

OMNI LA COSTA RESORT & SPA

WEDDING BROCHURE





A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE *UNLIKE* ANY OTHER.

YOUR STORY STARTS HERE.

Whether we're hosting your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything. With distinctive venues, exceptional cuisine, luxurious accommodations and legendary service, it all comes together to ensure your event is truly sensational.

From your first planning meeting to your final toast, Omni La Costa's experienced wedding team will be here for you every step of the way so you can focus on what matters most — making memories that last a lifetime.

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PACKAGES

THE CEREMONY

Omni La Costa offers multiple venues for your ceremony - ranging from a sun-soaked terrace and cascading waterfall to a secluded garden with flower-lined pathways.

CEREMONY | STARTS AT \$2,500 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

WEDDING PACKAGE INCLUSIONS:

- ◆ 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
- ◆ Event valet and self-parking
- ◆ 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

PERSONALIZE YOUR WEDDING DAY

For an additional fee of \$10 per person we will include custom matte floor-length linens with 20 napkin colors to choose from, and chiavari chairs with 5 colors to choose from.







MENUS

HORS D'OEUVRES BUTLER-PASSED | CHOICE OF THREE

COLD SELECTIONS

Roasted tomato and ricotta crostini on a hazelnut crisp

Smokey tomato caprese skewer with extra virgin olive oil and balsamic reduction

Curried chicken salad, banana bread and mango chutney

Truffled deviled eggs

Yukon Gold potato cup with artichokes, spinach, crab and ricotta

HOT SELECTIONS

Oriental vegetable spring roll with citrus plum sauce

Ancho chicken kebob with spiced pineapple chutney

Mini quiche with applewood bacon, caramelized onions and Maytag blue cheese

Paella risotto balls

Vegetable curry samosa with cilantro and cucumber yogurt

Mahi-mahi bites with cajun tartar sauce

Cubano quesadilla roll with braised pork, Gruyere, dill pickle and yellow mustard

Indulge your guests by adding an additional butler-passed hors d'oeuvre at \$6 per person

FIRST COURSE | CHOICE OF ONE

Caesar Salad | Crunchy romaine lettuce, queso fresco, baked cornbread croutons and chipotle Caesar dressing

Roasted carrot salad | Avocado, oranges, watercress and chili citrus dressing

Local lettuce and flower bouquet | Roasted golden beets, citrus, fine herbs and champagne dressing

Baby iceberg wedge | House cured pork belly, Point Reyes blue cheese, cured tomatoes, five onion sour cream and balsamic reduction

Tequila watermelon | Organic field greens, watermelon, pistachio, cotija, tequila vinaigrette and Tajín

Tender bibb lettuce leaves | Balsamic roasted pears, Stilton and creamy walnut dressing

DELIGHT YOUR GUESTS WITH AN INTERMEZZO | \$9 PER PERSON

La Costa honey and lavender, raspberry and rosewater, orange blossom, ginger ale, mixed berry, pink champagne, Meyer lemon and pink peppercorn

MENUS

THE PEARL

Choose 1 \$98 / Choose 2 \$108 / Choose 3 \$119

Pan fried blackened salmon served with lemon and caper orzo pasta, haricot vert bundle and brown butter

Herb-coated organic chicken breast served with samosa-style potato cake, braised heirloom carrots and Pommery mustard jus

Paprika shrimp and cheddar grits served with tomato serrano jam and sweet corn

Grilled flat iron steak served with blue cheese polenta, citrus poached broccoli and a Cabernet demi-glace

THE SAPPHIRE

Choose 1 \$109 / Choose 2 \$120 / Choose 3 \$131

Pancetta wrapped local seabass served with white bean cassoulet, tomato jam and truffle citrus vinaigrette

Guava-braised beef short rib served with charred corn chipotle polenta, sautéed greens and braising liquid

Snapper en papillote served with coconut risotto, fried plantains and citrus chimichurri

Crab and avocado filled chicken breast served with lemon risotto, tri-color baby carrots and marsala sauce

THE DIAMOND

Choose 1 \$119 / Choose 2 \$131 / Choose 3 \$144

Braised lamb shank served with honey lime sweet potato purée and roasted root vegetables

Filet of beef served with basil-infused potato mousseline, baby vegetable bundle, sundried tomato pesto and balsamic jus

Steak Wellington served with boursin whipped potatoes, asparagus, parsnip purée and truffle jus

Pan-roasted sea bass served with Meyer lemon confit, Parmesan cheese polenta and bundle of baby vegetables

DUO ENTREES

Choose 1 \$139 / Choose 2 \$153 / Choose 3 \$168

Filet and shrimp imperial served with potato gratin, baby carrots, blistered tomatoes, shallots, garlic, preserved lemon and Hollandaise sauce

Filet Oscar with lump crab served with wild mushroom risotto, preserved lemon and market vegetables

Apple-brined prime flat iron steak and pan-roasted chicken breast served with garlic confit Yukon Gold potato gratin, cured tomatoes, natural jus and market vegetables





READY TO SAY I DO MENUS

SNACKS

Sliced bananas in orange juice and toasted coconut
\$7 each

Açaí yogurts and organic granola parfaits | \$10 each

Vegetable crudité's with five onion sour cream
\$18 per person

Freshly baked mini cookies | Chocolate chip, white chocolate and macadamia, oatmeal raisin
\$78 per dozen

Mini blondies or mini brownies | \$74 per dozen

Seasonal sliced fruit presentation | \$17 per person

Fruit skewers with white chocolate | \$88 per dozen

Assorted mini bagels with regular and flavored cream cheese | \$75 per dozen

Individual bags of flavored kettle potato chips, pretzels and Sun Chips | \$6 each

Prop & Peller salted soft pretzel bites with cheese sauce and Bavarian mustard | \$14 per person

Assorted popcorn | \$6 each

Spicy bar mix or fancy nut mix | \$50 per pound

PETITE TEA SANDWICHES

(two dozen of each type minimum)

Curried chicken salad, mango chutney and banana bread | \$82 per dozen

Roast beef, brie and horseradish cream | \$82 per dozen

Egg salad, cucumber and mustard cress | \$82 per dozen

Smoked salmon, herb cream cheese and capers
\$82 per dozen



BEVERAGES

Coca-Cola brand regular, diet and caffeine-free soft drinks | \$6 each

Assorted flavored sparkling waters | \$6 each

Coconut water, bottled juices, vitaminwater or Powerade | \$7 each

Red Bull and sugar-free Red Bull | \$8 each

Flavored iced teas | \$7 each

Dunkin' Donuts bottled iced coffee or Starbucks Frappuccino | \$8 each

Regular coffee, decaffeinated coffee, assorted teas, skim, 2% milk, half & half and lemons | \$110 per gallon

RECEPTION

Reception prices are based on two hours of continuous service per person. Please select a minimum of three stations if event is meant to serve as dinner.

ALLOW OUR CHEF TO IMPRESS

Elevate your dining experience with live food preparation and guest interaction | *8 per person*

LA COSTA GARDENS

Lettuce | Organic greens, spinach and butter lettuce

Meats | Pesto chicken, crispy bacon and rock shrimp

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

\$34 per person

FILET STEAK AU POIVRE

Flamed with cognac, cracked pepper, crème fraiche sauce and brioche buns

\$36 per person

CALI CHEESE & CHARCUTERIE

Preserved Meyer lemon, oven-dried tomato pesto and La Costa honey

Rustic breads and crackers

\$39 per person

ANTIPASTI

Shaved prosciutto, dry Italian salami, sliced cappicola, char-grilled field vegetables, mushrooms à la Greque, Mediterranean olives, baby mozzarella, blistered cherry tomatoes, focaccia, rustic breads oil and vinegars

\$42 per person

MARYLAND CRAB CAKES

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

\$36 per person

QUESADILLA STATION

Mushroom and Swiss cheese

Blackened shrimp and roasted peppers

Chicken and pepper jack cheese

Accompaniments | Sour cream, guacamole and pico de gallo salsa

\$32 per person

PERFECTO PASTA

Penne, vegetables, roasted garlic and basil, tomato vodka sauce

Orzo, spinach, green peas and blue cheese cream

Five cheese tortellini, basil pesto, olives and cherry tomatoes

Accompaniments | Cherry tomatoes, baby spinach, green peas, olives, tasso ham, fresh basil, roasted garlic, vegetables, toasted pine nuts, chicken, shrimp, shaved Parmesan cheese, focaccia and extra virgin olive oil

\$38 per person





RECEPTION

GUACAMOLE

Ripe Haas avocados, diced vine-ripe tomatoes, cilantro confetti, diced red onion, crushed garlic, fresh squeezed lemon, sambal, extra virgin olive oil, sea salt and peppermill seasoned tortilla chips

\$36 per person

NEW ENGLAND RAW BAR SELECTION (two dozen minimum)

Citrus-poached tiger prawns | *\$120 per dozen*

Maine snow crab claws | *\$120 per dozen*

Cold-poached king crab legs | *\$150 per dozen*

Oysters on the half shell with ice wine mignonette
\$120 per dozen

Green lip mussels with pickled vegetables
\$96 per dozen

Served with assorted dips and sauces

PACIFIC POKE BOWL

Local ahi tuna, Skuna Bay salmon and marinated beets

Black forbidden rice, quinoa, edamame, seaweed, kimchi, nori, sesame seeds, fried garlic, scallions, white soy ponzu, tamari, La Costa habanero hot sauce and pickled ginger

\$42 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

\$42 per person

SLIDERS (Choice of three)

Short rib with kimchee and black garlic aioli

Pork belly with jack cheese, apple chutney and Sriracha sauce

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

Turkey with blue cheese slaw and buffalo sauce

Sesame crusted ahi tuna with Asian slaw and wasabi mayo

Sweet potato and quinoa with ginger raisin chutney

\$42 per person

RISOTTO

Butternut squash risotto

Wild mushroom risotto

English peas and lemon basil risotto

Toppings | English peas, wild mushrooms, grilled radicchio, squash, charred corn, chorizo, caramelized pearl onions, celery root, truffle oil, balsamic reduction, port wine reduction, focaccia and shaved Parmesan cheese

Choice of two | \$40 per person

Choice of three | \$45 per person

RECEPTION

MAC & CHEESE MAYHEM

Steak tips with Red Trolley ale and blue cheese

Cauliflower and almond sauce

Barbecue pulled pork with cheddar and poblanos

\$36 per person

PAELLA

Vegetable quinoa, tri-color 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

Choice of one | \$40 per person

Choice of two | \$48 per person

Choice of three | \$52 per person

LA COSTA POUTINE

Buffalo chicken, cheese, cucumber ranch, Frank's hot sauce and tater tots

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

Carnitas, black bean and corn salsa, chicharrónes, sour cream, green onions and sweet potato tots

Choice of one | \$38 per person

Choice of two | \$45 per person

Choice of three | \$50 per person

RED BRICK PIZZAS *(Choice of three)*

Shrimp and andouille sausage

Forrest mushrooms and fontina cheese

Barbecue chicken and jalapeño pesto

Margherita

Pepperoni

Farmer's market veggie

\$36 per person





CARVING BOARDS

All stations come with silver dollar rolls | One attendant required per 100 guests at \$175

DIESTEL FARMS ROASTED ORGANIC TURKEY

Served with au jus | \$575 (serves 30)

BLACKENED SKUNA BAY SALMON FILET

Served with tropical fruit salsa | \$300 (serves 15)

HERB DE PROVINCE ROASTED BEEF

TENDERLOIN

Served with horseradish cream and demi-glace
\$675 (serves 25)

AHI TUNA LOIN "SPRING ROLLS"

Served with wasabi ranch and seaweed salad
\$400 (serves 20)

SALT & PEPPER CRUSTED PRIME RIB

Served with herb de Province jus | \$650 (serves 25)

BEER CAN FREE-RANGE CHICKEN

Served with lemon and thyme pan sauce
\$200 (serves 8)

ANCHO CHILLI-RUBBED ROASTED BEEF

STRIP LOIN

Served with saffron jus | \$600 (serves 25)

BRINED CRISP-SKINNED SUCKLING PIG

Served with Jamaican jerk and apple cider gastrique
\$1,500 (serves 45)

PORTOBELLO MUSHROOM AND GRILLED

VEGETABLE STRUDEL

Served with sweet tomato jam | \$275 (serves 15)

GOLDEN BAKED BEEF WELLINGTON

Served with perigourdine sauce | \$750 (serves 20)

HOUSE SMOKED PORK SHOULDER

Served with peach and jalapeño mostarda and natural jus | \$550 (serves 25)

KOREAN GOCHUJANG RUBBED BEEF TRI-TIP

Served with fermented black bean jus | \$425 (serves 15)

ENHANCEMENTS

TO YOUR RECEPTION STATION

Golden cornbread | \$5 per person

Herb foccacia | \$5 per person

Honey and thyme glazed carrots | \$6 per person

Grilled asparagus and Meyer lemon sabayon
\$8 per person

Boursin whipped potatoes | \$6 per person

Herb roasted fingerling potatoes | \$6 per person

Cheesy fontina and black garlic soft polenta
\$7 per person

Cheddar jalapeño and honey biscuits | \$7 per person

Yorkshire pudding | \$6 per person

Saffron rice pilaf | \$6 per person

Papas bravas mash | \$7 per person

Chunky ratatouille | \$7 per person

Wild mushroom risotto with port wine reduction
\$9 per person

Shishito peppers, citrus truffle and Parmesan cheese
\$8 per person

LATE NIGHT

FLAMIN' BRÛLÉE

Chocolate and vanilla brûlée, Chambord macerated berries, whipped cream and shortbread cookies
\$28 per person

S'MORES UNDER THE STARS

House made marshmallows, graham crackers, chocolate bars and mini s'mores cupcakes
\$26 per person

SAUTÉED CALIFORNIA FIELD BERRIES

Vanilla and chocolate pound cake with Champagne sabayon
\$26 per person

DOUGHNUT DIPPER

Doughnut rings and holes with white, pink and chocolate frostings, sprinkles, nuts and chocolate toppings
\$24 per person

THE AMERICAN WAY

Mini pecan pies, New York-style cheesecakes, strawberry shortcakes, red velvet whoopee pies and Boston cream pies
\$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
\$26 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
\$26 per person

CUPCAKE CELEBRATION

Chef's selections of mini cupcakes | Vanilla bean, chocolate, strawberry, Oreo crunch and caramel
\$25 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 with one bartender per 100 people.

HOST BAR PACKAGES

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 | \$22 per person

Two hours | \$39 per person

Three hours | \$54 per person

Additional hours | \$14 per person

PLATINUM

One hour | \$26 per person

Two hours | \$46 per person

Three hours | \$64 per person

Additional hours | \$16 per person

DIAMOND

One hour | \$30 per person

Two hours | \$54 per person

Three hours | \$76 per person

Additional hours | \$18 per person

LOCAL CRAFT, IMPORTED, DOMESTIC BEER AND HOUSE FEATURED WINE

One hour | \$19 per person

Two hours | \$33 per person

Three hours | \$45 per person

Additional hours | \$10 per person

AFTER DINNER CORDIALS BAR

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

One hour | \$27 per person

Two hours | \$38 per person

Additional hours | \$12 per person

BAR BRANDS

GOLD

Vodka | Svedka

Whiskey | Canadian Club

Gin | Seagram's

Rum | Myers's Platinum

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

BEVERAGES

PLATINUM

Vodka | *Ketel One*

Whisky | *Crown Royal*

Gin | *Tanqueray*

Rum | *Bacardí 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 | *Partón Silver*

Bourbon | *Knob Creek*

Scotch | *Johnnie Walker Black*

LOCAL CRAFT BEER

Karl Strauss Mosaic IPA
Coronado Brewing Mermaid Red Ale

PREMIUM IMPORTED BEER

Stella Artois
Corona

PREMIUM DOMESTIC BEER

Coors Light

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is \$150 per bar for three hours. Each additional hour is \$40 per bartender.

CONSUMPTION AND CASH BAR

GOLD LEVEL

Host bar | *\$12 per drink*

Cash bar | *\$14 per drink*

PLATINUM LEVEL

Host bar | *\$14 per drink*

Cash bar | *\$16 per drink*

DIAMOND LEVEL

Host bar | *\$16 per drink*

Cash bar | *\$18 per drink*

HOUSE FEATURED WINE

Host bar | *\$13 per glass*

Cash bar | *\$15 per glass*

LOCAL CRAFT BEER

Host bar | *\$9 per bottle*

Cash bar | *\$10 per bottle*

PREMIUM IMPORTED BEER

Host bar | *\$9 per bottle*

Cash bar | *\$10 per bottle*

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





BEVERAGES

Cash bar prices are inclusive of service charge and sales tax. Consumption bar will be charged per drink. Bartender charge is \$150 per bar for three hours. Each additional hour is \$40 per bartender.

CONSUMPTION AND CASH BAR

PREMIUM DOMESTIC BEER

Host bar | \$8 per bottle

Cash bar | \$9 per bottle

COCA-COLA BRAND SOFT DRINKS

Host bar | \$6 each

Cash bar | \$7 each

BOTTLED WATER

Host bar | \$6 each

Cash bar | \$7 each

PELLEGRINO SPARKLING WATER

Host bar | \$6 each

Cash bar | \$7 each

ASSORTED JUICES

Host bar | \$7 each

Cash bar | \$8 each



HAND CRAFTED COCKTAILS

GOLD LEVEL

Gold | \$16 per drink

Platinum | \$18 per drink

Diamond | \$20 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 | \$18 per drink

Mimosa

Kir royal

Bellini

Poinsettia

BEVERAGES

LA COSTA CADILLAC MARGARITAS

All Cadillac margaritas are made with diamond level tequila.

Charred pineapple and jalapeño margarita
\$295 per gallon

Blackberry thyme margarita | \$295 per gallon

Blood orange margarita | \$295 per gallon

Watermelon margarita | \$295 per gallon

SANGRIAS

Red wine sangria | \$275 per gallon

White wine sangria | \$275 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.

LOCAL CRAFT, IMPORT AND DOMESTIC KEG SELECTIONS

LOCAL CRAFT | \$1,485 each

Alesmith, Spezial Pils | *San Diego, CA*

Alesmith, .394 San Diego pale ale | *San Diego, CA*

Mason Aleworks, Jambi India pale ale | *Oceanside, CA*

Mother Earth, Cali Creamin' vanilla cream ale | *Vista, CA*

Pizza Port, Grandview Golden blonde ale | *Carlsbad, CA*

Stone, Go To Session IPA | *Escondido, CA*

Thorn, Cocomotive Coconut Porter with chocolate overtones | *San Diego, CA*

IMPORT | \$1,485 each

Corona, Pacifico, Stella Artois, Fat Tire, Sapporo

DOMESTIC | \$1,300 each

Michelob Ultra, Bud Light, Coors Light, Blue Moon, Sierra Nevada Pale Ale

WINE TIERS

TIER ONE | \$48 per bottle

M.A.N. Family Wines | Paarl, South Africa
Chardonnay, cabernet sauvignon and merlot
Yalupa sparkling wine

TIER TWO | \$58 per bottle

Wente Hayes Ranch | Livermore Valley, California
Chardonnay, cabernet sauvignon and merlot

TIER THREE | \$70 per bottle

Highway 12 Winery | Sonoma County, California
Chardonnay, pinot noir and cabernet sauvignon

SUPER PREMIUM | \$84 per bottle

Franciscan Estate Winery | Napa Valley, California
Chardonnay, cabernet sauvignon and merlot



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



SPA & GOLF

You and your wedding party will look and feel stunning after experiencing one of the top-rated spas in the country. We lavish our couples from head to toe with everything from unique spa treatments to makeup, hair styling and nail services. Celebrate with your bridal party or pamper yourself on the big day. Choose from our group package or customize your perfect spa day.

CELEBRATE & CONGRATULATE PACKAGE

PACKAGE INCLUDES:

Private patio reserved for you and your guests in the Spa Courtyard

Choice of one 50-minute Relaxation Massage or Brightening Stone Crop Facial

Spa Café lunch

Spa gift for guests and celebrant

Personalized menus and themed décor

Complimentary day-use valet parking

Full spa access

\$225 per person

Minimum of six treatments/people required.

INDIVIDUAL SERVICES

Bridal makeup | **\$115 per person**

Bridal hair styling | **\$145 per person**

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

WEDDING PARTY GOLF PACKAGE

PACKAGE INCLUDES:

Green fees

Shared cart

Use of practice facility

Bag handling

Tournament scoring

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

\$130 per person

Available for groups of 12 or more and the groom plays free.



DETAILS

WEDDING COORDINATION

Our wedding specialist assists in planning your hotel details and serves as your liaison in finalizing the venue setup, food and beverage selections. It is required that you hire an approved professional wedding coordinator to attend to your special day, including all personalized details, photography, flowers, customized place settings, musical entertainment, transportation and orchestrating your rehearsal, ceremony and reception.

DAY OF EVENT PARKING

Self-parking and valet is complimentary for day guests. There is an overnight parking charge for guests staying at the resort and this is included in their individual guest room reservations.

FOOD AND BEVERAGE MINIMUMS

Food and beverage minimums vary based on the day of the week and selected ballroom. Please discuss these with your catering manager.

SERVICE CHARGE

All catering and banquet charges are subject to applicable 25% service charge and state and local taxes, currently 7.75%.

DEPOSIT AND PAYMENT

A deposit of 25% of your total anticipated revenue will be required at the time of the contract. Full pre-payment based on estimated charges is due 10 days prior. Omni La Costa must have valid credit card on hand for remaining balance.

BRIDE AND GROOM HONEYMOON NIGHT

Complimentary deluxe overnight accommodation for the bride and groom, which includes valet parking, is offered with a minimum guest attendance of 75.

ROOM BLOCKS

Room block options and discounted rates may be available for your guests to enjoy during your celebration. Please discuss with your catering manager.

MENU TASTING AND WEDDING DAY

Complimentary menu tasting for up to four people is offered with a guest attendance of 75. You may choose four hors d'oeuvres, two salads and three entrées to sample. Menu service for your wedding includes a pre-selected menu

of two entrée selections plus an additional vegetarian dish option. Pre-selected menus require a place card designating each guest's menu choice.

CHILDREN AND VENDOR MEALS

Children's meals are available for ages 10 and under for \$40 per child. Children's meal selections must be the same per event. Vendor meals are available for \$50 per vendor.

GUARANTEES

A guaranteed attendance is required for all meal functions four business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the contracted estimated figure will automatically become the guarantee.

SETUP

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 such as heaters or umbrellas, may be rented at an additional fee. Setup times are subject to room availability.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event (applicable fees may apply).

AUDIOVISUAL AND POWER NEEDS

Additional power charges may apply depending on the power requirements from your band, DJ, lighting or equipment. A ceremony sound system is included in your ceremony rental fee.

HONEYMOON ON US

Book your wedding event at any of our distinctive Omni Hotels & Resorts and receive a complimentary honeymoon stay at one of 14 premier resort destinations. This offer is subject to availability and does not include tax or resort service charge. Applicable weddings contracted at \$15,000 or greater. Not applicable to previous reservations, groups, conventions or in conjunction with any other offer or discount and must be included in final contract.



CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

OMNI LA COSTA RESORT & SPA • 760-929-6330 • [OMNIHOTELS.COM/LACOSTA](https://www.omnihotels.com/LACosta)

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