Weddings

HILTON EMBASSY SUITES

SAN DIEGO – LA JOLLA





Wedding Package

Embassy Suites La Jolla

Step 1 Make it a One Stop Shop

\$50.00++ per person

1 hour open Bar

Charcuterie and Cheese Board

Wine service with dinner (1 glass per person)

Champagne Toast or Sparkling Cider

Tables, Chairs, White Linens and Centerpieces

1 Complimentary Suite for the Night of the Wedding

Step 2 Choose your Menu

Plated or Buffet (see prices and options on following pages)

Step 3 Ask Us More!

Ask us about additional Add Ons and
Recommendations to make your day special!
-Bar Packages
-Additional Food Options
-Dance floor
-Vendors
-And More



Plated Dinner

Embassy Suites La Jolla



Plated Dinner

All Plated Dinners come with Iced Tea, Caffeinated and Decaffeinated Coffee, Rolls and Butter for the table

Choose 1 Salad or Soup, 1 Dessert and up to 2 Entrees All meals priced on higher priced entrée

Salads and Soups

Mixed Greens Salad | Tomato | Cucumber | Carrot | Ranch

Caesar Salad | Romaine | Shaved Parmesan | Garlic Croutons | Caesar dressing

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Romaine Salad | Heirloom Tomatoes | Radish | Red Onion | Carrot | Bleu Cheese | Green Goddess Dressing

Guajillo Caesar | Baby Kale | Croutons | Pepitas | Cotija Cheese

Beet Salad | Seasoned Fruit | Arugula | Candied Pecans | Goat Cheese | truffle oil | Balsamic Reduction

Tomato Bisque | *Parmesan Croutons* 2.00++ per person

Clam Chowder 2.00++ per person

Entree

Seared Salmon \$64.00++ per person Beurre Blanc | Seasonal Vegetables

Grilled Chicken Piccata \$59.00++ per person Lemon Caper Sauce | Roasted Garlic Mashed Potatoes

Pork Chop \$64.00++ per person Sage Maple Glaze | Roasted Garlic Mashed Potatoes

Seared Tofu \$55.00++ per person Kalbi Marinade | Wild Rice

Seared Mahi Mahi \$65.00++ per person Lemon Caper Beurre Blanc | Wild Rice | Grilled Asparagus

Continued...



Plated Dinner

Embassy Suites La Jolla



Plated Dinner

Coffee Braised Short Rib \$64.00++ per person Reduction Sauce | Truffle Mashed Potatoes | Grilled Broccolini

Tri Tip \$67.00++ per person Chimichurri | Roasted Fingerling Potatoes | Grilled Broccolini | Pickled Onions

Penne Pasta \$48.00++ per person Pink Sauce | Grape Tomato | Artichoke Hearts | Asparagus | Parmesan Cheese | Basil Add Shrimp \$5.00++ per person Add Chicken 4.00++ per person

Dessert

Chocolate Grenache Cake Carrot Cake NY Cheese Cake Tiramisu Chocolate Trilogy Mousse



Dinner Buffets

Embassy Suites La Jolla



Dinner Buffets

All Dinner Buffets come with Iced Tea, Caffeinated and Decaffeinated Coffee, Rolls and Butter for the table

La Jolla Dinner \$93.00++ per person

Salads

Arugula Salad | Strawberries | Blueberries | Green Apple | Fig | Almonds | Feta | Balsamic Vinaigrette

Beet Salad | Seasonal Fruit | Arugula | Candied Pecans | Goat Cheese | Truffle Oil | Balsamic Reduction

Entree

Herb Grilled Chicken | Garlic | Chives Cabernet Braised Short Rib | Mushrooms Seared Salmon | Citrus Tarragon Buerre Blanc

Sides

Roasted Garlic Mashed Potatoes Roasted Seasonal Vegetables

Dessert

NY Cheesecake Chocolate Decadence



Displays Embassy Suites La Jolla



Displays

Diced Seasonal Fresh Fruit Display \$42.00++ per display Serves 25 guests

Seasonal Vegetable Crudité \$16.00++ per person Green Goddess Dressing

Roasted Red Pepper Hummus \$19.00++ per person Chips | Zucchini | Cucumbers | Crispy Pita

Grilled Vegetable Platter \$19.00++ per person

Asparagus | Roasted Red Peppers | Gold Bar Squash | Zucchini | Balsamic Fig Reduction

Pretzel Bites and IPA Beer Cheese \$22.00++ per person Assorted Mustards

Charcuterie and Cheese Board \$35.00++ per person

Chefs selection of Artisanal Cured Meats | Domestic and Imported Cheeses | Fruits | Nuts | Pickles | Mustards | Olives | Red Pepper | Artichokes | Grilled Vegetables

Ceviche Bar \$33.00++ per person

Shrimp or Rockfish Ensenada Style | Aquas Chiles | Tortilla Chips

Shrimp Cocktail \$30.00++ per person House made Cocktail Sauce | Lemons



Hors D'oeurves

Embassy Suites La Jolla



Hors D'oeurves

\$8.00++ per piece

Vegetarian

Macaroni and Cheese Balls Vegetable Wonton Vegetable Lumpia Goat Cheese & Sundried Tomato Pizza Black Bean Empanada Wild Mushroom in Puff Pastry

Chicken

Mini Chicken Empanadas Chicken Satay with Thai Seasoning Chicken Pecan Crusted Skewer BBQ Chicken Brochette with Pineapple

Beef and Pork

Mini Sausage Calzone Beef Maki Satay Beef Franks in a Blanket Bacon Wrapped Blue Cheese Stuffed Dates Pork Chau Su Bao

\$8.50++ per piece

Seafood

Shrimp Ceviche Crab Cake Remoulade Shrimp Tempera with Yuzu Dressing



Bar Service

Embassy Suites La Jolla



Bar Service

Cash Bar	Guaranteed Based on
	Consumption Bar

Call	\$10.00++	Call	\$9.00++
Premium	\$12.00++	Premium	\$11.00++
Super Premium	\$14.00++	Super Premium	\$13.00++
House Wine	\$9.00++	House Wine	\$8.00++
Craft Beer	\$8.00++	Craft Beer	\$7.00++
Imported Beer	\$8.00++	Imported Beer	\$7.00++
Domestic Beer	\$7.00++	Domestic Beer	\$6.00++
Seltzer	\$12.00++	Seltzers	\$11.00++
Soft Drink	\$5.00++	Soft Drink	\$4.00++

Hosted Bar	Call	Premium	Super Premium
1 hour	\$26.00++	\$28.00++	\$30.00++
2 hour	\$22.00++	\$24.00++	\$26.00++
3 hour	\$18.00++	\$20.00++	\$22.00++
4 hour	\$18.00++	\$20.00++	\$22.00++
5 hour	\$18.00++	\$20.00++	\$22.00++

Beer and Wine Hosted Bar

Soft Drinks

1 hour	\$20.00++	1 hour	\$17.00++
2 hour	\$18.00++	2 Hour	\$13.00++
3 hour	\$16.00++	3 Hour	\$9.00++
4 hour	\$16.00++	4 Hour	\$5.00++
5 hour	\$16.00++	5 Hour	\$5.00++

Mimosa Bar \$22.00++ 90 minutes

Bloody Mary Bar \$22.00++ 90 minutes



Thank You

CONTACT OUR TEAM FOR MORE INFORMATION

Sales and Catering Office 858.431.2105

Embassy Suites By Hilton San Diego - La Jolla