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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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’ŒUVRES 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’œuvre 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
SNACKS

Sliced bananas in orange juice and toasted coconut | $7 each
Açaí yogurts and organic granola parfaits | $10 each
Vegetable crudités 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 fraîche 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 cappicolla, 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)

AHÍ 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

**SMORES 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 | 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 | 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.
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
LaCostaWeddings@OmniHotels.com