

# Event Menus

A long table is set for an event, featuring white linens, glassware, and colorful floral centerpieces. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers, including orange, pink, and purple blooms. The background is a blurred outdoor setting with greenery and a wooden fence.

OMNI LA COSTA RESORT AND SPA  
EVENT MENUS



# TABLE OF CONTENTS

*Click on link below to be directed to that section of the menu*

[BREAKFAST](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[BEVERAGES](#)

[DETAILS](#)

[CONTACT  
INFORMATION](#)

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





# BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, milk and orange juice. Prices based on 1.5 hours of service.

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

## LA COSTA

seasonal sliced fruits

hard-boiled eggs

bagels with strawberry, lemon & herb and plain cream cheeses

golden crisp butter croissants

baked morning muffins and danishes

assorted breads with butter, preserves and honey

53 per person

## EL CAMINO

seasonal sliced fruits

golden crisp butter croissants

baked morning muffins and danishes

assorted breads with butter, preserves and honey

45 per person

## DEL MAR

mini guava & cheese pastelitos

watermelon, greek yogurt and tajin

huevos rancheros bar | warm flour & corn tortillas, carne asada, scrambled eggs, black beans, green onions, cilantro, pepper jack cheese, guacamole, salsa fresca and sour cream

papas bravas

66 per person

## DE LA LUNA

seasonal sliced fruits

assorted breads with butter, preserves and honey

hot steel-cut irish oatmeal with brown sugar and raisins

scrambled free-range eggs & herbs

apple chicken sausage

applewood-smoked bacon

chef's selection of potatoes

62 per person

## DEL SOL

seasonal sliced fruits

golden crisp butter croissants, baked morning muffins, danishes, assorted breads with butter, preserves and honey

coconut yogurt parfaits

peanut butter & jelly overnight oats

spinach & cheddar quiche

banana bread french toast | bananas foster

southwest green chili & prime rib hash

scrambled free-range eggs & herbs

72 per person



# BALANCED BUFFETS

All breakfast buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, milk and orange juice. Prices based on 1.5 hours of service.

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

## CHAMPIONS

- fresh berry & black fig parfait with meyer lemons
  - sliced rock melons, mint microgreens and orange zest
  - mini bran muffins
  - roasted almond & cinnamon rainbow quinoa
  - carlsbad strawberries, cracked black pepper and black cherry balsamic vinegar
  - numi tea station with sliced ginger
- 55 per person**

## LEGENDS

- farro porridge, meyer lemons and blackberries
  - seasonal fruit salad | apples, raspberries, forelle pears and mint
  - whole wheat pancakes, pink peppercorn agave
  - thyme roasted marble potato hash | anaheim chili and spring onions
  - la costa herbs, sweet pepper tofu & egg white scramble
  - numi tea station with sliced ginger
  - ginger elixir
- 65 per person**



# BREAKFAST ENHANCEMENTS

Enhancements require a minimum order of two dozen or 24 people.

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

## PANTRY

assorted individual fruit-flavored yogurts | 8 each

assorted greek yogurts | 8 each

strawberry, chia & macadamia nut overnight oats | 10 each

assorted dry cereals with whole and skim milks | 8 per person

organic granola with whole and skim milks | 12 per person

espresso coffee cake | 105 per dozen

assorted fruit scones, butter and preserves | 113 per dozen

hard-boiled eggs | 64 per dozen

vanilla & mint-marinated fruit salad | 10 each

fresh strawberries, crème fraîche and brown sugar | 14 per person

smoked scottish salmon, bagels and condiments | 21 per person

açai yogurt & organic granola parfaits | 12 each

ancient grains granola parfaits | quinoa, farro, chia, millet, fresh berries, greek yogurt and la costa honey | 13 each

assorted breakfast pastries | 115 per dozen

## STOVE

turkey bacon strips | 12 per person

applewood-smoked bacon | 12 per person

apple chicken sausage | 13 per person

hot steel-cut irish oatmeal with seeds, nuts and assorted dried fruits | 14 per person

warm cinnamon buns, brown butter pecans and cream cheese frosting | 120 per dozen

lightly whipped scrambled egg whites and pico de gallo | 16 per person

scrambled eggs | choose two | spinach, tomatoes, mushrooms, pepper jack cheese, cheddar, green onions, asparagus, chorizo sausage, bell peppers | 18 per person

lemon ricotta pancakes with blueberry compote and maple syrup | 14 per person

mini belgian waffles with bourbon maple syrup | 14 per person

texas french toast | 16 per person

socal breakfast burrito | chicken sausage, scrambled eggs, asparagus, red onions, cilantro, queso fresco and tomato salsa | 20 each

baja breakfast burrito | scrambled eggs, carne asada, potatoes, pico de gallo and cotija | 22 each

fully loaded breakfast tater tots | applewood-smoked bacon, cheese and green onions | 15 per person

egg frittata | asparagus, mushrooms, oven-dried tomatoes, scallions and brie | 18 per person

quiches | lorraine or florentine | 18 per person





# BREAKFAST ENHANCEMENTS

Elevate your dining experience with live food preparation and guest interaction with our interactive enhancements for an additional 8 per person. Free-Range Egg Omelet Station requires a chef attendant at 200 with one chef per 75 people.


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

## BLOODY MARY

fresh tomato blends, olives, maple candied bacon strips, celery sticks and tajin

23 per person | bartender included

## PRIME RIB HASH

black kale, quinoa, potato medley, poached eggs, cipollini onions, peppers, horseradish cream and béarnaise 

27 per person

## ALL-OVER OATMEAL BAR

hot steel-cut irish oatmeal, quinoa oatmeal and chef's selection of overnight oats with brown sugar and raisins

21 per person

## BREAKFAST BOWL

house-made granola, açai greek yogurt, citrus greek yogurt, berries, cherries, dark chocolate chips, toasted sliced almonds, raisins, cinnamon, banana chips, toasted coconut, dried cranberries, chia seeds, la costa honey and agave

23 per person

## FRITTATAS

applewood-smoked bacon, caramelized onions, spinach & cheddar or apple chicken sausage, vegetables, goat cheese & balsamic drizzle

26 per person

## MINI ASSORTED BAGELS

carved smoked salmon and prosciutto

cured tomatoes, pickled red onions, fried capers and strawberry, lemon & herb and plain cream cheeses

24 per person

## SCRAMBLED EGG QUESADILLAS

chorizo and cheddar

charred tomato salsa, avocado sour cream, pico de gallo and jalapeños

23 per person

## FREE-RANGE EGG OMELETS

whole eggs, egg beaters and egg whites

diced ham, scallions, mushrooms, diced tomatoes, baby spinach, caramelized onions, roasted peppers, feta, swiss cheese, aged cheddar, applewood-smoked bacon, chorizo sausage and smoked salmon

32 per person | attendant required



# PLATED

All plated breakfasts are served with your choice of Stance freshly brewed regular and decaffeinated coffee, assorted Numi hot teas, freshly chilled orange juice and freshly baked breakfast pastries with butter and fruit preserves.

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

## CARLSBAD

- scrambled eggs
- applewood-smoked bacon
- pork sausage links
- chef's daily potatoes
- 51 per person

## VISTA

- southwestern eggs benedict
- english muffin
- nueske's ham
- papas bravas
- poblano hollandaise
- 54 per person

## OCEANSIDE

- egg white frittata
- cured tomatoes
- asparagus
- chef's daily potatoes
- caramelized onions
- black truffles
- 53 per person

## SAN MARCOS

- seasonal fruit cobb salad
- organic granola
- ginger & white balsamic drizzle
- 47 per person



## BOXED

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

### JUMP START

#### BREAKFAST | CHOOSE TWO

sliced seasonal fruit cup

chef's selection of overnight oats

berry and yogurt parfait with organic granola

fruit & veggie crudités with banana bread, cottage  
cheese and cucumber ranch

#### ACCOMPANIMENTS

chocolate croissants

whole fresh fruit

40 per person

#### BEVERAGES

assorted bottled juices | 8 each

freshly brewed stance regular or decaffeinated  
coffee and a selection of numi hot  
teas | 140 per gallon








# BREAKS

Prices are based on 30 minutes of service. Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

## BUENOS DIAS

mini croissants  
mini guava and cheese pastelitos  
apple, peach and cherry turnovers  
27 per person

## DOUGHNUTS

chef's selection of traditional glazed, jelly-filled, boston cream doughnuts, and mini doughnut holes   
28 per person

## CHIPS AND DIPS

pickled vegetables, chunky guacamole, corn tortilla chips, pink peppercorn & la costa honey hummus, naan bread, white bean & jalapeño spread and rosemary pita chips  
29 per person

## COASTAL TRAILS

assorted fancy nuts, mini pretzels, wasabi peas, m&m's, spicy bar mix, raisins, banana chips, coconut shavings, chocolate chips, goldfish crackers and yogurt-covered dried fruit  
28 per person

## TRIP TO JULIAN

mini apple pies, spiced crème anglaise sauce, apple pot de crème, apple cider jelly, white & dark chocolate-dipped apple wedges and apple chips  
28 per person

## 7TH INNING STRETCH

assorted popcorn  
mini corn dogs with ketchup  
prop & peller soft pretzel bites with ballpark mustard  
corn tortilla chips, jalapeño cheese sauce  
29 per person

## AÇAÍ BOWL

açaí sorbet, house-made organic granola, berries, dark chocolate chips, toasted sliced almonds, raisins, cinnamon, banana chips, toasted coconut, dried cranberries, chia seeds, la costa honey and agave  
29 per person

## MEZZE

five-onion sour cream, red beet hummus, tabbouleh, cucumber tzatziki, spinach & artichoke dip  
pita bread chips and soft naan  
28 per person

## CUPCAKE CELEBRATION

mini cupcakes | vanilla bean, chocolate, strawberry and oreo crunch  
26 per person



# BREAKS

Prices are based on 30 minutes of service. Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

## HEALTH & WELLNESS

ginger elixir | la costa honey, cracked black pepper and meyer lemons

rainbow quinoa lettuce cups | blueberries, marcona almonds and mint, blackberry & ginger balsamic vegetable & thai basil summer rolls | mustard and yuzu sauce

strawberry skewers | yogurt and poppyseed drizzle

dark chocolate & peanut butter energy bites

33 per person

## GOURMET PETITE TEA SANDWICHES

minimum two dozen each

curried chicken salad, mango chutney and banana bread | 86 per dozen

roast beef, brie, horseradish cream | 86 per dozen

egg salad, cucumber, mustard cress | 86 per dozen

smoked salmon, herb cream cheese, capers | 86 per dozen

## SNACKS

assorted luna and kind bars | 8 each

ice cream novelties | 86 per dozen

fruit sorbet bars | 86 per dozen

prop & peller salted soft pretzel bites with jalapeño cheese sauce and bavarian mustard | 15 per person

fancy nut mix | 52 per pound

spicy bar mix | 52 per pound

individual bags of assorted chips, pretzels and popcorn | 7 each

mini cupcakes | vanilla bean, chocolate, strawberry and oreo crunch | 86 per dozen (minimum two dozen)

whole fruit | bananas, apples or oranges | 44 per dozen

strawberry skewers with yogurt and poppy seed drizzle | 100 per dozen

seasonal sliced fruit presentation | 18 per person

assorted freshly baked cookies | 82 per dozen

mini blondies or brownies | 80 per dozen

vegetable crudités with five-onion sour cream | 19 per person

cheese & meat butcher block with crackers | 23 per person

fruit skewers with white chocolate dip | 92 per dozen





# LUNCH BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, milk and orange juice. Prices based on 1.5 hours of service.

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

## BEACHSIDE DELI

### STARTERS

organic field greens with balsamic, ranch and caesar dressings

red onion salad | cucumber, feta and olives

### MEATS

smoked all-natural pork loin

herb roasted organic turkey breast

ancho-rubbed roast beef

### ACCOMPANIMENTS

american & cheddar cheese slices

bibb lettuce, sliced onions, tomatoes and dill pickles

mayonnaise and dijon mustard

selection of sliced breads

### SIDES

hidden valley ranch-dusted potato chips

### DESSERTS

chocolate brownies

assorted cookies

77 per person

## SOCAL BARBECUE

### STARTERS

watermelon salad with tajin, feta, arugula and la costa honey

macaroni salad

caesar salad | cornbread croutons and chipotle caesar dressing

### ENTRÉES

beef burgers

fried chicken with hot honey

all-beef hot dogs

rosemary & sea salt potato wedges

lemon & thyme zucchini steaks

assorted sliced cheeses, bibb lettuce, sliced onions, tomatoes and dill pickles

chipotle ketchup, mayonnaise and dijon mustard

burger and hot dog buns

### DESSERTS

mini apple pies

mini pecan pies

82 per person



# LUNCH BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, milk and orange juice. Prices based on 1.5 hours of service.

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

## WRAP IT UP

### STARTERS

organic field greens with assorted dressings

spicy cucumber salad

orzo pasta salad | grilled asparagus, cherry tomatoes and aged white cheddar

grilled seasonal vegetable platter with pomegranate molasses

### ENTRÉE WRAPS

tequila & lime organic chicken | peppers, lettuce, tomatoes, onions and cilantro aioli

ancho flank steak | corn & black bean salsa, lettuce, tomatoes, chipotle crema and cotija

veggie | balsamic mushrooms, caramelized onions, lettuce, tomatoes, red pepper hummus and pea tendrils

### DESSERTS

caramel cheesecake bites

fruit tartlets

80 per person

## MEDITERRANEAN

### STARTERS

mezze display | roasted garlic hummus, baba ghanoush, grilled naan, dolmas and petite vegetable crudités

tabouli | rocket arugula, bulgur wheat, heirloom cherry tomatoes, fresh herbs with citrus vinaigrette

fattoush | romaine, vine-ripened tomatoes, cucumbers, green bell, spring onion, parsley, broken pita crisps, preserved lemon & mint vinaigrette

### ENTRÉES

silan chicken | date & honey-glazed, preserved lemon tzatziki

pan-seared skuna bay salmon, chickpea ragout

caramelized cauliflower & artichoke hearts, harissa, fennel pollen

israeli couscous, chermoula

### DESSERTS

baklava | pistachios

rose water panna cotta, mixed berry compote

82 per person





# BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, milk and orange juice. Prices based on 1.5 hours of service.

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

## SANTA FE

### STARTERS

southwest caesar | cotija, dried cherries and poblano ranch

smoked black bean salad | roasted corn, green chilies, tomatoes, cilantro, honey & chili vinaigrette

jicama slaw | cabbage, grilled pineapples, citrus & mango dressing

### ENTRÉES

chipotle honey grilled flat iron steak, ancho demi-glace

roasted chicken breast, sweet pepper mole

blackened snapper, roasted corn pico de gallo

calabacitas stew | zucchini, squash, tomatoes and onions

sonoran rice

### DESSERTS

mini mole cakes

tres leches shots

82 per person

## FARM TO TABLE

### SALAD BAR

savoy spinach and petite romaine

roasted corn, hearts of palm, marinated mushrooms, english cucumbers, cherry tomatoes, sweet onions, sunflower seeds, feta, tortilla strips and grilled focaccia

cinnamon pear balsamic, peppercorn ranch and grilled granny smith apple vinaigrette

heirloom tomato salad

tuna salad

### ENTRÉES

pesto roasted jidori chicken

flat iron steak with chimichurri

arctic salmon with moroccan chermoula

### DESSERTS

fruit tartlets

carlsbad strawberry trifle

85 per person



# BUFFETS

All lunch buffets are served with freshly brewed Stance regular and decaffeinated coffee, assorted Numi hot teas, milk and orange juice. Prices based on 1.5 hours of service.

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

## BAJA STARTERS

shrimp ceviche | coconut citrus vinaigrette

papas bravas salad | charred chorizo, sriracha aioli and cilantro microgreens

three-bean salad | peppers, red onions and cilantro vinaigrette

## ENTRÉES

grilled mahi-mahi

chicken tinga

beer-brined carne asada

tj corn bake

corn and flour tortillas

limes, roasted salsa, pico de gallo, guacamole, sour cream, blistered jalapeños and cabbage slaw

cilantro & lime rice

cumin-stewed black beans

## DESSERTS

churros

chocolate sauce, tequila anglaise, chantilly cream and salted caramel

85 per person

## PERFECT BALANCE STARTERS

baby red and green romaine, watermelon, croutons, balsamic onions, toasted pumpkin seeds and grapefruit dressing

roasted vegetable salad | purple and yellow cauliflower, carrots, caramelized onions, grape tomatoes, dried garbanzo beans and basil vinaigrette

## ENTRÉES

farro risotto | forest mushrooms and caramelized onions

broccolini with roasted cashews

curried chickpea stew

## DESSERTS

angel food cake, lavender and fruit compote

vegan carrot cake

mixed berry cup with la costa honey

75 per person





# LUNCH ENHANCEMENTS

Enhancements are to be added on to an existing buffet package.

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

## CEVICHE BAR

coconut shrimp  
calamari salad  
tortilla chips and chicharrones  
la costa habanero hot sauce  
32 per person

## GUACAMOLE STATION

mango, sweet pea and traditional guacamole with  
tortilla chips and chicharrones  
29 per person

## BUILD-YOUR-OWN FARMERS MARKET

organic greens, spinach and butter lettuce  
basil chicken, shrimp, applewood-smoked bacon  
toasted quinoa, crisp cherry tomatoes, cucumber,  
carrots, jicama, mushrooms, broccoli, sweet corn,  
blue cheese, parmesan cheese, candied walnuts,  
sunflower seeds, almonds, garlic croutons,  
raisins, cranberries  
ranch, balsamic, citrus vinaigrette  
37 per person

## RED BRICK PIZZAS CHOOSE THREE

shrimp & andouille  
forest mushrooms & fontina cheese  
barbecue chicken & jalapeño pesto  
margherita  
pepperoni  
farmer's market veggie  
30 per person

## QUESADILLA

grilled marinated portobello mushrooms, grilled corn,  
spinach, poblano peppers, goat cheese  
shredded chili roasted chicken, mushrooms, bell  
peppers, jalapeño jack cheese  
blackened shrimp, caramelized onions, spiced black  
beans, white cheddar  
charred roma tomato salsa, salsa verde,  
avocado crema  
28 per person



# PLATED

Prices based on 1.5 hours of service. For an additional course, add 16 per person. Includes freshly brewed Stance regular and decaffeinated coffee and a selection of Numi hot teas. Add La Costa honey and salted butter for an additional 5 per person.

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

## STARTERS | CHOOSE ONE

### SOUP

flame-grilled chipotle tomato bisque, basil and sour cream

minestrone | white beans and wild arugula pistou

mushroom bisque, truffle cream

chicken tortilla, avocado crema and tortilla strips

### SALAD

crunchy romaine lettuce, queso fresco, baked cornbread croutons and chipotle caesar dressing

organic field greens, watermelon, pistachios, cotija, tequila vinaigrette and tajin

arugula, mango, red onions, shaved carrots, toasted pumpkin seeds and mango citrus dressing

baby greens, radicchio, toasted pine nuts, crispy prosciutto and red wine vinaigrette

## DESSERTS | CHOOSE ONE

citrus frangipane tart with vanilla whipped cream

chocolate cake bar with berry compote

vanilla bean cheesecake with fruit cloud

apple crumble with chantilly cream

flourless chocolate cake with citrus marmalade





# PLATED

Prices based on 1.5 hours of service. For an additional course, add 16 per person. Includes freshly brewed Stance regular and decaffeinated coffee and a selection of Numi hot teas. Add La Costa honey and salted butter for an additional 5 per person.

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

## ENTRÉES | CHOOSE ONE

### SEARED ARCTIC SALMON

manchego cheese risotto, caramelized shallots, baby spinach, heirloom carrots and lemon vin blanc

77 per person

### EGGPLANT PARMESAN

mozzarella, spiced marinara and grated parmesan

67 per person

### HERD-CRUSTED BREAST OF CHICKEN

basil orzo, asparagus, roasted peppers, chicken jus

73 per person

### CHIPOTLE-MARINATED FLAT IRON STEAK

poblano whipped potatoes, baby carrots, roasted corn and pico de gallo

79 per person

### SEARED LOCAL HALIBUT

white beans, chorizo, mango, avocado, shrimp, orange & ginger sauce

82 per person

### BLACK BEAN & CORN ENCHILADAS

enchilada sauce and jicama slaw

67 per person

## ENTRÉE SALADS

### CAESAR SALAD

shaved parmesan cheese, focaccia croutons and caesar dressing

45 per person

### NIÇOISE SALAD

haricot verts, cured tomatoes, black olives, eggs, red onions and sun-dried tomato vinaigrette

49 per person

### SOUTHWEST COBB

avocado, applewood-smoked bacon, eggs, shaved manchego, tomatoes, tortilla strips and chipotle ranch

54 per person

## ENHANCEMENTS

achiote-rubbed organic chicken | 9 per person

seared ahi tuna | 13 per person

all-natural flat iron steak | 13 per person

cedar plank salmon | 11 per person

shrimp skewer | 13 per person



# LUNCH ON THE RUN

Each boxed lunch is served with whole fruit, grilled vegetable & orzo pesto pasta, kettle potato chips, chocolate chip cookie, plastic silverware, napkins and condiments.

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

## BOXES | CHOOSE UP TO THREE

### **SALMON BLT**

applewood-smoked bacon, bibb lettuce and vine-ripened tomatoes on multigrain bread

### **ACHIOTE-RUBBED ROAST BEEF**

caramelized onions, cheddar and cornichons on a ciabatta roll

### **TURKEY AND BRIE**

rocket arugula, cranberry spread and bavarian mustard on a pretzel roll

### **MOROCCAN VEGETABLE WRAP**

grilled harissa-marinated zucchini, eggplant, red bell peppers and roasted garlic hummus on a gluten-friendly tortilla [gf](#)

### **ALBACORE TUNA SALAD CUP**

boston bibb lettuce, pickled onions and english cucumbers

### **TEQUILA & LIME CHICKEN**

peppers, lettuce, tomatoes, onions and cilantro aioli

### **HONEY BAKED HAM & CHEDDAR**

black garlic aioli and jalapeño on cheddar sourdough bread

### **FAJITA VEGETABLE WRAP**

avocado spread and roasted tomato salsa on a gluten-friendly tortilla [gf](#)

57 per person



# CANAPÉS

Available as tray-passed or displayed. Canapés require a minimum of two dozen each.

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

## PANTRY

fig, prosciutto, maytag blue cheese bruschetta with port drizzle | 11 per piece

roasted tomato & ricotta crostini with hazelnut crisps | 9 per piece

shrimp & mango ceviche with english cucumber cup | 11 per piece

smoky tomato caprese skewer with extra virgin olive oil and balsamic reduction | 10 per piece

mini new england lobster roll | 11 per piece

vietnamese shrimp & peanut summer rolls with ponzu | 11 per piece

citrus-poached tiger prawns with tomatillo cocktail sauce | 11 per piece

organic chicken & mushroom roulade with papaya chutney | 11 per piece

curried chicken salad with banana bread and mango chutney | 10 per piece

truffled deviled eggs | 10 per piece

yukon gold potato cup with artichokes, spinach, crab and ricotta | 11 per piece

gazpacho shooter with serrano chili oil | 9 per piece

truffled white bean toast with citrus gremolata and rosemary baguette | 10 per piece

## STOVE

chorizo & green mango brochette | 12 per piece

pan-fried vegetable potsticker with hoisin and chili sambal | 11 per piece

oriental vegetable spring roll with citrus plum sauce | 10 per piece

lamb lollipop with jalapeño peach compote | 12 per piece

ancho chicken kebob with spiced pineapple chutney | 11 per piece

scallop wrapped in bacon with caribbean jerk maple dip | 12 per piece

mini quiche | applewood-smoked bacon, caramelized onions and maytag blue cheese | 11 per piece

mini pulled barbecue pork on a twice-baked potato | 11 per piece

vegetarian paella risotto balls | 11 per piece

vegetable curry samosa, cilantro and cucumber yogurt | 10 per piece

mini crab cakes with lemon and thyme aioli | 11 per piece

corn & bacon jalapeño popper with tomato jam | 11 per piece

cubano quesadilla roll | braised pork, gruyère, dill pickles and yellow mustard | 11 per piece

RECEPTION

| OMNI LA COSTA RESORT AND SPA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 19



# RECEPTION

Prices are based on two hours of service and require a minimum of three stations.

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

## LA COSTA GARDEN

organic greens, spinach and butter lettuce  
pesto chicken, crispy pork belly, rock shrimp  
quinoa, crisp cherry tomatoes, cucumbers, carrots,  
mushrooms, broccoli, sweet corn, parmesan, candied  
walnuts, feta cheese, sunflower seeds, garlic  
croutons and cranberries  
ranch, balsamic and citrus vinaigrette  
36 per person

## CALI CHEESE & CHARCUTERIE

chef's selection of cheese and charcuterie, preserved  
meyer lemons, oven-dried tomato pesto and la costa  
honey with rustic breads and crackers  
44 per person

## ANTIPASTI

shaved prosciutto, dry italian salami, sliced  
capocollo, chargrilled field vegetables, marinated  
mushrooms, mediterranean olives, baby mozzarella,  
blistered cherry tomatoes, sweet peppers and  
focaccia with rustic breads, oils and vinegars  
44 per person

## MARYLAND CRAB CAKES

red pepper polenta, pickled fennel, lemon drizzle and  
mini chive biscuits  
40 per person

## QUESADILLA STATION

mushroom & swiss cheese  
blackened shrimp & roasted peppers  
chicken & pepper jack cheese  
sour cream, guacamole and pico de gallo salsa  
36 per person

## PERFECTO PASTA

penne | sautéed shrimp, vegetables, roasted garlic,  
basil & tomato vodka sauce  
orzo | roasted chicken, spinach, green peas and blue  
cheese cream  
five-cheese tortellini | basil pesto, olives and  
cherry tomatoes  
shaved parmesan cheese, focaccia, extra virgin olive  
oil and red pepper flakes  
42 per person





# RECEPTION

Prices are based on two hours of service and require a minimum of three stations.

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

## NEW ENGLAND RAW BAR

assorted dips and sauces

citrus-poached tiger prawns | 126 per dozen

maine snow crab claws | 126 per dozen

cold poached king crab legs | 158 per dozen

oysters on the half shell with icewine

mignonette | 126 per dozen (minimum 4 dozen)

green-lipped mussels and pickled  
vegetables | 100 per dozen

## PACIFIC POKE BOWL

local ahi tuna, skuna bay salmon and  
marinated beets

black forbidden rice, quinoa, sticky rice, edamame,  
seaweed, kimchi, nori, sesame seeds, fried garlic,  
scallions, white soy ponzu, tamari, la costa habanero  
hot sauce and pickled ginger

48 per person

## TACO CENTRAL

mahi-mahi zarandeado

ancho-braised chicken machaca

borracho carne asada

warm corn and flour tortillas

limes, roasted tomato salsa, fresh pico de gallo,  
guacamole, red onions, cilantro, shredded cabbage  
and roasted jalapeños

46 per person

## SLIDERS | CHOOSE THREE

short rib, kimchi and black garlic aioli

barbecue pulled pork, coleslaw

pink peppercorn-crust tri-tip, caramelized onions,  
cheddar and horseradish cream

turkey, blue cheese slaw and buffalo sauce

kobe beef, white cheddar, grilled onion, pub sauce

sweet potato & quinoa, ginger raisin chutney

46 per person

## RISOTTO

butternut squash with crispy duck confit

wild mushroom with caramelized  
pearl onions

english peas and lemon basil with  
sautéed shrimp

balsamic reduction, focaccia and shaved  
parmesan cheese

45 per person

## MAC AND CHEESE MAYHEM

steak tips, red trolley ale and blue cheese

barbecue pulled pork, cheddar and poblano

lobster, roasted fennel, irish cheddar and tarragon

42 per person



# RECEPTION

Prices are based on two hours of service and require a minimum of three stations.

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

## PAELLA

quinoa, tricolor 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

choose one | 42 per person

choose two | 50 per person

choose three | 54 per person

## LA COSTA POUTINE

buffalo chicken | blue cheese, cucumber ranch and frank's redhot sauce over tater tots

carne asada | pico de gallo, avocado crema, cotija, chipotle barbecue over sidewinder fries

carnitas | black bean & corn salsa, sour cream, green onions over seasoned fries

choose one | 42 per person

choose two | 50 per person

choose three | 54 per person

## BRICK OVEN PIZZAS CHOOSE THREE

shrimp & andouille

forest mushrooms & fontina cheese

barbecue chicken & jalapeño pesto

margherita

pepperoni

farmer's market veggie

40 per person

## CHEF'S CRUDITÉS

goat cheese mousse, red beet hummus, yellow lentil hummus, edible dirt, raw radish chips, tomatoes, tricolor cauliflower, broccolini, mini sweet peppers, baby carrots, baby patty pans, asparagus, spinach & artichoke dip and herb-crusteD pita chips

38 per person

## CHILI COOK-OFF

spicy italian sausage, kielbasa, ground sirloin & black beans

chicken & white bean

vegetable & black bean

shredded cheddar, chive sour cream, green onions, tortilla chips, jalapeño cornbread

42 per person

## BARBECUE PASS

baby back pork ribs

golden cornbread

south carolina, kansas city and traditional barbecue sauces

40 per person

## ASSORTED DIM SUM

shrimp, chicken, vegetable and pork potstickers (5 assorted pieces per person)

low-sodium soy sauce, hoisin sauce, sweet chili sauce and spicy garlic chili sauce

spicy ramen soup

42 per person

RECEPTION

| OMNI LA COSTA RESORT AND SPA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 22





# CARVING

All carving stations are served with house rolls. Chef attendant required at 200 per chef, with one chef per 100 people.

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

## ROASTED DIESTEL FARMS ORGANIC TURKEY

au jus

860 (serves 25)

## BLACKENED SKUNA BAY SALMON FILLET

tropical fruit salsa

395 (serves 15)

## HERB DE PROVENCE ROASTED BEEF TENDERLOIN

horseradish cream, demi-glace

915 (serves 25)

## SALT & PEPPER-CRUSTED PRIME RIB

herb de provence jus, horseradish cream

885 (serves 25)

## BEER-BRINED FREE-RANGE CHICKEN

lemon & thyme pan sauce

235 (serves 6)

## ANCHO CHILI-RUBBED ROASTED BEEF STRIP LOIN

natural jus, horseradish cream

795 (serves 25)

## PORTOBELLO MUSHROOM & GRILLED VEGETABLE STRUDEL

sweet tomato jam

260 (serves 15)

## HOUSE-SMOKED PORK SHOULDER

apple chutney, natural jus

725 (serves 25)

## GOCHUJANG-MARINATED TRI-TIP

brisket sauce

525 (serves 15)



# RECEPTION ENHANCEMENTS

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

## ENHANCEMENTS

- golden cornbread | 6 per person
- herb focaccia | 6 per person
- thyme & honey-glazed carrots | 7 per person
- grilled asparagus & meyer lemon sabayon | 9 per person
- boursin cheese whipped potatoes | 7 per person
- herb-roasted fingerling potatoes | 7 per person
- cheesy fontina & black garlic soft polenta | 8 per person
- cheddar & jalapeño honey biscuits | 8 per person
- saffron rice pilaf | 7 per person
- papas bravas mash | 8 per person
- chunky ratatouille | 8 per person
- wild mushroom risotto with port wine reduction | 10 per person
- shishito peppers, ponzu, bonita flakes | 9 per person

## SUSHI

- chef's selection of sushi rolls | sashimi, pickled ginger, wasabi and soy sauce (100 guest minimum)
- three pieces | 32 per person
- four pieces | 40 per person
- five piece | 46 per person

## AFTER-PARTY DESSERT TABLES

### FLAMIN' BRÛLÉE

chocolate and vanilla brûlées, chambord-macerated berries, whipped cream and shortbread cookies  
30 per person

### DOUGHNUT DIPPER

doughnut rings and holes with white, pink and chocolate frostings and sprinkles, nuts and chocolate toppings  
28 per person

### THE AMERICAN WAY

mini pecan pies, new york-style cheesecakes, strawberry shortcakes, red velvet whoopie pies and boston cream pies  
30 per person

### SUNDAE BAR

vanilla and chocolate ice creams, caramel and chocolate sauces, whipped cream, cherries, assorted toppings  
28 per person

### CHURROS

bavarian cream-filled churros, caramel cream-filled churros, traditional curros, chocolate sauce, tequila anglaise, chantilly cream and salted caramel  
28 per person





# DINNER BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on two hours of service.

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

## TASTE OF MEXICO

### STARTERS

chicken tortilla soup, tortilla strips

seafood ceviche | avocado, coconut, cilantro and lime

cumin-scented three-bean salad | roasted corn, peppers, jicama and tomatoes

wild greens, roasted pumpkin, chorizo, pepitas and ancho honey dressing

### ENTRÉES

mahi-mahi zarandeado, ancho-braised chicken machaca and borracho carne asada

warm corn and flour tortillas

vegetable tamales with mexican crema

spanish rice

refried beans

tj corn bake

tortilla chips

limes, roasted tomato salsa, fresh pico de gallo, guacamole, red onions, cilantro, shredded cabbage and roasted jalapeños

### DESSERTS

cinnamon sugar buñuelos with spiced chocolate sauce

mini coconut flan

mexican wedding cookies

168 per person

## SOCAL LUAU

### STARTERS

lahaina leaf salad

napa slaw, radishes, citrus & ginger dressing

hawaiian saimin soup | bonito broth, char siu pork, spring onions, hard-boiled eggs and udon noodles

### ENTRÉES

lomi-lomi salmon, forbidden black rice, tomatoes, onions and chili

ahi tuna poke | sticky rice, wakame, edamame, fried garlic and ponzu

kahlua pork, stewed cabbage, white rice and smoked sea salt

mahi-mahi, pineapple & pink peppercorn cream

chicken long rice

roasted root vegetables and macadamia nut pesto

sweet hawaiian rolls with butter and sea salt

### DESSERTS

pineapple upside-down cake

vanilla rice pudding with mango curd

158 per person



# DINNER BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on two hours of service.

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

## THE AMERICAN

### STARTERS

spinach, strawberries, local goat cheese, black pepper and lemon vinaigrette

potato salad | yukon gold potatoes, boiled free-range eggs, green onions and whole grain mustard

chili-spiced napa cabbage & mango slaw

### ENTRÉES

jim beam-marinated baby back ribs with pineapple barbecue sauce

southern fried chicken with hot honey

grilled salmon with chermoula

blue lake green beans, fried shallots and brown butter

wisconsin cheddar twice-baked potatoes

smoky red onion succotash

### DESSERTS

red velvet cupcakes

blueberry pie shots with whipped cream

164 per person

## RIVERWALK GRILL

### STARTERS

cilantro, chili & corn bisque

baby greens, grilled nopalito cactus, toasted pine nuts, pear tomatoes and chipotle ranch

jicama, corn & black bean salad, lime vinaigrette

orzo salad | chorizo, green onions, cherry tomatoes and ancho chili vinaigrette

### ENTRÉES

chicken & beef fajitas | peppers, onions, warm corn and flour tortillas, cheddar, sour cream, pico de gallo and salsa verde

seared red snapper, pickled jalapeño escabeche

three-cheese enchiladas

mexican rice

chipotle black beans

### DESSERTS

cream cheese flan with burnt sugar

spiced pot de crème with mini churros

150 per person



# BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on two hours of service.

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

## THE G-FREE

### STARTERS

creamy asparagus soup, crisp pancetta

quinoa salad | golden raisins, herbs and lemon  
chive vinaigrette

baby greens | grape tomatoes, english cucumbers,  
shaved vegetables and balsamic dressing

melon & feta | toasted pistachios, frisée, olive oil  
and sweet chili

### ENTRÉES

layered eggplant lasagna

flat iron steak, irish cheddar polenta and cabernet  
demi-glace

pan-seared chicken with herb jus, curried  
sweet potatoes

black cod, warm beet & orange salad

rosemary & garlic marble potatoes

caramelized cauliflower and citrus  
poached broccoli

### DESSERTS

vanilla bean panna cotta with berry compote

flourless chocolate cake with fruit foam

155 per person

## FROM THE EARTH

### STARTERS

spinach & red lentil soup

mixed greens | radish, shredded carrots, grape  
tomatoes, pickled red onions, cilantro vinaigrette,  
extra virgin olive oil and balsamic vinegar

black kale salad | roasted local market vegetables  
and saffron vinaigrette

frisée salad | asparagus, california citrus and white  
balsamic dressing

### ENTRÉES

roasted sweet potato briami | zucchini, red &  
yellow bell peppers, red onions, roma tomatoes  
and herbs

chickpea ragout | local mushrooms, grape tomatoes  
and capers

pan-roasted salmon, citrus fennel slaw

roasted chicken, rosemary couscous and sun-dried  
tomato pesto

quinoa pilaf, onions and roasted bell peppers

### DESSERTS

honey pudding with orange marmalade

carrot cake with vanilla whip

153 per person





# BUFFETS

All dinner buffets are served with your choice of freshly brewed Stance regular and decaffeinated coffee and assorted Numi hot teas. Prices are based on two hours of service.

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

## PACIFIC RIM

### SOUP

tom kha gai | chicken, galangal, lemongrass, lime leaves and coconut milk

### STARTERS

green mango & papaya salad | lime, chili, tomatoes, and peanuts

larb gai, chicken salad, lime juice, mint, cilantro and shallots

pink rice noddles, tamarind, egg, bean sprouts, garlic chives and garlic

### MAINS

thai basil beef stir-fry | garlic, oyster sauce, basil and fish sauce

kung pao chicken | bell peppers, onions, garlic, cashew nuts and dried chili

green curry eggplant, onion, tomato, bamboo shoots

crispy sweet & sour sea bass, chili, white vinegar, garlic, fish sauce

### SIDES

steamed jasmine rice

gai lan, oyster sauce, garlic, ginger

### DESSERTS

mango pudding

coconut pandan agar

thai fried bananas

159 per person





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

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

## STARTERS | CHOOSE ONE

### SOUPS

#### WILD MUSHROOM BISQUE

truffled whipped cream

#### CHICKEN TORTILLA SOUP

avocado crema and tortilla strips

#### SWEET CORN SOUP

chili oil

#### YUKON GOLD POTATO & LEEK VICHYSOISE

pickled mushroom

#### WHITE BEAN SOUP

crispy pancetta and truffle

#### THAI CURRIED BUTTERNUT SQUASH SOUP

coconut cream and spiced pepitas

#### CAULIFLOWER SOUP

golden raisins and pistachios

### SALADS

#### SOUTHWEST CAESAR

romaine lettuce, queso fresco, baked cornbread croutons and chipotle caesar dressing

#### ROASTED CARROT SALAD

avocados, orange, watercress and chili citrus dressing

#### LETTUCE BOUQUET

local greens, roasted golden beets, citrus, fine herbs and champagne dressing

#### CALIFORNIA CITRUS SALAD

local citrus, frisée, confit red golden beets, coconut & parsnip purée and vanilla bean honey vinaigrette

#### BABY ICEBERG WEDGE SALAD

house-cured pork belly, points reyes blue cheese, cured tomatoes, five-onion sour cream and balsamic vinaigrette

#### TEQUILA WATERMELON SALAD

organic field greens, watermelon, pistachios, cotija, tajin and tequila vinaigrette

#### TENDER BIBB LETTUCE SALAD

balsamic roasted pears, stilton blue cheese and creamy walnut dressing



# PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

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

## INTERMEZZO

la costa honey  
lavender  
raspberry & rose water  
orange blossom  
ginger ale and mixed berry  
lemongrass sorbet  
10 per person

## ENTRÉES

### **BLACKENED SKUNA BAY SALMON**

lemon & caper orzo pasta, haricot verts bundle and brown butter  
127 per person

### **PAN-SEARED JIDORI CHICKEN**

whipped purple potatoes, braised heirloom carrots and pommery mustard jus  
122 per person

### **SUN-DRIED TOMATO-CRUSTED LOCAL SEA BASS**

white bean cassoulet, tomato jam, parmesan polenta, and basil foam  
139 per person

### **GUAVA-BRAISED BEEF SHORT RIB**

chipotle charred corn polenta, sautéed greens and braising liquid  
133 per person

### **PAPRIKA SHRIMP & CHEDDAR GRITS**

serrano tomato jam and sweet corn  
130 per person

### **FILET OF BEEF**

smoked cheddar galette, cauliflower purée, seasoned vegetables and balsamic jus  
148 per person





# PLATED

All plated dinners are served with your choice of starter, entrée and dessert, freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

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

## DUO ENTRÉES

### SONORAN SPICED FILET OF BEEF & LOBSTER TAIL

green chili & cheese potatoes, charred corn, pico de gallo, purple carrot purée and poblano demi-glace  
185 per person

### FILET OSCAR

lump crab, preserved lemon hollandaise, charred asparagus and garlic smashed potatoes  
160 per person

### FILET & SHRIMP IMPERIAL

shallots, garlic, preserved lemon & cream sauce with smoked cheddar grits and heirloom carrots  
164 per person

### FILET & PAN-SEARED CHICKEN

basil-infused potato mousseline, seasonal baby vegetables, sun-dried tomato pesto and balsamic jus  
170 per person

## VEGETARIAN ENTRÉES

### RED WINE & MUSHROOM RISOTTO

caramelized pearl onions, pea purée and pecorino  
110 per person

### PUMPKIN RAVIOLI

grilled asparagus, cured tomatoes, walnuts and kale pesto  
110 per person

### VEGETABLE PAELLA

soyrizo, purple & yellow cauliflower, spring onions, white corn medallions, saffron broth and basmati rice  
110 per person

### TOFU COCONUT CURRY

green beans, bell peppers, onions, lime leaves, tomato and basil  
110 per person



# PLATED DINNER

All plated dinners are served with your choice of starter, entrée and dessert, freshly brewed Stance regular and decaffeinated coffee, assorted Numi teas and freshly baked rolls with butter. Add La Costa honey and salted butter for an additional 5 per person. Choose both soup and salad for an additional 18 per person.

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

## DESSERTS | CHOOSE ONE FLOURLESS CHOCOLATE CAKE

orange crème anglaise and citrus foam <sup>gf</sup>

### MIXED BERRY TART

berry jam and chocolate décor

### BANOFFEE PIE

roasted graham crackers, dulce de leche, banana mousse and coffee whipped cream

### CINNAMON, RAISIN & APPLE PIE

caramel, vanilla bean crème anglaise

### PIÑA COLADA GÂTEAU

vanilla whipped cream and mixed berries

### LA COSTA ORANGE FRANGIPANE TART

zesty orange compote, brandy foam and raspberries

### VEGAN FLOURLESS CHOCOLATE CAKE

seasonal fruit coulis





# NON-ALCOHOLIC BEVERAGES

Beverage packages require a minimum of 25 people. Prices are subject to 25% service charge and 7.75% sales tax. All menus and prices are subject to change.

## BEVERAGES

stance regular or decaffeinated coffee | 140 per gallon

assorted numi hot teas | 130 per gallon

classic black iced tea | 98 per gallon

fresh juice | orange, apple, grapefruit, cranberry, pineapple, tomato | 98 per gallon

freshly squeezed lemonade | 98 per gallon

hot apple cider | 126 per gallon

bottled coffee | 8 each

assorted soft drinks | 7 each

pure life water | 6 each

acqua panna natural spring water | 8 each

s.pellegrino mineral water | 7 each

s.pellegrino essenza sparkling mineral water | 7 each

red bull | energy drink or sugarfree | 9 each

gatorade and powerade sports drinks | 8 each

naked fruit juice & smoothies | 8 each

coconut water | 8 each

mexican hot chocolate | whole milk, whipped cream, cinnamon sticks and marshmallows | 130 each

## CHEF'S SMOOTHIES

mocha, almond butter, banana & la costa honey

matcha tea, pineapple & coconut milk

açai, blueberries, strawberries & chia

mango, passion fruit, pineapple & kale

matcha tea, pineapple & coconut milk

130 per gallon

BEVERAGES FROM LA COSTA RESORT AND SPA

## BEVERAGE PACKAGES

### HALF DAY BEVERAGE SERVICE

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still and sparkling water

39 per person | 4 hours

### HALF DAY COFFEE SERVICE

stance regular & decaffeinated coffee, assorted numi hot teas, and iced tea

32 per person | 4 hours

### FULL DAY BEVERAGE SERVICE

stance regular & decaffeinated coffee, assorted numi hot teas, iced tea, soft drinks, bottled still and sparkling water

51 per person | 8 hours

### FULL DAY COFFEE SERVICE

stance regular & decaffeinated coffee, assorted numi hot teas, and iced tea

41 per person | 8 hours

## CHEF'S REFRESHING FRUIT WATERS

strawberry, lemon & basil

watermelon & mint

grapefruit & rosemary

pineapple, coconut & ginger

honeydew, cucumber & mint

orange, blackberry & ginger

mango, kiwi & lime

84 per gallon

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 33



# BAR MIXOLOGY

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 at one bartender per 100 guests.

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

## BRANDS

### GOLD

vodka | svedka  
whiskey | canadian club  
gin | seagram's  
rum | castillo  
tequila | sauza blanco  
bourbon | jim beam  
scotch | j&b  
cognac | hennessy vs

### PLATINUM

vodka | absolut  
whiskey | crown royal  
gin | beefeater  
rum | bacardi  
tequila | milagro silver  
bourbon | old forester  
scotch | johnnie walker red  
cognac | hennessy vs

### DIAMOND

vodka | tito's handmade  
whiskey | gentleman jack  
gin | botanist  
rum | sailor jerry  
tequila | patrón silver  
bourbon | maker's mark  
scotch | monkey shoulder  
cognac | hennessy vsop

## BEVERAGES

| OMNI LA COSTA RESORT AND SPA

## BEERS

### DOMESTIC

budweiser, bud light, coors light and miller lite

### IMPORT/CRAFT

heineken, corona, dos equis, blue moon belgian white, stella artois, karl strauss mosaic ipa, coronado brewing mermaid red ale

## HOST BAR

gold brands | 14 per drink  
platinum brands | 16 per drink  
diamond brands | 18 per drink  
house wine | 15 per drink  
domestic beer | 10 per drink  
import/craft beer | 11 per drink  
juices | 8 per drink  
soft drinks | 7 per drink  
s. pellegrino sparkling water | 7 per drink  
bottled water | 7 per drink

## CASH BAR

gold brands | 16 per drink  
platinum level | 18 per drink  
diamond level | 20 per drink  
house wine | 17 per drink  
domestic beer | 11 per drink  
import/craft beer | 12 per drink  
juices | 9 per drink  
soft drinks | 8 per drink  
s. pellegrino sparkling water | 8 per drink  
bottled water | 8 per drink

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 34





# BAR MIXOLOGY

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 at one bartender per 100 guests.

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

## PACKAGES

### **GOLD**

one hour | 33 per person  
two hours | 50 per person  
three hours | 65 per person  
each additional hour | 25 per person

### **PLATINUM**

one hour | 37 per person  
two hours | 57 per person  
three hours | 75 per person  
each additional hour | 27 per person

### **DIAMOND**

one hour | 41 per person  
two hours | 65 per person  
three hours | 87 per person  
each additional hour | 29 per person

### **BEER AND WINE**

one hour | 30 per person  
two hours | 44 per person  
three hours | 56 per person  
each additional hour | 21 per person

## BEVERAGES

| OMNI LA COSTA RESORT AND SPA

## OMNI SIGNATURE COCKTAILS

add a selection of barmalade-inspired cocktails using craft, premium or call brands to any bar  
18 per drink

### **GRAPEFRUIT PALOMA**

rum, vodka or tequila

grapefruit-elderflower barmalade, pineapple juice and omni sour

### **BLOOD ORANGE WHISKEY SOUR**

blood orange-guava barmalade and omni sour

### **SPICY MANGO SMASH**

vodka, rum or gin

mango-habanero barmalade, pineapple juice and omni sour

### **APPLE-PEAR CRUSH**

vodka or gin

apple-pear barmalade, orange liqueur and omni sour

## MOCKTAILS

add to any bar a selection of barmalade inspired mocktails.

14 per drink

### **BLOOD ORANGE MADRAS**

blood orange-guava barmalade, cranberry juice and lime

### **CINNAMON APPLE SOUR**

apple-pear barmalade, monin cinnamon, omni sour and angostura bitters

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 35



# BAR MIXOLOGY

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 at one bartender per 100 guests.

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

## HANDCRAFTED COCKTAILS

gold brands | 18 per drink

platinum brands | 20 per drink

diamond brands | 22 per drink

## VODKA

moscow mule

cosmopolitan

lemon drop

## BOURBON

old fashioned

manhattan

lynchburg lemonade

## TEQUILA

cadillac margarita

paloma

## RUM

blueberry mojito

dark and stormy

## MIMOSA BAR

mimosa

kir royale

bellini

poinsettia

20 per drink

## SANGRIA

red wine

white wine

295 per gallon

## LA COSTA CADILLAC MARGARITAS

made with diamond level tequila

charred pineapple & jalapeño

blackberry & thyme

blood orange

watermelon

135 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.

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

## KEG SELECTIONS

### LOCAL CRAFT

ballast point grapefruit sculpin ale |  
san diego, california

ballast point aloha sculpin hazy ipa |  
san diego, california

belching beaver phantom bride ipa |  
vista, california

pizza port chronic ale | carlsbad, california

stone buenaveza salt & lime lager |  
escondido, california

1,550 each

### IMPORT/CRAFT

guinness

pacífico

stella artois

lagunitas ipa

voodoo ranger ipa

firestone 805 blonde ale

cali squeeze mango hefeweizen

1,550 each

### DOMESTIC

bud light

coors light

blue moon belgian white

1,365 each





# BEVERAGES

Treat your guests to an educational experience with tastings. Servings are .5 oz portions served by our staff of beverage professionals. Each 750ml bottle serves 40 to 50 guests. Bottles may only be used for tasting and may not be used in lieu of other beverage offerings.

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

## BEVERAGE TASTING EXPERIENCE

### SCOTCH

glenfiddich 12 year 750ml | 240 per bottle

laphroaig single malt 10 year 750ml | 275 per bottle

the macallan 12 year 750ml | 315 per bottle

lagavulin 16 year 750ml | 335 per bottle

### WHISKEY AND BOURBON

eagle rare single barrel 10 year  
750ml | 210 per bottle

maker's mark 46 750ml | 210 per bottle

angel's envy 750ml | 250 per bottle

basil hayden 750ml | 275 per bottle

### TEQUILA

gran centenario añejo 750ml | 210 per bottle

sauza tres generaciones reposado  
750ml | 210 per bottle

don julio blanco 750ml | 250 per bottle

patrón silver 750ml | 250 per bottle

mezcal de leyendas jabali 750ml | 350 per bottle





# WINE RACK

Special order wines are subject to per case pricing and/or advance order.

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

## WINES

### SPARKLING

campo viejo | spain | 54 per bottle

domaine chandon | napa | brut | 66 per bottle

mumm napa | napa | brut | 78 per bottle

shramsberg de blanc | napa |  
blanc | 105 per bottle

louis roederer brut premier | france |  
champagne | 131 per bottle

moët & chandon impérial | france |  
champagne | 168 per bottle

veuve clicquot yellow label | france |  
champagne | 184 per bottle

dom pérignon | france |  
champagne | 420 per bottle

### CHARDONNAY

wente hayes ranch | california | 59 per bottle

bulletin place | south australia | 54 per bottle

franciscan oakville estate | napa | 64 per bottle

jordan | russian river | 98 per bottle

mer soleil | santa lucia highlands | 90 per bottle

domain drouhin arthur | oregon | 124 per bottle

rombauer carneros | napa | 112 per bottle

cakebread | napa | 124 per bottle

post & beam | napa | 132 per bottle

far niente | napa | 176 per bottle

decoy by duckhorn | california | 74 per bottle

hayes ranch | california |  
chardonnay | 57 per bottle

### OTHER WHITES

bulletin place | south australia | sauvignon  
blanc | 54 per bottle

charles smith kung fu girl | washington |  
riesling | 58 per bottle

wither hills | new zealand | sauvignon  
blanc | 59 per bottle

decoy by duckhorn | california | sauvignon  
blanc | 64 per bottle

hayes ranch | california | sauvignon  
blanc | 55 per bottle

conundrum | california | white blend | 68 per bottle

meiomi | california | rosé | 68 per bottle

kim crawford | new zealand | sauvignon  
blanc | 71 per bottle

chateau ste michelle | washington | sauvignon  
blanc | 72 per bottle

provenance | napa | sauvignon  
blanc | 79 per bottle

miraval | provence, france | rosé | 82 per bottle

decoy by duckhorn | california |  
rosé | 66 per bottle

hayes ranch | california | rosé | 55 per bottle

king estate | oregon | pinot grigio | 66 per bottle

hayes ranch | california | merlot | 56 per bottle

hayes ranch | california | cabernet  
sauvignon | 58 per bottle

## BEVERAGES

| OMNI LA COSTA RESORT AND SPA

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 39



# WINE RACK

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

## WINES

### CABERNET SAUVIGNON

- bulletin place | south australia | 54 per bottle
- wente hayes ranch | california | 59 per bottle
- franciscan oakville estate | napa | 68 per bottle
- daou | paso robles | 75 per bottle
- decoy by duckhorn | california | 82 per bottle
- justin | paso robles | 84 per bottle
- post & beam | napa | 92 per bottle
- bella union | napa | 139 per bottle
- crossbarn by paul hobbs | sonoma | 149 per bottle
- jordan | sonoma | 158 per bottle
- zd | napa | 172 per bottle
- silver oak | alexander valley | 184 per bottle
- far niente | napa | 310 per bottle

### PINOT NOIR

- meiomi | california | 73 per bottle
- decoy by duckhorn | california | 78 per bottle
- stoller vineyards | oregon | 96 per bottle
- mer soleil | santa lucia highlands | 98 per bottle
- belle glos | napa | 131 per bottle
- domaine droughin | oregon | 138 per bottle
- enroute | napa | 158 per bottle
- goldeneye | anderson valley | 166 per bottle
- domaine serene evenstad reserve | oregon | 215 per bottle

### OTHER REDS

- bulletin place | south australia | merlot | 52 per bottle
- wente hayes ranch | california | merlot | 58 per bottle
- conundrum | california | red blend | 64 per person
- decoy by duckhorn | california | merlot | 71 per bottle
- provenance | napa | merlot | 78 per bottle
- grgich hills estate | california | zinfandel | 84 per bottle
- decoy by duckhorn | napa | merlot | 138 per bottle
- j. lohr pure paso | california | red blend | 128 per bottle
- baca | california | zinfandel | 134 per bottle
- orin swift 8 years in the desert | california | zinfandel bland | 132 per bottle
- orin swift machete | california | red blend | 128 per bottle
- stags' leap the investor | napa | red blend | 178 per bottle
- justin isoceles | paso robles | red blend | 192 per bottle

## BEVERAGES





# EVENT INFORMATION

thank you for selecting omni la costa resort & spa for your upcoming event. we look forward to providing you with outstanding hospitality, food and service. our culinary team offers nutritious, balanced choices designed for a positive lifestyle.

our experienced and professional catering and conference services staff is available to assist you in planning arrangements for floral decorations and centerpieces, ice carvings, photography, music, entertainment and theme parties. as always, we will be pleased to prepare a custom menu for your specific tastes and desires. please assist us in making your event successful by familiarizing yourself with the following information.

## GUARANTEES

the final attendance must be specified and communicated to your event manager by 9 a.m. three business days prior to your event. this number will be considered a final guarantee, not subject to reduction. if no guarantee number is given to the resort by the three-business-day mark, then your expected attendance will be used as the guarantee. guarantee increases of 5% or more within two business days will incur 10% surcharge and those within 24 hours will incur 25% surcharge for each additional meal. events added within three business days will be subject to special menu selections and pricing. cancellations within 72 business hours will result in the full expense of your event billed and may not be moved to another date.

## FUNCTION SPACE & ROOM SETS

banquet facilities are subject to change should your guaranteed attendance increase or decrease beyond your capacity or below the threshold required for your contracted event space. the 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 may be rented at an additional fee. client setup times are subject to room availability. please arrange your arrival time with your event manager.

## DECORATIONS, DECOR, EQUIPMENT & ENTERTAINMENT

all items contracted through outside vendors are the sole responsibility of the client and must be removed at the conclusion of the event. setup and movement of said items must be handled through the vendor and/or client. a labor fee will be assessed by the hotel if said items are requested to be moved by the client. any events left with significant cleanup above and beyond what is expected will incur an appropriate fee. prior to your arrival, decorations brought into the resort must be approved by your event manager. all decorations must be removed immediately following your event unless prior arrangements have been made. any use of open flame in conjunction with décor or floral arrangements is not permitted. all candles must be enclosed in glass by at least one inch. the following items are not permitted for use in event spaces on hotel property: fog machines, smoke machines, sparklers, rice, birdseed, loose glitter and confetti. any items brought onto resort property must be removed at the discretion of the hotel if it suggests harm to guests or damage to the hotel of any kind.

[CLICK TO RETURN TO TABLE OF CONTENTS](#) 41



# EVENT INFORMATION

## OVERSET

the resort will overset up to 3% of your guarantee, not to exceed 50 seats. any setup required beyond 3% will be subject to a labor fee assessed by the resort. food will only be prepared for the number of guaranteed attendees provided by the client and will exclude the 3% overset number calculated by the resort. the resort is prepared to serve 5% over for groups of 100 or less and 3% over for groups of over 100 but will not be held responsible for service if these percentages are exceeded. oversets include linen, china, silver, glassware and reserved seating signage only. preset food is available for an additional per person cost.

## DIETARY RESTRICTIONS & SPECIAL MEALS

in an effort to better serve your guests, we require dietary requests for all plated-meal functions due at the time of your guarantee. if no dietary requests are specified, the resort reserves the right to provide special meals no greater than 15% of the guarantee. any additional special meals served above and beyond the guarantee will be charged at a rate of 55 per person for breakfast, 70 for lunch, and 90 per person for dinner. kosher and halal meals may be ordered through your catering manager at a 25 surcharge in addition to your per person pricing, or a flat rate of 80, whichever is higher.

## FOOD & BEVERAGE

no outside food and beverage is allowed in any banquet space without written consent from the resort. any outside food and beverage items may be confiscated as it relates to food safety or liquor license restrictions. approved items will be subject to a corkage fee or service charge assessed by the resort. unauthorized food and beverage items brought without permission will be subject to current and appropriate banquet menu pricing.

food and beverage arranged through outside vendors may not replace items available for purchase through the resort without the resort's approval.

all food and beverage served by the resort must be consumed at the event and may not be taken out of the event space.

## ALCOHOLIC BEVERAGE SERVICE

omni la costa resort & spa is the sole provider of any alcoholic beverage product and service. all alcoholic beverage service must be overseen by a resort associate at the current labor fee. guests that do not show proper identification or appear to be intoxicated will not be served. resort policy does not permit serving of shots or overly strong drinks at banquet events. all alcoholic beverage sales will conclude no later than 1:30 a.m. opened bottles are not allowed to be removed from the premises. corkage items may only be returned if unopened. alcoholic items purchased through the resort may not leave the premises and remain property of the resort.





# EVENT INFORMATION

## MEAL SERVICE

breakfast and lunch service is designed to be serviced for 1.5 hours or less. package breaks are not to exceed 30 minutes of service. evening events such as dinners and receptions will be available for up to two hours of service. events that require longer service times will be prorated for each additional 30 minutes of service.

breakfast menus must start service by 10 a.m. lunch menus must start service by 2 p.m. dinner service must begin by 8 p.m. events starting later than the designated times may incur an additional per person charge.

buffets, reception tables and dessert tables require a minimum of 25 people at the full menu price. please see your event manager for special accommodations for groups under 25 people. receptions require a minimum of three total stations. singular stations may not be ordered in lieu of a full meal service. stations must be guaranteed for a minimum of 75% of your expected attendance.

due to health regulations and quality concerns, items from buffets may not be served at a later time and cannot be served for more than three hours total.

events beginning before 6 a.m. and after 10 p.m. will be assessed a 20% additional fee. all menus are subject to revision based on ingredient availability or seasonality. the resort requires the client to provide and distribute meal indicators for plated meals with multiple options. events that contain the reception and main event in the same event space must complete the reception portion in one hour or less.

## CUSTOM MENUS

our catering and culinary experts are specialists in creating customized solutions for your event. items that are created outside the published menus will not be subject to any contracted discount.

## OUTDOOR EVENTS

weather backup space must be determined and decided upon six hours prior to the start of your event and 12 hours prior for events beginning before noon. in the event that the weather backup is used within the six-hour window, a labor fee may be assessed by the resort. if a weather backup is offered and not utilized, the resort is not responsible for delays in service or quality of food and beverage due to weather conditions.

## SCHEDULING

patron agrees to begin function promptly at the scheduled time and agrees to vacate the designated function area at the closing hour as indicated. starting 30 minutes after the contracted event end time, the patron will be charged a minimum fee of 300 per 30-minute interval that the event extends. the resort may assess an increased fee depending on the size and location of your event.



# EVENT INFORMATION

## LOST AND FOUND

omni la costa resort & spa will not assume or accept any responsibility for damages to or loss of any merchandise or articles left at the resort prior to, during, or following any event. items found by resort associates will be turned in immediately to in-house loss prevention (security) to be retrieved by the original owner.

## PROPERTY DAMAGE

as a patron, you are responsible for any damage to any part of the resort during the period of time that you, your attendees, employees, independent contractors, or other agents occupy the resort. the resort does not permit the affixing of anything to walls, floors, or ceilings without prior approval.

## PACKAGES & BOX MOVEMENT

packages may be delivered to the resort no more than three business days prior to the date of the function. the number of pallets expected must be given to your event manager with three days notice or the pallet may be refused. pallets must have a predetermined location if not held in the mailroom. the following must be included on the package to ensure proper delivery:

omni la costa resort & spa  
guest name and arrival date  
name of exhibit booth  
name of event  
location of event  
2100 costa del mar rd.  
carlsbad, ca 92009

box movement will be assessed at a fee of 5 per box and 150 per pallet per movement.

## FURNITURE REMOVAL

functions utilizing public areas, restaurants, or guest rooms within the resort that require the removal of existing resort furniture will be subject to applicable fees. areas include, but not limited to: guest rooms, guest room suites, restaurants, any lobby areas, pools and outdoor public spaces.

## NOISE CURFEW

all outdoor events must cease music and excessive noise by 10 p.m. events may continue beyond the 10 p.m. limit but without excessive noise.

## OUTSIDE CATERING

caterer must provide the following information at least 60 days prior to your event:

catering company license

signed outside-catering waiver

proof of liability insurance

contact information | catering company name, on-site contact name and on-site contact cell phone

one member from the catering company is required to stay during the event to answer any and all questions about the food while the event is taking place.

a designated area outside of the resort kitchen will be available to your caterer in order to prepare any dishes that require to be cooked on-site. outside caterers are not permitted in the resort kitchen at any time.

a detailed outline of every food item to be served must be provided to the resort no later than 30 days in advance of the event.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI LA COSTA RESORT AND SPA • 760-929-6330

[OMNIHOTELS.COM/LACOSTA](https://www.omnihotels.com/lacosta)

OMNI

LA COSTA

CONTACT INFORMATION