANGE CHICKEN

Served with lemon and thyme pan sauce
235 (serves 6)

ANCHO CHILI-RUBBED ROASTED BEEF STRIP LOIN

Served with saffron jus
795 (serves 25)

PORTOBELLO MUSHROOM AND GRILLED VEGETABLE STRUDEL

Served with sweet tomato jam
260 (serves 15)

HOUSE SMOKED PORK SHOULDER

Served with peach and jalapeño mostarda and natural jus
725 (serves 25)

KOREAN SPICED TRI-TIP

Served with Gochujang barbecue sauce
525 (serves 15)



ENHANCEMENTS

Chef attendant required on Reception and After Party Dessert Tables at 175 per chef, with one chef per 100 people. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

ENHANCEMENTS

Golden cornbread | 6 per person

Herb focaccia | 6 per person

Honey-thyme glazed carrots | 7 per person

Grilled asparagus and Meyer lemon sabayon | 9 per person

Boursin cheese whipped potatoes | 7 per person

Herb roasted fingerling potatoes | 7 per person

Cheesy fontina and 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, citrus-truffle and Parmesan cheese | 9 per person

SUSHI

Chef's selection of sushi rolls | sashimi, pickled ginger, wasabi and soy sauce

3 pieces | 32 per person

4 pieces | 40 per person

5 pieces | 46 per person

AFTER PARTY DESSERT TABLES

FLAMIN' BRÛLÉE

Chocolate and vanilla brûlée, 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 cream, caramel and chocolate sauces, whipped cream, cherries, assorted toppings
28 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and tea. Prices are based on two hours of service. Prices are subject to a 25% service charge and a 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 and 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 served with butter and sea salt

DESSERTS

Pineapple upside down cake

Vanilla rice pudding with mango curd

158 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and tea. Prices based on two hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

THE AMERICAN

STARTERS

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

Yukon Gold potatoes, boiled free-range eggs, green onions and whole grain mustard

Chili spiced Napa cabbage and mango slaw

ENTRÉES

Jim Beam marinated baby back ribs with pineapple barbecue sauce

Southern fried chicken with hot honey

Grilled cedar plank salmon with chermoula

Blue Lake green beans, fried shallots and brown butter

Wisconsin cheddar twice baked potatoes

Smokey 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 and black bean salad | lime vinaigrette

Orzo salad | chorizo, green onions, cherry tomatoes and ancho chile vinaigrette

ENTRÉES

Chicken and 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 cream with mini churros

150 per person



BUFFETS

All dinner buffets are served with your choice of freshly brewed regular coffee, decaffeinated coffee and tea. Prices based on two hours of service. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

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

ENTRÉES

Layered eggplant lasagna

Flat iron steak | Irish cheddar polenta and cabernet demi-glaze

Pan-seared chicken with herb jus | curried sweet potatoes

Black cod | warm beet and orange salad

Rosemary and garlic marble potatoes

Caramelized cauliflower and citrus poached broccoli

DESSERTS

Vanilla bean panna cotta with berry compote

Chocolate flourless cake with fruit foam

155 per person

FROM THE EARTH

STARTERS

Spinach and red lentil soup

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

Black kale salad | local roasted market vegetables and saffron vinaigrette

Frisée salad | asparagus, California citrus and white balsamic dressing

ENTRÉES

Roasted sweet potato briami | zucchini, red and 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



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee 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. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

SOUPS

WILD MUSHROOM BISQUE

Served with truffled whipped cream

CHICKEN TORTILLA SOUP

Served with avocado crema and tortilla strips

SWEET CORN SOUP

Served with chili oil

YUKON GOLD POTATO AND LEEK VICHYSOISE

Served with pickled mushrooms

WHITE BEAN SOUP

Served with pancetta dust and truffle

THAI CURRIED BUTTERNUT SQUASH SOUP

Served with coconut cream and spiced pepitas

CAULIFLOWER SOUP

Served with golden raisins and pistachios

SALADS

SOUTHWEST CAESAR

Romaine lettuce, queso fresco, baked cornbread croutons and chipotle Caesar dressing

ROASTED CARROT SALAD

Avocados, oranges, watercress and chilicitrus 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 reduction

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

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

INTERMEZZO

La Costa honey
Lavender
Raspberry and rosewater
Orange blossom
Ginger ale and mixed berry
Pink Champagne
Meyer lemon and pink peppercorn
+10 per person

ENTRÉES

SKUNA BAY BLACKENED SALMON

Served with lemon and caper orzo pasta, haricot verts bundle and brown butter

127 per person

PAN SEARED JIDORI CHICKEN

Served with whipped purple potatoes, braised heirloom carrots and pommery mustard jus

122 per person

PANCETTA WRAPPED LOCAL SEA BASS

Served with white bean cassoulet, tomato jam and truffle citrus vinaigrette

139 per person

GUAVA BRAISED BEEF SHORT RIB

Served with charred corn chipotle polenta, sautéed greens and braising liquid

133 per person

PAPRIKA SHRIMP AND CHEDDAR GRITS

Served with tomato serrano jam and sweet corn

130 per person

FILET OF BEEF

Served with smoked cheddar bread pudding, cauliflower purée, seasoned vegetables and balsamic jus

148 per person



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DUO ENTRÉES

SONORAN SPICED FILET OF BEEF AND LOBSTER TAIL

Served with 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 AND SHRIMP IMPERIAL

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

164 per person

FILET AND PAN SEARED CHICKEN

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

170 per person

VEGETARIAN ENTRÉES

RED WINE AND 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

Soyrizo, purple, yellow cauliflower, spring onions, white corn medallions, saffron broth and basmati rice (vegan)

110 per person

TANDOORI VEGETABLE AND TOFU

Served with poppadums, saffron rice pilaf and pickled vegetables (vegan)

110 per person



PLATED

All plated dinners are served with your choice of soup or salad, entrée, dessert, freshly brewed coffee and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

DESSERTS

GLUTEN-FREE CHOCOLATE CAKE

Orange crême anglaise and citrus foam

MIXED BERRY TART

Berry jam and chocolate décor

BANNOFIE PIE

Roasted graham crackers, dulce de leche, banana mousse and coffee whip

CINNAMON-RAISIN AND APPLE PIE

Caramel, vanilla bean crême anglaise

PIÑA COLADA GÂTEAU

Vanilla whip and mixed berries

LA COSTA ORANGE FRANGIPANE TART

Orange zesty compote, brandy foam and raspberries



BEVERAGES

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 per 100 people. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

HOST PACKAGE BAR

Hosted bars include local craft, imported and domestic beer, house featured wine, Coca-Cola brand soft drinks, fruit juices and bottled water.

GOLD

1 hour | 23 per person

2 hours | 40 per person

3 hours | 55 per person

Additional hours | +15 per person

PLATINUM

1 hour | 27 per person

2 hours | 47 per person

3 hours | 65 per person

Additional hours | +17 per person

DIAMOND

1 hour | 31 per person

2 hours | 55 per person

3 hours | 77 per person

Additional hours | +19 per person

LOCAL CRAFT, IMPORTED, DOMESTIC BEER AND HOUSE FEATURED WINE

1 hour | 20 per person

2 hours | 34 per person

3 hours | 46 per person

Additional hours | +11 per person

AFTER DINNER CORDIALS BAR

Regular and decaffeinated coffees with whipped cream, chocolate shavings, cinnamon sticks, flavored syrups, biscotti and selection of liqueurs

1 hour | 28 per person

2 hours | 39 per person

Additional hours | +13 per person



BEVERAGES

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 per 100 people. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LA COSTA BAR BRANDS

GOLD

Vodka | Svedka

Whiskey | Canadian Club

Gin | Seagram's

Rum | Myers's Platinum

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

PLATINUM

Vodka | Ketel One

Whisky | Crown Royal

Gin | Tanqueray

Rum | Bacardi

Silver Tequila | Herradura Silver

Bourbon | Maker's Mark

Scotch | Chivas Regal

DIAMOND

Vodka | Grey Goose

Whiskey | Gentleman Jack

Gin | Bombay Sapphire

Rum | Ron Zacapa

Tequila | Patrón Silver

Bourbon | Knob Creek

Scotch | Johnnie Walker Black



BEVERAGES

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is 200 per bar for three hours. Each additional hour is 50 per bartender. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

CONSUMPTION AND CASH BAR

GOLD LEVEL

Host bar | 13 per drink

Cash bar | 15 per drink

PLATINUM LEVEL

Host bar | 15 per drink

Cash bar | 17 per drink

DIAMOND LEVEL

Host bar | 17 per drink

Cash bar | 19 per drink

WINE | HOUSE SELECTION

Host bar | 14 per glass

Cash bar | 16 per glass

LOCAL CRAFT BEER

Karl Strauss Mosaic IPA + Coronado Brewing Mermaid Red Ale

Host bar | 10 per bottle

Cash bar | 11 per bottle

PREMIUM IMPORTED BEER

Stella Artois and Corona

Host bar | 10 per bottle

Cash bar | 11 per bottle

PREMIUM DOMESTIC BEER

Coors Light

Host bar | 9 per bottle

Cash bar | 10 per bottle

COCA-COLA SOFT DRINKS

Host bar | 7 each

Cash bar | 8 each

BOTTLED WATER

Host bar | 7 each

Cash bar | 8 each

PELLEGRINO SPARKLING WATER

Host bar | 7 each

Cash bar | 8 each

ASSORTED JUICES

Host bar | 8 each

Cash bar | 9 each



BEVERAGES

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is 200 per bar for three hours. Each additional hour is 50 per bartender. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

HAND CRAFTED COCKTAILS

Gold | 17 per drink

Platinum | 19 per drink

Diamond | 21 per drink

VODKA

Moscow mule

Cosmopolitan

Purple haze

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

19 per drink

LA COSTA CADILLAC MARGARITAS

All Cadillac margaritas are made with diamond level tequila.

Charred pineapple and jalapeño margarita | 310 per gallon

Blackberry thyme margarita | 310 per gallon

Blood orange margarita | 310 per gallon

Watermelon margarita | 310 per gallon

SANGRIAS

Red wine sangria | 290 per gallon

White wine sangria | 290 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. Prices are subject to a 25% service charge and a 7.75% sales tax. All menus and prices are subject to change.

LOCAL CRAFT, IMPORT AND DOMESTIC KEG SELECTIONS

LOCAL CRAFT

Ballast Point Grapefruit Sculpin | San Diego, California

Alesmith, .394 San Diego Pale 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

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

BEVERAGE TASTING EXPERIENCE

SCOTCH

Glenfiddich 12-year 750ml | 240 per bottle

Talisker 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

Makers Mark 46 750ml | 210 per bottle

Angels Envy 750ml | 250 per bottle

Bookers 750ml | 275 per bottle

TEQUILA

Gran Centenaria Anejo 750ml | 210 per bottle

Sauza Tres Generaciones Reposado 750ml | 210 per bottle

Don Julio Blanco 750ml | 250 per bottle

Patron Silver 750ml | 250 per bottle

Santa Puro Mezquila 750ml | 250 per bottle



BEVERAGES

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

WINES

SPARKLING

Campo Viejo, Spain | 54 *per bottle*
Domain Chandon, Napa, Brut | 66 *per bottle*
Mumm Napa, Napa, Brut | 78 *per bottle*
Shramsberg De Blanc, Napa, Blanc | 105 *per bottle*
Louis Roederer Brut Premier, France, Champagne | 131 *per bottle*
Moët & Chandon Imperial, France, Champagne | 168 *per bottle*
Veuve Clicquot Yellow Label, France, Champagne | 184 *per bottle*
Dom Perignon, France, Champagne | 420 *per bottle*

CHARDONNAY

Wente Hayes Ranch, California | 59 *per bottle*
MAN, Paarl, South Africa | 54 *per bottle*
Franciscan Oakville Estate, Napa | 64 *per bottle*
Jordan, Russian River | 98 *per bottle*
Mer Soleil, Santa Lucia Highlands | 90 *per bottle*
Domain Droughin Arthur, Oregon | 124 *per bottle*
Rombauer Carneros, Napa | 112 *per bottle*
Cakebread, Napa | 124 *per bottle*
Post & Beam, Napa | 132 *per bottle*
Far Niente, Napa | 176 *per bottle*

OTHER WHITES

Charles Smith Kung Fu Girl, Washington, Riesling | 58 *per bottle*
Wither Hills, Sauvignon Blanc | 59 *per bottle*
Decoy by Duckhorn, Napa, Sauvignon Blanc | 64 *per bottle*
Conundrum, California, White Blend | 68 *per bottle*
Meiomi, California, Rosé | 68 *per bottle*
Kim Crawford, New Zealand, Sauvignon Blanc | 71 *per bottle*
Chateau Ste Michelle, Sauvignon Blanc | 72 *per bottle*
Provenance, Napa, Sauvignon Blanc | 79 *per bottle*
Miraval, Provence, France, Rosé | 82 *per bottle*
King Estate, Oregon, Pinot Grigio | 66 *per bottle*

CABERNET SAUVIGNON

MAN, Paarl, South Africa | 54 *per bottle*
Wente Hayes Ranch, California | 59 *per bottle*
Franciscan Oakville Estate, Napa | 68 *per bottle*
Daou, Paso Robles | 75 *per bottle*
Justin, Paso Robles | 84 *per bottle*
Post & Beam, Napa | 92 *per bottle*
Vina Montes, Chile | 88 *per bottle*
Bella Union, Napa | 139 *per bottle*
Crossbarn by Paul Hobbs, Sonoma | 149 *per bottle*
Jordan, Sonoma | 158 *per bottle*
Mount Eden Vineyards, Sonoma | 164 *per bottle*
ZD Napa | 172 *per bottle*
Silver Oak, Alexander Valley | 184 *per bottle*
Far Niente, Napa | 310 *per bottle*



BEVERAGES

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

WINES

PINOT NOIR

Meiomi, California | 73 *per bottle*
Stoller Vineyards, Oregon | 96 *per bottle*
Mer Soleil, Santa Lucia Highlands | 98 *per bottle*
Foxen, Santa Maria Valley | 115 *per bottle*
Belle Glos, Napa | 131 *per bottle*
Domaine Droughin, Oregon | 138 *per bottle*
En Route, Napa | 158 *per bottle*
Golden Eye, Anderson Valley | 166 *per bottle*
Domaine Serene Evenstad Reserve, Oregon | 215 *per bottle*

OTHER REDS

Man, Paarl, South Africa, Merlot | 52 *per bottle*
Wente Hayes Ranch, California, Merlot | 58 *per bottle*
Conundrum, California, Red Blend | 64 *per bottle*
Provenance, Napa, Merlot | 78 *per bottle*
Grgich Hills Estate, Zinfandel | 84 *per bottle*
Cain Cuvee, Red Blend | 91 *per bottle*
Duckhorn, Napa, Merlot | 138 *per bottle*
J. Lohr Pure Paso, Red Blend | 128 *per bottle*
Baca, Zinfandel | 134 *per bottle*
Orin Swift 8 Years in the Desert, Zinfandel Blend | 132 *per bottle*
Orin Swift Machete, California, Red Blend | 128 *per bottle*
Stags' Leap The Investor, Red Blend | 178 *per bottle*
Justin Isocoles, Paso Robles, Red Blend | 192 *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 would 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 a 10% surcharge and those within 24 hours will incur a 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 and may not be moved to another date.

FUNCTION SPACE AND 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 AND 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 clean up 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 AND 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 40 per person for breakfast and lunch, and 60 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 AND 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 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 in 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.

Standard buffets require a minimum charge 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 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 at 30 minutes after the contracted event end time, the patron will be charged a minimum fee of 300 per 30-minute interval that your event extends. The resort may assess an increased fee depending on the size and location of your event.



EVENT INFORMATION

LOST AND 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 AND 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 movement.

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.

OMNI LA COSTA RESORT & SPA
760-929-6330 · OMNIHOTELS.COM/LACOSTA

OMNI  RESORTS
la costa | carlsbad