Wedding *brochure*

OMNI
LA COSTA




Let your happily
ever after begin.

Where wedded *bliss* begins.

Weddings at Omni La Costa Resort & Spa embody the ease of the coastal California lifestyle. Say your vows amid the swaying palms and mountain scenery that make SoCal so iconic. Omni La Costa Resort & Spa offers a beautiful selection of indoor and outdoor ceremony, reception and wedding event venues. From the secluded garden and mountain backdrop of Valley Promenade to Costa de la Luna with it's adjacent event lawn, the ideal location for your Southern California wedding is here.



About

Omni La Costa Resort & Spa.

DESIGNED FOR CALM AND CONNECTION

From the moment you enter through the gates of Omni La Costa Resort & Spa, you are embraced by the picturesque beauty and leisurely charm of the California coast. Here you'll discover an idyllic SoCal getaway, featuring luxurious guest rooms and suites, adult and family pool experiences, a world-class spa and legendary golf. Nestled amongst 400 lush garden acres near the beach in north San Diego, this coastal California resort is a haven of rejuvenation, comfort and escape.





Highlights

- 600 spacious guest rooms and suites including luxurious villas for an exclusive residential-style experience
- Over 100k square feet of flexible meeting, event and pre-function space; 84 meeting rooms include three spacious ballrooms
- Multiple outdoor event spaces, including lawns, terraces and poolside spaces
- Superior AV technology and fast Wi-Fi
- Two championship golf courses; ranked one of the Top 100 Golf Resorts in North America by Golf Magazine
- Eight sparkling pools including the family-friendly Splash Landing with waterslides, adults-only Edge Pool and two serene Garden Pools
- Six unique dining experiences including prime steaks at Bob's Steak & Chop House, rustic Mediterranean shared plates at Bar Traza, creative dishes with spectacular views from the patio at VUE and satisfying sandwiches at poolside Splash Café
- The Spa at La Costa, an expansive oasis with dry sauna, indoor whirlpool, steam room, and a full menu of body and skincare treatments. Visit a private pool only accessible to spa guests and enjoy light bites and refreshments from Spa Café
- Clay and hard tennis courts, plus pickleball courts, with world-class tennis program by Cliff Drysdale Tennis
- 9,100 square foot Athletic Club featuring Peloton® bikes, access to fitness classes and more

Wedding packages

CEREMONY | STARTS AT $2,000 AND INCLUDES:

- Setup of white garden chairs
- Tables for gifts and guest book
- Fruit-infused water station
- Microphone and sound system for officiant
- Rehearsal location

RECEPTION PACKAGE | STARTS AT $4,000 AND INCLUDES:

- Three butler-passed hors d'oeuvres
- Two course dinner with a salad course and entrée (your catering manager would be happy to discuss menu enhancements)
- Champagne toast
- Coffee and hot tea service with dinner
- Complimentary wedding cake cutting
- Complimentary menu tasting for up to four guests (for weddings with a guest attendance of 75 guests or more)
- Customary tables, chairs, china, silverware, glassware and napkins
- Four votive candles per table
- Display tables for cake, gifts and escort cards
- Dance floor, DJ tables and staging
- Hotel suite for the couple on their wedding night (for weddings with a guest attendance of 75 guests or more)
- Preferred rates on overnight accommodations for guests









Menus

PASSED HORS D'OEUVRES | CHOICE OF THREE

COLD SELECTIONS

Cucumber | tiny crudite, dill, hummus GF, V

Cauliflower Panna Cotta | truffle, almond GF, V, N

Fig & Walnut | crostini, torched fig, CA goat cheese, walnuts N

Caramelized Onion Tart | gruyere, chives

Watermelon & Feta | extra virgin olive oil, aged balsamic, sea salt GF

Heirloom Tomato Tart | aged parmesan, white balsamic, shallots

Chilled Vegetable Roll | rice paper, chili V

Beetroot Macaroon | citrus goat cheese

Herbed Cheese Gougères | rosemary, lemon

Compressed Melon & Prosciutto | elderflower, mint GF

Pate | crostini, port wine jelly

Dungeness Crab | citrus aioli, apple, fennel GF, DF

Citrus Poached Shrimp | marie rose sauce GF, DF

Ahi Tuna Cones | sesame, cilantro DF

Truffled Deviled Eggs GF, DF

Curried Chicken Salad | banana bread, grapes DF

HOT SELECTIONS

Harb Arancini | truffle aioli

Oriental Vegetable Spring roll | citrus plum sauce GF, V

Vegetable curry Samosa | mint chutney V

Crispy Artichoke | tamarind glaze V

Chickpea fritter | citrus herb aioli GF, DF

Lemon Grass Chicken Skewer | coconut peanut sauce GF, N

Soy Ginger Beef Skewer | crispy shallots

Lamb Gyro | pita, sumac onions, marinated feta

Braised Short Rib Croquette | horseradish, black pepper

Tempura Prawn | togarashi aioli GF, DF

Crab Cakes | preserved lemons DF

Tempura Market Mushrooms | truffle, brie

Additional hors d'euvres require a minimum of two dozen each, $15 per piece. Indulge your guests by adding an additional butler passed hors d'oeuvre - $10++ per person.

Menus

STARTERS | CHOICE OF ONE

Choose both soup and salad for an additional $18 per person.

Soups

Lobster Bisque | fresh lobster, crustacean powder, espelette GF

Sweet Corn Soup | Roasted Corn, smoked paprika GF, V

Apple Celeriac Velouté | toasted hazelnuts, truffle

Carlsbad Strawberry Gazpacho | cucumber, red pepper V

Salads

Heirloom Tomato | burrata, basil, aged balsamic GF

Baby Beets | Humbolt fog goat cheese, orange segments, white balsamic vinaigrette GF

Iceberg Waldorf | grapes, celery, apple, blue cheese, pepper vinaigrette GF

California Bounty | orange segments, pine nuts, avocado, orange blossom vinaigrette V, GF

Cold

Sage Hill Farm Carrots | fromage blanc, currants, bee pollen, mint GF

Beef Tartare | pickled mustard seeds, confit egg yolk, parmesan cheese

Beet Cured Salmon | horseradish crème, beetroot, apple, frisee GF

Hot

Pan Seared Scallops | cauliflower puree, almonds, lemon GF, N

Foraged Mushroom Tartlet | goat cheese, truffle frisee salad GF

English Pea Risotto | fava beans, mint, preserved lemon GF

MAINS | CHOICE OF ONE

The highest price entrée will apply to all selected.

Sea - $160

Sea Bass | sprouting broccoli, tidal vegetables, leek fumet DF, GF

King Salmon | wilted greens, clams, chorizo, saffron clam nage GF, DF

California Halibut | gigante beans, summer squash, sauce vierge GF, DF

Sablefish, edamame, radish, kelp butter GF

Land - $165

Beef Filet | potato pave, heirloom carrot, natural jus

Roasted Lemon Chicken Breast | savoy cabbage, Thumbelina carrots, sauce Robert GF

Lamb Loin | courgetti, labneh, pomegranate, eggplant puree GF

Short Rib | charred corn polenta, sauteed greens, braising liquid GF

Pork Loin | spätzle, braised red cabbage, carraway jus

Vegetarian - $145

Tortellini | three cheese, truffle, celery, parmesan

Squash Ravioli | roasted butternut squash, cinnamon, sage butter, pepitas V

Sweet Corn Ravioli | ham hock, charred onions, shaved pecorino

Red Wine Mushroom Risotto | caramelized pearl onions, parmesan, crispy shallots V

Duo - $175

Filet and Shrimp | potato gratin, baby carrots, preserved lemon, hollandaise sauce

Apple brined Flat Iron and Pan Roasted Chicken breast- Boursin whipped potatoes, asparagus, natural jus

Filet Oscar | lemon risotto, asparagus, preserved lemon, natural jus.







Late night

ON THE BORDER TAQUERIA
$59/person

Carne aside, carnitas, baja shrimp, cilantro, pickled onions, jalapeno, lime, pico de gallo, salsa roja & verde, guacamole, crema, cotija, corn/flour tortillas

I ONLY HAVE FRIES FOR YOU
$27/person

Shoestring, tater tots, steak fries, sweet potato fries, bacon, cheddar cheese sauce, chives, diced peppers, sour cream, specialty seasoning, ranch, ketchup, chipotle aioli

SLIDER STATION
$42/person

Herbaceous falafel | vegan aioli, torn herbs

CAB Beef | cheddar, caramelized onion, secret La Costa Sauce

Fried Chicken | cabbage slaw, dill pickles, buffalo mayonnaise

7TH INNING STRETCH
$32/person

assorted popcorn, mini corn dogs with ketchup, Prop & Peller soft pretzel bites with ballpark mustard, corn tortilla chips, Red Trolley cheese sauce and jalapeños

CHICKEN WINGS AND TENDERS
$38/person

Sticky Thai glaze, buffalo, BBQ, lemon pepper dry rub

S'MORES UNDER THE STARS
$30/person

marshmallows, graham crackers, chocolate bars and mini s'mores cupcakes

SUNDAE BAR
$30/person

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

CHURROS
$28/person

Bavarian cream-filled churros, caramel cream-filled churros, traditional churros, chocolate sauce, Chantilly cream and salted caramel

DESSERT BAR
$35/person

Brownie Cheesecake Bar, 7 layer Bar, Lemon Raspberry Bar, Sugar Cookie Bar.

CUTIE PIES (MINI PIE BAR)
$38/person

Coconut Cream, French Silk, Blood Orange Meringue, Blueberry, German Chocolate Pie

DELIGHT OF FRANCE
$37/person

Cream puff, creme brulee, malted chocolate pot de creme, macron

Beverages

1 bar per 100 guests suggested

HOSTED BAR PRICING ON CONSUMPTION

CHARGED PER DRINK

Gold Cocktails | 16 per drink

Platinum Cocktails | 17 per drink

Diamond Level Cocktails | 20 per drink

House Wine | 16 per glass

Local Craft Beer | 12 per bottle

Premium Imported Beer | 12 per bottle

Premium Domestic Beer | 11 per bottle

Soft Drinks | 9 each

Bottled Water, Sparkling Water | 9 each

Assorted Juices | 9 each

CASH BAR PRICING ON CONSUMPTION

CHARGED PER DRINK

Gold Cocktails | 18 per drink

Platinum Cocktails | 20 per drink

Diamond Cocktails | 22 per drink

House Wine | 19 per glass

Local Craft Beer | 13 per bottle

Premium Imported Beer | 13 per bottle

Premium Domestic Beer | 12 per bottle

Soft Drinks | 10 each

Bottled Water, Sparkling Water | 10 each

Assorted Juices | 10 each

BEER

Local Craft

Premium Imported

Domestic

WINE

Bulletin Place | South Australia Chardonnay

Bulletin Place | South Australia Cabernet Sauvignon

Bulletin Place | South Australia Merlot

NON-ALCOHOLIC BEVERAGES

Coca Cola Brand Soft Drinks

Bottled Water

Sparkling Water

Assorted Juices

26% service charge and 7.75% tax applied to all pricing





Beverages

1 bar per 100 guests suggested

HOSTED BAR PACKAGES

CHARGED PER PERSON

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

GOLD

One hour | $33 per person

Two hours $55 per person

Three hours | $65 per person

Additional hours $25 per person

PLATINUM

One hour | $37 per person

Two hours | $62 per person

Three hours $75 per person

Additional hours | $27 per person

DIAMOND

One hour | $41 per person

Two hours | $70 per person

Three hours $87 per person

Additional hours | $29 per person

26% service charge and 7.75% tax applied to all pricing

GOLD LEVEL COCKTAILS

Vodka | Svedka

Whiskey | Canadian Club

Gin | Seagram's

Rum | Castillos

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

PLATINUM LEVEL COCKTAILS

Vodka | Absolut

Whisky | Crown Royal

Gin Beefeater

Rum Bacardi

Tequila | Milagro Silver

Bourbon | Old Forester

Scotch | Johnnie Walker Red

DIAMOND LEVEL COCKTAILS

Vodka | Tito's Handmade

Whiskey | Gentleman Jack

Gin | Botanist

Rum | Sailor Jerry

Tequila | Partón Silver

Bourbon | Makers Mark

Scotch | Monkey Shoulder



Forever
starts here.

OMNIHOTELS.COM/LACOSTA

CONNECT WITH A WEDDING SPECIALIST

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