

It's All in the Details

L'Auberge Del Mar is pleased to provide you with all of the following items included with any wedding menu you select:

HOSTED BAR SERVICE

One Hour Hosted Bar including House Selected Liquors, Domestic and Imported Beers, Champagne, House Selected Wines, Soft Drinks and Mineral Waters.

One bartender will be provided for every 100 guests.

HORS D'OEUVRES

YOUR CHOICE OF FOUR BUTLER-PASSED HORS D'OEUVRES FROM THE FOLLOWING:

- Lobster Corn Dog with Mustard Soubise
- Coconut Shrimp Croquette with Horseradish and Citrus Honey
- Bay Scallop Escabeche with Smoked Masa and Pickled Onion
- Tartuffo Cheese Twice Baked Fingerling Potatoes
- Wilted Spinach and Feta Cheese Pouches
- Chard Pineapple Chicken Satay with Peanut Sauce
- Roasted Vegetable Terrine
- Blue Cheese Crème Brûlée with Poached Pear
- Tuna Tartar Wonton Cone with Wasabi Cream and Tobiko Caviar
- Kung Pao Chicken Lollipops
- Duck Confit Éclair with Spicy Chocolate Ganache

DINING OPTIONS

L'Auberge Del Mar ensures the very finest quality for you and your guests. We offer a variety of menu selections for you to choose from on pages 3-6. We are also more than happy to customize selections for you.

DINNER WINE

Two glasses of Chardonnay or Cabernet Sauvignon per guest

CHAMPAGNE TOAST

One glass of Champagne per guest

"It was warm and intimate... Everyone and everything turned out just the way we wanted."

Ocean Song Menu

Please select a salad and entrée from the following options:

SALAD

- Local Grown Farmer's Vegetable Salad, Orange Segments
Ricotta Salata, Citrus Vinaigrette
- Belgian Endive, Watercress Salad, Candied Walnuts, Truffle Vinaigrette
- Artisan Breads and Butter

INTERMEZZO

Lemon, Champagne or Raspberry

ENTRÉE COURSE

- Rosemary Breast of Chicken and Pancetta Wrapped Prawns,
Marjoram Scented Lemon Vinaigrette
- Braised Beef Short Rib and Prosciutto Wrapped Sea Scallops,
Brown Butter Emulsion

Crows Pass Farm Potato Risotto

or

Parmesan Cheese Polenta
Chef's Selection of Braised Greens

DESSERT COURSE

Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea



\$165.00 Per Person

All prices subject to a 22% taxable service charge and applicable sales tax.
Prices subject to change without notice.



Pacific Dream Menu

Please select a salad and entrée from the following options:

SALAD

Wild Baby Arugula, Shaved Fennel Salad
Crows Pass Farm Apples, Pistachio Brittle, Pistachio Vinaigrette

Field Greens Salad, Heirloom Cherry Tomatoes
Cucumber Noodles, Basil Shallot Vinaigrette

Artisan Breads and Butter

INTERMEZZO

Blood Orange Meyer Lemon

ENTRÉE COURSE

Petite Filet Mignon and Porcini Dusted Halibut
with Porcini Pan Sauce

Petite Filet Mignon and Roasted Garlic Prawns
with Red Wine Sauce

Goat Cheese Potato Pave

Parsnip and Potato Moussilini

Served with Chef's Selection of Seasonal Vegetables

DESSERT COURSE

Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea



\$175.00 Per Person

All prices subject to a 22% taxable service charge and applicable sales tax.
Prices subject to change without notice.



Seaside Paradise Menu

Please select a salad and entrée from the following options:

AMUSE BOUCHE

Chef's selection of a palate teaser

FIRST COURSE

Butter Lettuce Salad, Dungeness Crab Purse with Aged Sherry

L'Auberge Lobster Bisque, Tarragon Truffle Chantilly

Seared Diver Scallop, Parsley Risotto, Wild Mushroom, Parsnip Veloute

Artisan Bread and Butter

INTERMEZZO

White Peach, Pear, Rose Petal

ENTRÉE COURSE

Rack of Colorado Lamb and Serrano Ham Wrapped Sea Scallops with Mint Jus lis
Grilled Rib Eye Medallion and Pan Seared Salmon with Whole Grain Mustard Sauce

Celery Root Potato Puree

Bacon, Caramelized Onion Dauphinoise Potatoes

Served with Chef's Selection of Roasted Root Vegetables

DESSERT COURSE

Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea



\$190.00 Per Person

All prices subject to a 22% taxable service charge and applicable sales tax.
Prices subject to change without notice.

*"We were complimented by numerous guests on
the unique venue, delicious food and superb service."*

Sunset Soiree Menu

Please select one option from each of the following courses:

AMUSE BOUCHE

Chef's selection of a palate teaser

FIRST COURSE

Sweet Asparagus Soup, Potato Fondant, Parmesan Crisp
Tomato Bisque Encroute

SECOND COURSE

Exotic Mushroom Terrine, Hydroponic Micro Watercress with Truffle Vinaigrette
Watercress and Frisee Salad, Port Poached Pear, Point Reyes Blue
Candied Walnuts and Basil Vinaigrette
Artisan Bread and Butter

INTERMEZZO

Champagne, Pear, Lemon Basil

THIRD COURSE

Petite Filet and Lobster Tail, Lobster Mashed Potatoes with Madeira Sauce
or
Grilled Veal Chop and White Jumbo Prawns,
Sundried Tomatoes and Pignolias, Red Caviar Beurre Blanc
Mushroom Risotto Cake
Selection of Seasonal Vegetables

DESSERT COURSE

Wedding Cake
Served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea



\$195.00 Per Person

All prices subject to a 22% taxable service charge and applicable sales tax.
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Coastal Dinner Buffet

SOUP

California Cioppino
Fresh Local Seafood in a Spicy Tomato Broth

ANTIPASTO

Salami, Capocollo and Imported Cheeses

SALAD

Artichoke Salad, Marinated Olives and Roasted Peppers, Sliced Baguettes and Crackers
Basket of Baby Greens with Aged Balsamic Vinaigrette and Pt. Reyes Bleu Cheese Dressing
Grilled Asparagus and Field Mushrooms with Truffle Vinaigrette

ENTREES

Roasted Australian Lobster Tail with Tarragon Butter and Sevruga Caviar
Grilled Breast of Chicken with Whole Grain Mustard Sauce, Caramelized Onions and Goat Cheese
Filet Mignon Carving Station Carved to Order with Petite Rolls and Condiments

ACCOMPANIMENTS

Local Baby Vegetables
Crispy Truffle Polenta with Wild Mushrooms and Fine Herbs
Garlic Mashed Potatoes
Assorted Rolls and Butter

Wedding Cake

Served with Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea



\$210.00 Per Person

All prices subject to a 22% taxable service charge and applicable sales tax.
Prices subject to change without notice.



Cocktails

FULL BARS

For each bartender requested for your event, we require a minimum of \$350.00 in revenue. If the minimum is not reached, a \$75.00 bartender fee will be charged.

HOUSE SELECT LIQUORS

Finlandia Vodka
 Dewar's Scotch
 Wild Turkey Bourbon
 Bombay Gin
 Margaritaville Gold Tequila
 Bacardi Light Rum
 Korbel Brandy
 Kenwood "Yulupa" Chardonnay
 Kenwood "Yulupa" Cabernet Sauvignon
 Kenwood Brut Champagne
 \$9.00 Hosted Bar
 \$10.00 Non-Hosted Bar
 \$34.00 Wine by the Bottle

PREMIUM LIQUORS

Absolut Vodka
 Chivas Scotch
 Jack Daniel's Bourbon
 Bombay Sapphire Gin
 Herradura Silver Tequila
 Mount Gay Rum
 Courvoisier "vs" Cognac
 Eos Chardonnay
 Eos Cabernet Sauvignon
 Kenwood Brut Champagne
 \$10.00 Hosted Bar
 \$11.00 Non-Hosted Bar
 \$36.00 Wine by the Bottle

ULTRA PREMIUM

Ketel One Vodka
 McCallan Scotch
 Gentleman Jack Bourbon
 Tanqueray 40 Gin
 Herradura Anejo Tequila
 Bacardi 8 Rum
 Remy Martin "vsop" Cognac
 St. Francis Chardonnay
 St. Francis Cabernet Sauvignon
 \$11.00 Hosted Bar
 \$12.00 Non-Hosted Bar
 \$40.00 Wine by the Bottle

BOTTLED BEER

Domestic	Imported
\$6.00 Hosted Bar	\$7.00 Hosted Bar
\$7.00 Non-Hosted Bar	\$8.00 Non-Hosted Bar

SOFT DRINKS AND MINERAL WATERS

\$4.50



*If interested, please ask your Catering Manager for additional wine selections or bar packages.

All Prices subject to a 22% taxable service charge and applicable sales tax. Prices and brands subject to change without notice.



Affairs to Remember

ENGAGEMENT PARTIES

Let us arrange an affair for your joyous announcement.

BRIDAL SHOWERS

Take a moment to relax and delight in your good wishes with a luncheon or a high tea.

REHEARSAL DINNER

Your Catering Manager can design your event around a theme, such as "A Taste of California" or a Lobster Broil.

BACHELOR PARTIES

Let our Concierge arrange a true gentleman's outing, such as martini nights, deep sea fishing excursions or a celebratory dinner.

BRIDESMAID & GROOMSMEN LUNCHEONS

Let your bridal party know how much you appreciate them being part of your most special day.

HOSPITALITY SUITE

Arrange a comfortable and elegant private room for your out of town guests.

FAREWELL BRUNCH

Have one more opportunity to open your wedding gifts, celebrate the first day of your wedded bliss, and thank family and friends at a special brunch the following morning.

HONEYMOON KICKOFFS

Consult with our Director of Romance to arrange the perfect romantic getaway, such as hot air balloon rides, trips to the wine country and beach picnics for two to celebrate your new life together.

WELCOME AMENITIES

Offer Spa baskets, monogrammed L'Auberge bathrobes and other signature apparel, printed agendas for the big day, roses at turndown and much more for your hotel guests.

SPA PACKAGES

Pamper your bridesmaids with a relaxing day of beauty before the big event! Please check our website for special packages.



All images in this brochure reflect a selection of our preferred vendors. See individual Web sites for more info.

L'Auberge
DEL MAR

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