

Picture Perfect



3299 Holiday Court La Jolla, CA 92037. Telephone: 858-452-4013 Email: soatis@sheratonlj.com

Affordable luxury; Impeccable Service

It's your day, the day you've always dreamed of. Let us create the perfect setting. Lush gardens with waterfalls and Koi pond set the backdrop for your once in a lifetime dream. Ballrooms featuring floor to ceiling windows paired with cuisine from Humphreys La Jolla Grill will make for memorable moments.



Sheraton La Jolla Wedding Packages include:

- ♥ *Stylish ballrooms with floor to ceiling windows for up to 150 guests*
- ♥ *Floor length linen with matching napkin color*
- ♥ *Choice of two centerpieces with votive candles*
- ♥ *Decorated cake table, guest book table and gift table*
- ♥ *Oak dance floor*
- ♥ *Traditional champagne or cider toast*
- ♥ *Cake cutting service*
- ♥ *Catering provided by our award winning Humphreys La Jolla Grill*
- ♥ *Complimentary menu tasting*
- ♥ *Deluxe accommodations for bride and groom*
- ♥ *Complimentary guest parking*
- ♥ *Customized and children's menus*
- ♥ *Professional preferred vendor referrals*
- ♥ *Onsite wedding professional*
- ♥ *Room blocks with discounted guests room rates*

Sheraton La Jolla Wedding Packages:

The Emerald Package:

- ♥ *Choice of one entrée*
- ♥ *Coffee & iced tea service during dinner*
- Plated - Lunch - \$35 Dinner - \$45*
- Buffet - Lunch - \$45 Dinner - \$55*

The Sapphire Package:

- ♥ *Choice of one entrée*
- ♥ *Two complimentary hors d' oeuvres (priced at \$150)*
- ♥ *Coffee & iced tea service during dinner*
- Plated - Lunch - \$40 Dinner - \$50*
- Buffet - Lunch - \$50 Dinner - \$60*

The Ruby package:

- ♥ *Choice of one entrée*
- ♥ *1 hour hosted bar or house wine with dinner*
- ♥ *Coffee & iced tea service during dinner*
- Plated - Lunch - \$48 Dinner - \$58*
- Buffet - Lunch - \$58 Dinner - \$68*

The Diamond Package:

- ♥ *Choice of one entrée*
- ♥ *1 hour hosted bar*
- ♥ *Wine with meal or two complimentary hors d' oeuvres*
- ♥ *Coffee & iced tea service during dinner*
- Plated - Lunch - \$55 Dinner - \$65*
- Buffet - Lunch - \$65 Dinner - \$75*

Prices subject to 21% service charge and sales tax

Wedding day enhancements:

- ♥ *Ceremony site in our lush tropical garden with bridge, waterfall & Koi pond*
- ♥ *Specialty bar packages*
- ♥ *Chocolate dipped strawberries*
- ♥ *Signature cocktail*

Wedding Entrées

(Choice of one entrée per package)

If split entrees are requested \$3 will be added to your package price

Entrée Salads (choice of one)

wedge of lettuce, blue cheese crumbles, bacon, tomatoes and creamy blue cheese dressing
hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar
buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette
baby spinach, mandarin oranges, roasted cashews, honey sesame vinaigrette
mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

Chicken Entrées

Free Range Chicken

seared teriyaki boneless chicken breast
tropical fruit salsa
sweet potato & maui onion cake
fresh seasonal vegetables

Chicken La Jolla

seared herb crusted chicken in a
fennel tomato roasted garlic sauce
whipped potatoes
fresh seasonal vegetables

Chicken Florentine

chicken breast stuffed with
spinach, basil, parmesan, mozzarella
and ricotta cheeses in a light herb sauce
mushroom risotto
fresh seasonal vegetables

Citrus Rosemary Chicken

boneless chicken breast
marinated in orange, grapefruit
and lime juices, fresh rosemary
with a mango, papaya, red pepper relish
rice pilaf
fresh seasonal vegetables

Fish Entrées

Sea Bass Wilson

fresh pacific sea bass
dipped in dijon mustard and bread crumbs
cucumber dill sauce
baked polenta with asparagus ratatouille

Halibut Macadamia

macadamia encrusted halibut
dark rum raisin sauce
jasmine stir fried rice
fresh seasonal vegetables

Salmon Florentine

grilled atlantic salmon
feta cheese and sun-dried tomato pesto sauce
herbed couscous
fresh seasonal vegetables

Wedding entrées continued...

(Choice of one entrée per package)
If split entrées are requested \$3 will be added to your package price

Beef Entrées

Rib Eye

grilled rib eye with blue cheese
chive butter and smoked bacon
onion roasted potatoes
fresh seasonal vegetables

Beef Wellington

beef tenderloin and mushroom duxelle
wrapped in puff pastry, cabernet sauvignon sauce
whipped yukon gold potatoes
seasonal vegetables

New York Steak

grilled choice steak
sautéed market mushrooms
baked truffle macaroni and cheese
fresh seasonal vegetables

**Filet Mignon

charbroiled filet
blackberry sage cabernet sauce
garlic whipped potatoes
seasonal vegetables

**An additional \$6 applies for this entrée

Wedding Buffet

Salads (choice of two)

hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar
buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette
baby spinach, mandarin oranges, roasted cashews, honey sesame vinaigrette
mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

Entrées (choice of two)

chicken florentine
citrus chicken
sea bass, cucumber dill sauce
halibut, white balsamic butter sauce
mahi mahi, mango salsa
flank steak, crimini mushrooms
cheese tortellini, asiago cream, wild mushrooms
spinach and goat cheese ravioli, basil tomato cream
vegetarian pasta primavera

*If 3rd entrée requested an additional \$7 will apply

Accompaniments (choice of two)

roasted yukon gold potatoes
garlic whipped potatoes
jasmine stir fried rice
mushroom risotto
oven roasted fingerling potatoes
fennel au gratin cheesy potatoes
wild rice pilaf

Wedding buffet accompanied with rolls and butter
grilled or steamed vegetables
fresh brewed starbucks coffee, decaffeinated coffee, and iced tea

Menu prices subject to 21% service charge and sales tax
Prices subject to change

Wedding Brunch Buffet – \$38

Offered from 10am – 3pm
Minimum of 30 people

Beverage Station

Chilled juices, Starbucks coffee and decaffeinated coffee
Tazo hot and iced tea

Display Table

Fresh seasonal and tropical fruit
Croissants and assorted fruit pastries
Bagels and cream cheese

Meats included

Country ham, crisp bacon and chicken apple sausage

Choice of one

House made bread pudding French toast with berry compote
Cinnamon or blueberry pancakes with butter and maple syrup

Choice of one

Eggs benedict
Vegetable and cheese frittata
Mexican scrambled eggs with onions, bell peppers and cheddar cheese
Greek style scrambled eggs with feta cheese, spinach and diced tomatoes

Choice of one

Mixed field greens, sliced pear, gorgonzola, walnuts,
cranberries and raspberry vinaigrette
Fresh spinach with pecans, strawberries, feta cheese,
and strawberry vinaigrette

Choice of one

Fennel au gratin cheesy potatoes
Stir fried brown rice, with edamame and red bell pepper
Roasted red potatoes with caramelized onions
Oven roasted fingerling potatoes

Choice of one

Grilled asparagus
Fresh steamed or grilled vegetable medley
Broccoli with pomegranate seeds, almond slivers in blood orange vinaigrette

Choice of one

Sesame Tofu
Salmon florentine
Free range chicken, teriyaki sauce
Halibut, white balsamic butter sauce
Chicken mushroom crepes, herb cream sauce
Filet mignon Bolognese stuffed baked zucchini
Cheese tortellini, asiago cream, wild mushroom

Chef's Choice Dessert Table

To include assorted mini desserts

Brunch Enhancements - \$8 per person

Imported and domestic cheeses with crackers and baguettes
or
Smoked salmon with sliced tomato, red onion and capers

Beverage Enhancements - \$10 per person

Mimosas, Peach Bellini's or Bloody Mary's

Prices subject to 21% service charge and sales tax

Rehearsal Dinners

*All entrees served with salad, rolls, butter, dessert,
Starbucks coffee, decaffeinated coffee, Tazo tea and iced tea
If split entrées are requested \$3 will be added to your entrées price*

Chicken Madeira- \$37

*sautéed chicken breast
asiago cheese, mushroom and madeira wine sauce
garlic whipped potatoes
fresh seasonal vegetables*

Filet Mignon - \$49

*charbroiled filet
blackberry sage cabernet sauce
garlic whipped potatoes
seasonal vegetables*

Sea Bass Wilson - \$44

*fresh pacific sea bass
dipped in dijon mustard and bread crumbs
cucumber dill sauce
baked polenta with asparagus ratatouille*

Pork Tenderloin - \$37

*grilled pork tenderloin
blueberry demi glace
crispy potato cakes
fresh seasonal vegetables*

Rehearsal Buffet - \$47

Salads (choice of two)

*hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar
buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette
baby spinach, mandarin oranges, roasted cashews, honey sesame vinaigrette
mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette*

Entrées (choice of two)

*vegetarian pasta primavera
citrus chicken
spinach and goat cheese ravioli, basil tomato cream
halibut, white balsamic butter sauce
cheese tortellini, asiago cream, wild mushrooms
flank steak, crimini mushrooms*

Accompaniments (choice of two)

*fennel au gratin cheese potatoes
garlic whipped potatoes
wild rice pilaf
mushroom risotto
oven roasted fingerling potatoes*

*Buffet accompanied with rolls and butter
grilled or steamed vegetables, assorted desserts
fresh brewed starbucks coffee, decaffeinated coffee, and iced tea*

Minimum of 20 people required for buffet

*Menu prices subject to 21% service charge and sales tax
Prices subject to change*

Rehearsal Dinner Entrée Salads and Desserts

Included with above plated entrées

Salads

(house ranch may be substituted) select one:

wedge of lettuce, blue cheese crumbles, bacon, tomatoes and creamy blue cheese dressing

hearts of romaine, shaved parmesan cheese, herbed croutons, creamy caesar

buttery bibb lettuce, candied walnuts, dried cranberries, citrus vinaigrette

baby spinach, mandarin oranges, roasted cashews, honey sesame vinaigrette

mixed greens, diced cucumber, red onions, peppers, feta cheese, red raspberry vinaigrette

sliced roma tomato, buffalo mozzarella, basil vinaigrette - \$2 additional

Desserts

new york cheesecake with raspberry or white chocolate swirl

lemon bavarian mousse

harlequin

kahlua espresso mousse

fresh berries with chantilly cream

mini duet: napoleon and éclair

chocolate decadence cake

passion fruit mousse

vanilla crème brûlée

mini trio: cheesecake, opera, fruit tartlet

Hors d'oeuvres (50 pieces per order)

Cold - \$150

*specialty canapés**

grilled chicken, tomato bruschetta, balsamic glaze

*smoked salmon, cream cheese on crostini**

*roma tomato, buffalo mozzarella, basil balsamic vinaigrette on crouton**

*seared ahi with mango salsa on crispy wonton**

*bruschetta with tomato, basil, garlic relish**

Cold - \$200

*brie and kiwi on crostini**

california rolls

*seared ahi with mango salsa on crispy wonton**

Cold - \$250

*jumbo shrimp cocktail in a shot glass**

*sushi assortment**

Hot - \$150

abalone style calamari, lemon basil aioli

meatballs, barbeque sauce

chicken quesadillas

veggie spring rolls, plum dipping sauce

*assorted mini quiche**

*chicken or beef teriyaki skewers**

wild mushroom pot stickers

bacon wrapped dates with four cheeses, pomegranate balsamic glaze

Hot - \$200

coconut shrimp, orange chile sauce

crab stuffed mushroom caps

*seared beef tenderloin, horseradish on crostini**

Hot - \$250

lollipop lamb chops

*Blue crab beignets, orange horse radish sauce**

Lobster corn dogs

Reception Platters (25 person minimum)

Vegetable Platter

crisp seasonal vegetables

choice of:

spinach dip, ranch or red pepper hummus

25 people - \$150

50 people - \$275

100 people - \$525

Fruit Platter

sliced fresh, seasonal fruit, berries and melons

25 people - \$200

50 people - \$375

100 people - \$725

Domestic & Imported Cheese Board

assorted domestic and imported cheeses

garnished with grape clusters

assorted crackers and french baguettes

25 people - \$225

50 people - \$425

100 people - \$825

Fruit & Cheese Platter

domestic cheeses, seasonal and tropical fruits

assorted crackers and french baguettes

25 people - \$200

50 people - \$375

100 people - \$725

Bar Service

*\$150 Bartender fee waived with a minimum of \$500 in beverage sales.
One bartender for every 100 guests is recommended*

Cash Bar

<i>Call brands</i>	<i>\$9</i>
<i>Premium brands</i>	<i>\$10</i>
<i>Super premium</i>	<i>\$11</i>
<i>Domestic beer</i>	<i>\$5.50</i>
<i>Craft / imported beer</i>	<i>\$7.50</i>
<i>House wine</i>	<i>\$7</i>
<i>Sodas</i>	<i>\$3.75</i>
<i>Bottled water</i>	<i>\$4.50</i>

Hosted Bar

<i>Call brands</i>	<i>\$8</i>
<i>Premium brands</i>	<i>\$9</i>
<i>Super premium</i>	<i>\$10</i>
<i>Domestic beer</i>	<i>\$5</i>
<i>Craft / imported beer</i>	<i>\$7</i>
<i>House wine</i>	<i>\$6.50</i>
<i>Sodas</i>	<i>\$3.50</i>
<i>Bottled water</i>	<i>\$4</i>

Bar Packages

House:

<i>One hour</i>	<i>\$16</i>
<i>Two hours</i>	<i>\$30</i>
<i>Three hours</i>	<i>\$46</i>
<i>Four hours</i>	<i>\$60</i>

Premium:

<i>One hour</i>	<i>\$20</i>
<i>Two hours</i>	<i>\$34</i>
<i>Three hours</i>	<i>\$50</i>
<i>Four hours</i>	<i>\$64</i>

Super Premium:

<i>One hour</i>	<i>\$24</i>
<i>Two hours</i>	<i>\$38</i>
<i>Three hours</i>	<i>\$54</i>
<i>Four hours</i>	<i>\$68</i>

Corkage

per bottle provided by client

<i>750 milliliter</i>	<i>\$14</i>
<i>1.5 liter</i>	<i>\$22</i>

Corkage permitted only during meal service

*All beverage pricing is subject to 21% service charge and current state sales tax.
Sheraton La Jolla reserves the right to refuse beverage service to any guest.
Prices subject to change.*

Beverage

Pricing is per 1.5 gallons

Non -Alcoholic

<i>Fruit Punch</i>	<i>\$60</i>
<i>Lemonade</i>	<i>\$60</i>
<i>Margarita</i>	<i>\$60</i>
<i>Mai tai</i>	<i>\$60</i>

Alcoholic

<i>Mojito</i>	<i>\$85</i>
<i>Lemon twist</i>	<i>\$85</i>
<i>Margarita</i>	<i>\$85</i>
<i>Sangria</i>	<i>\$100</i>

Specialty Bars

Pricing is per person per hour

Margaritas - \$12.00

<i>Traditional</i>
<i>Strawberry</i>
<i>Melon</i>
<i>Mango</i>
<i>Pomegranate</i>

Martini - \$14.00

<i>Classic</i>
<i>Cosmopolitan</i>
<i>Lemon Drop</i>
<i>Appletini</i>
<i>Chocotini</i>

Mojitos - \$12.00

<i>Classic</i>
<i>Mango</i>
<i>Strawberry</i>
<i>Raspberry</i>

Sheraton La Jolla Brands

<i>Call</i>	<i>Premium</i>	<i>Super Premium</i>	<i>Craft / Imported Beers</i>	<i>Domestic Beers</i>
<i>Jack Daniels</i>	<i>Gentleman Jack</i>	<i>Basil Hayden</i>	<i>Sam Adams</i>	<i>Budweiser</i>
<i>Jim Beam</i>	<i>Grey Goose</i>	<i>Balvenie</i>	<i>Blue Moon</i>	<i>Bud Light</i>
<i>Chivas Regal</i>	<i>Knob creek</i>	<i>Glenrothes</i>	<i>Corona</i>	<i>Coors Light</i>
<i>Malibu</i>	<i>Glenlivet 12</i>	<i>Hennessey Vsop</i>	<i>Corona Light</i>	
<i>Absolute</i>	<i>Kettle One 750</i>	<i>Macallan</i>	<i>Heineken</i>	
<i>Beefeaters</i>	<i>Johnnie Walker Black</i>	<i>Spice Box</i>	<i>Heineken Light</i>	
<i>Sauza Silver</i>	<i>Bacardi 151</i>	<i>Remy Martin Vsop</i>	<i>Ballast Point Amber Ale</i>	
			<i>St Pauli Girl – Non Alcoholic</i>	

*All beverage pricing is subject to 21% service charge and current state sales t.
 Sheraton La Jolla reserves the right to refuse beverage service to any guest.
 Prices subject to change.*

Wine List

CHAMPAGNE AND SPARKLING WINES

MICHELLE By DOMAINE STE MICHELLE, BRUT, Washington	\$34.00
Gloria Ferrer, BLANC DE NOIRS, Sonoma	\$50.00

SAUVIGNON BLANC

KENWOOD, Sonoma County 2014	\$36.00
CASTLE ROCK, Mendocino County 2014	\$30.00

CHARDONNAY

MAGNOLIA GROVE, California 2013 (House Chardonnay)	\$32.00
SONOMA CUTRER, Russian River Ranches, Sonoma 2013	\$48.00

PINOT NOIR

DELOACH, Russian River Valley 2013	\$48.00
GREG NORMAN, Santa Barbara 2013	\$42.00

MERLOT

Celler NO 8, California 2011	\$30.00
14 HANDS, Columbia Valley, Washington 2012	\$36.00

CABERNET SAUVIGNON

MAGNOLIA GROVE, California 2013 (House Cabernet)	\$32.00
ESTANCIA, Keyes Canyon Ranches, Paso Robles 2013	\$36.00

***All prices subject to 21% service charge and applicable sales tax.*

**Wine selections subject to change*

Sheraton Vendor List:

Cake

Edelweiss European Bakery
858.578.6777
edelweisssrb.com

Flour Power
858.558.1199
flourpower.com

Flowers & Decor

ISARI Flower Studio & Event Design
858-345-1701
info@isariflowerstudio.com

Jesi Haack Design
(714) 717-3760
jesi@jesihaackdesign.com

Wallflower Inspiration
(818) 640-2369
esther@wallflowerinspiration.com

Wedding Coordinator

A Joy Forever
Krista Morrison
619-889-3181
info@ajfevents.com

Officiant

Pastor Bill Schellenberger
619.806.2313
pastorbillweddings.com

Reverend Deborah Young
619.239.3306
deborahyoung.com/weddings

Ceremonies by Bethel
Bethel Nathan
619-302-3035
ceremoniesbybethel.com

Photographer

Leaf Wedding Photography
858.531.9560
flaviophotography.com

Yes.Dear.Studio
Aubrey@yesdear-studio.com
Phillip@yesdear-studio.com

Tiscareno Photography
619.701.4043
tiscarenophoto.com

Take 3 Photography
858.200.5713
Take-3photography.com

Entertainment

Music As You Like It
Keith Danon
619.223.5732
musicasyoulikeit.com

Jayde Entertainment
Darryl Sykes
6619-743-3019
Jaydeentertainment.com

SOS Entertainment
800-632-1767
info@sosentertainment.com

J Dean Entertainment
858-254-6625
Jdeanentertainment.com

Policies & Guidelines

PAYMENT

A non-refundable deposit is required to confirm all meeting space. Full prepayment is due 3 business days (M-F) prior to the event, based on your final guarantee. Any charges incurred during the function must be paid upon conclusion of the event.

ROOM ASSIGNMENT

The hotel reserves the right to move groups to a more suitable room after receiving notification of attendance decreases or increases. If your function goes over the contracted ending time and you wish to retain the room for a longer period, you may do so at an additional charge per every hour, provided that the room is available. Resetting of banquet rooms from previously agreed set ups indicated on the contract, may result in additional cost to the client.

MENU SELECTION

Menu selections must be submitted to the Sales & Catering Department no later than two weeks prior to the event. When a selection of two or more entrees is served at the same event, an additional \$3 split entrée fee will be added to each entrée price. Our preprinted menus are offered as a guideline. We are happy to custom design a menu to meet your specific needs.

FOOD & BEVERAGE

Once the contract is signed and returned to the hotel, catering prices quoted on your contract are guaranteed. Prices are subject to change if quoted rates have not been stated on a signed contract. All food and beverage must be provided by the hotel. No food or beverage may be removed from the event area at any time prior to, during, or after the event.

FINAL GUARANTEE

Attendance must be specified 3 business days (M-F) prior to your event date. This number will be considered your minimum guarantee and cannot be reduced. If the hotel does not receive a guarantee, the expected number of attendees listed on your contract will become your guarantee. Charges will be based on the number of people served, or the guarantee, whichever is greater. The hotel will prepare for 5% over the guarantee. If your guaranteed attendance increases by more than 5% in less than 48 hours prior to your event, the hotel reserves the right to charge a 5% surcharge, plus service charge and tax, on menu prices due to increased costs incurred.

SERVICE CHARGE & SALES TAX

All room rental, food, beverage, audio visual equipment rental and service fees are subject to a 21% taxable service charge and current California sales tax.

SHIPMENTS

Hotel does not have storage space for crates, pallets or large shipments. Special arrangements will need to be made with the Sales & Catering Office in advance. The Hotel does not assume responsibility for damage or loss of any merchandise left or sent to the Hotel prior to, during, or following a function. The hotel is not responsible for any packages left in the meeting or banquet rooms. The Hotel will accept small pre-paid shipments no sooner than three (3) working days prior to the function date. A handling and storage fee of \$5 per envelope, \$10 per box and \$20 per trunk, per day will be charged to the master account. If many boxes are received, where an available meeting room is needed to be used for storage of the items, full meeting room rental will apply. Any box/item received prior to 3 working days before the event, the storage fee will be \$30.00 per box/item, per day. Packages need to be clearly marked with the name of meeting, name of on-site contact and date of function. It is the group on-site contact's responsibility for proper return of their packages. The Hotel is not liable for any materials left without proper shipping information.

CANCELLATION

Cancellations made 91 days or more prior to an event will result in cancellation fees of 50% of the total anticipated revenue. Cancellations made 31 – 90 days prior to an event will result in cancellation fees of 75% of total anticipated revenue. Cancellations made within 30 days of an event will result in cancellation fees of 100% of the total anticipated revenue.

Parking

Self-parking is \$5 for less than 6 hours and \$15 for 6 – 24 hours per car. Client may host parking charges or have guests pay on their own.

DAMAGE

Materials may not be stapled, tacked or taped onto the walls or doors of the meeting rooms or any public space. You will be responsible for any damage or extensive clean up.

HOTEL LIABILITY

THE HOTEL IS NOT RESPONSIBLE FOR ANY ITEMS LEFT IN THE BANQUET ROOM. Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes full responsibility for the conduct of all persons in attendance and for any damage done to any part of the hotel premises or property theft.



Sheraton®
LA JOLLA HOTEL

Frequently Asked Questions

What are the Deposit Amounts and when are Payments Due?

A deposit of \$1,000 is required at the time of booking your event. Four (4) months prior to your event, 50% deposit based on your estimated final cost will be due. The remaining balance is due three (3) business days (M-F) prior to your event, based on your final guarantee. A credit card is required to be on file for any additional charges incurred on the day of your event. Your final payment may be made with cash, credit card or check.

What Happens if I Choose to Cancel My Event?

All deposits and payments are non-refundable. In the event of a cancellation, please refer to the cancellation clause on your Catering Agreement. The cancellation must be in writing and all cancellations fees are due at time of cancellation.

What are the Service Charge and Sales Tax Amounts? What are they Applied to?

All food, beverage, audio visual equipment and ceremony fees are subject to a Service Charge of 21%. Please note that the service charge is taxable, based on California State Regulation 1603(f). The current Sales Tax is 8% and is subject to change.

Can Service Charge and Sales Tax be Included in the Food Minimum?

Service charge and Sales Tax does not contribute to the minimum expenditure required and will be added to all charges. If the minimum guest guarantee and /or food minimum are not met, the difference is charged as food minimum on final bill.

When Should We Discuss Our Menu Selection?

Menus and details should be finalized with your Catering Manager two (2) months prior to your event. Children's menus are available for children under 10 years old. No discount will be offered for vendor meals. When two or more entrées are served, an additional \$3 split entrée fee will be added to each entrée price. Upon selection of your menu, the prices quoted on your Banquet Event Order are guaranteed. Our preprinted menus are offered as a guideline and we are pleased to custom design a menu to meet your specific needs.

Does the Hotel Offer Tastings?

Tastings are done once a signed contract and deposit are received. We can prepare up to three (3) entrees to include starch and vegetables. Complimentary tastings are for served entrees and excludes salads, alcohol, hors d' oeuvres and desserts. Tastings need to be scheduled at least 2 weeks in advanced and take place on Mon – Fri at 11:30am, 1:00pm, or 1:30pm. During the tasting, your Catering Manager will be with you to discuss all the details of your event.

****Is My Wedding the Only Wedding to Take Place on the Day That I Choose?****

It is not uncommon to have multiple weddings at the same site on the same day. Arrangements for an early decorating and set up time or early photos must be coordinated in advance with your Catering Manager.

Does the Hotel Charge a Cake Cutting Fee?

Our Wedding Package prices include the cake cutting fee.

When Should We Notify the Hotel of Our Guaranteed Guest Attendance?

The Catering Office must be notified no later than 12:00pm, 3 business days prior to your event (excluding holidays). The guarantee is not subject to reduction. If no guarantee is received at the appropriate time, the hotel will assume the number of expected guests listed on your signed Banquet Event Order to be correct, and charges will be made accordingly. The Hotel will not be responsible for service to more than 5% over the given guarantee. Charges will be based on the number of people served or the guarantee, whichever is greater.

****What Kind of Linens Does The Hotel Provide? ****

Our table linens are white and ivory floor length linens. Our napkin colors are white and ivory; our overlays are white, ivory and black. Specialty linens, napkins and chair covers may be rented through an outside vendor.

****What is Included in the Complimentary Set-Up? ****

The Sheraton La Jolla will provide the banquet set up, dance floor, dj table, skirted gift table, skirted place card table, guestbook table, tables and chairs, 12" round mirror tiles, (3) votive candles per table, table numbers and stands, all china, silverware and glassware.

What Items do the Bride and Groom Need to Provide?

The bride and groom will need to provide the guestbook and pen, bridal toasting glasses, cake knife and server, favors, place cards with appropriate coding for split menus, engagement photo(s), personalized napkins or party favors, and any other miscellaneous items. You will need to arrange for someone in your party to set these items before the function takes place. A time will need to be arranged in advance with your Wedding and Events Specialist. The hotel will not be responsible for storing any items before or after function. If providing amenity baskets for your guests, there will be a \$5 handling charge for amenities either delivered to a guest room or provided to the guest at check in. Amenity baskets may be dropped off up to 48 hours in advance.

Does the Hotel Charge a Corkage Fee?

Should you elect to provide your own wine and/or champagne, there will be a corkage fee of \$14 ++ per 750ml bottle, or \$22 ++ per 1 ½ liter. Corkage is permitted for meal service only.

What Vendors do I Need to Make Arrangements With?

You will need to arrange for the dj/band or other entertainment, florist, wedding cake, minister, photographer, videographer, and transportation. Please provide us with a list of all vendors you have selected. The Catering Office has a list of recommended vendors if you need assistance. We must receive a list of all our vendors, their contact information, and a certificate of insurance no later than fourteen (14) days prior to your event.

****What Should I Know About Outside Vendors and Equipment? ****

Entertainers must provide their own extension cords, tape and amplification. If any vendor has not previously worked with Hotel, it is recommended that he/she visit the property in advance and to confirm set up times. Each vendor must have a certificate of insurance. It is the client's responsibility to return any equipment to the vendor immediately following the event. The hotel does not provide storage of any item before or after an event.

Does the Hotel Offer Rates for Our Guests?

The bride and groom will receive complimentary accommodations for the night of the wedding based on their food minimum. The Sheraton La Jolla is also happy to offer a reduced room rate for guests based on season and availability. Please note that check in time is 3 pm and check out time is 12 pm. Early check-in may be requested however it is not guaranteed. If you want to be guaranteed to have your room ready prior to 3pm, we suggest you reserve an additional night for the day prior.

Does the Hotel Provide A Dressing Room for the Bride/Groom?

If a dressing room is required you may inquire with your Wedding and Events Specialist about renting a parlor room.

What is the Charge for Parking?

Self parking is \$5 for less than 6 hours and \$15 for 6-24 hours per car. Client may host parking charges or have guests pay on their own. Please let your Catering Manager know if you would like parking routed to your Master Account.

What are the Laws Regarding Food, Beverage & Bar Service?

You assume full responsibility for your guests with respect to the service of alcoholic beverages per state law. All food and beverage must be supplied by the hotel. No food or liquor may be brought into the hotel from outside sources with the exception of the wedding cake and any wine bottles that are subject to corkage fee, previously discussed with your Catering Manager. Evidence to the contrary will cause the function to be terminated with no refund. In accordance with California laws, no alcoholic beverages or food may be removed from the premises during or after an event. Please inform your guests and your entire Bridal Party that they will be asked to show ID to purchase an alcoholic beverage if they appear to be under the age of 30.

Can We Use Candles for Decoration?

All decorations must meet San Diego Fire Department safety regulations. The Hotel will permit the use of battery operated candles.

Who Will Take Care of My Personal Belongings?

The hotel recommends you assign an attendant to look after your personal belongings and gifts. The hotel is not responsible nor assumes liability for items left behind at the conclusion of the event. It is the responsibility of the client to protect gifts and other items delivered to the function. The hotel will not be responsible for storing any items before or after the function.

Do I need a Wedding Coordinator?

You are not required to have a wedding coordinator, however, it is advisable to hire one or at least designate someone to act as your wedding coordinator to ensure that your wedding day goes smoothly. **You are required to have someone coordinate your ceremony by lining up and cueing your bridal party as well as handling all musical aspects of the ceremony.** Please provide your coordinator information on your bridal pre-function sheet.

My role as your Wedding and Events Specialist:

I will assist you with the details for your ceremony, food and beverage for reception and room setting. You may hire a personal wedding coordinator to assist with your vendors, helping with invitations, dresses, transportation, as well as coordinating the music, the ceremony procession, seating arrangements, party favors, place cards, and organizing everyone involved to guarantee a flawless wedding day.