

Wedding brochure



OMNI
LA COSTA



Let your *happily*
ever after begin.



Where wedded *bliss* begins.

Weddings at Omni La Costa Resort & Spa embody the ease of the coastal California lifestyle. Say your vows amid the swaying palms and mountain scenery that make SoCal so iconic. Omni La Costa Resort & Spa offers a beautiful selection of indoor and outdoor ceremony, reception and wedding event venues. From the secluded garden and mountain backdrop of Valley Promenade to Costa de la Luna with its adjacent event lawn, the ideal location for your Southern California wedding is here.



About Omni La Costa Resort & Spa.

DESIGNED FOR CALM AND CONNECTION

From the moment you enter through the gates of Omni La Costa Resort & Spa, you are embraced by the picturesque beauty and leisurely charm of the California coast. Here you'll discover an idyllic SoCal getaway, featuring luxurious guest rooms and suites, adult and family pool experiences, a world-class spa and legendary golf. Nestled amongst 400 lush garden acres near the beach in north San Diego, this coastal California resort is a haven of rejuvenation, comfort and escape.





- 600 spacious guest rooms and suites including luxurious villas for an exclusive residential-style experience
- Over 100k square feet of flexible meeting, event and pre-function space; 84 meeting rooms include three spacious ballrooms
- Multiple outdoor event spaces, including lawns, terraces and poolside spaces
- Superior AV technology and fast Wi-Fi
- Two championship golf courses; ranked one of the Top 100 Golf Resorts in North America by Golf Magazine
- Eight sparkling pools including the family-friendly Splash Landing with waterslides, adults-only Edge Pool and two serene Garden Pools
- Six unique dining experiences including prime steaks at Bob's Steak & Chop House, rustic Mediterranean shared plates at Bar Traza, creative dishes with spectacular views from the patio at VUE and satisfying sandwiches at poolside Splash Café
- The Spa at La Costa, an expansive oasis with dry sauna, indoor whirlpool, steam room, and a full menu of body and skincare treatments. Visit a private pool only accessible to spa guests and enjoy light bites and refreshments from Spa Café
- Clay and hard tennis courts, plus pickleball courts, with world-class tennis program by Cliff Drysdale Tennis
- 9,100 square foot Athletic Club featuring Peloton® bikes, access to fitness classes and more

Wedding packages

THE CEREMONY

Omni La Costa offers multiple venues for your ceremony - ranging from a sun-soaked terrace and cascading waterfall to a secluded garden with flowerlined pathways.

CEREMONY | STARTS AT \$4,000 AND INCLUDES:

- Setup of white garden chairs
- Tables for gifts and guest book
- Fruit-infused water station
- Microphone and sound system for officiant
- Rehearsal location

WEDDING PACKAGE INCLUSIONS:

- Three butler-passed hors d'oeuvres
- Two course dinner with a salad course and entrée (your catering manager would be happy to discuss menu enhancements)
- Champagne toast
- Coffee and hot tea service with dinner
- Complimentary wedding cake cutting
- Complimentary menu tasting for up to four guests (for weddings with a guest attendance of 75 guests or more)
- Customary tables, chairs, china, silverware, glassware and napkins
- Four votive candles per table
- Display tables for cake, gifts and escort cards
- Dance floor, DJ tables and staging
- Hotel suite for the couple on their wedding night (for weddings with a guest attendance of 75 guests or more)
- Preferred rates on overnight accommodations for guests





Menus

HORS D'OEUVRES | CHOICE OF THREE COLD SELECTIONS

Roasted tomato and ricotta crostini on a hazelnut crisp

Smokey tomato caprese skewer with extra virgin olive oil and balsamic reduction

Curried chicken salad, banana bread and mango chutney

Truffled deviled eggs

Yukon Gold potato cup with artichokes, spinach, crab and ricotta

HOT SELECTIONS

Oriental vegetable spring roll with citrus plum sauce

Ancho chicken kebob with spiced pineapple chutney

Mini quiche with applewood bacon, caramelized onions and Maytag blue cheese

Paella risotto balls

Vegetable curry samosa with cilantro and cucumber yogurt

Mahi-mahi bites with cajun tartar sauce

Cubano quesadilla roll with braised pork, Gruyere, dill pickle and yellow mustard

FIRST COURSE | CHOICE OF ONE

Caesar Salad | Crunchy romaine lettuce, queso fresco, baked cornbread croutons and chipotle Caesar dressing

Roasted carrot salad | Avocado, oranges, watercress and chili citrus dressing

Local lettuce and flower bouquet | Roasted golden beets, citrus, fine herbs and champagne dressing

Baby iceberg wedge | House cured pork belly, Point Reyes blue cheese, cured tomatoes, five onion sour cream and balsamic reduction

Tequila watermelon | Organic field greens, watermelon, pistachio, cotija, tequila vinaigrette and Tajín

Tender bibb lettuce leaves | Balsamic roasted pears, Stilton and creamy walnut dressing

DELIGHT YOUR GUESTS WITH AN INTERMEZZO | \$10 per person

La Costa honey and lavender, raspberry and rosewater, orange blossom, ginger ale, mixed berry, pink champagne, Meyer lemon and pink peppercorn

Indulge your guests by adding an additional butler passed hors d'oeuvre - \$10++ per person

Menus

THE PEARL

Starting at \$113 per person

Pan fried blackened salmon served with lemon and caper orzo pasta, haricot vert bundle and brown butter

Herb-coated organic chicken breast served with samosa-style potato cake, braised heirloom carrots and Pommery mustard jus

Paprika shrimp and cheddar grits served with tomato serrano jam and sweet corn

Grilled flat iron steak served with blue cheese polenta, citrus poached broccoli and a Cabernet demi-glace

THE SAPPHIRE

Starting at \$125 per person

Pancetta wrapped local seabass served with white bean cassoulet, tomato jam and truffle citrus vinaigrette

Guava-braised beef short rib served with charred corn chipotle polenta, sautéed greens and braising liquid

Snapper en papillote served with coconut risotto, fried plantains and citrus chimichurri

Crab and avocado filled chicken breast served with lemon risotto, tri-color baby carrots and marsala sauce

THE DIAMOND

Starting at \$136 per person

Braised lamb shank served with honey lime sweet potato purée and roasted root vegetables

Filet of beef served with basil-infused potato mousseline, baby vegetable bundle, sundried tomato pesto and balsamic jus

Steak Wellington served with boursin whipped potatoes, asparagus, parsnip purée and truffle jus

Pan-roasted sea bass served with Meyer lemon confit, Parmesan cheese polenta and bundle of baby vegetables

DUO ENTREES

Starting at \$158 per person

Filet and shrimp imperial served with potato gratin, baby carrots, blistered tomatoes, shallots, garlic, preserved lemon and Hollandaise sauce

Filet Oscar with lump crab served with wild mushroom risotto, preserved lemon and market vegetables

Apple-brined prime flat iron steak and pan-roasted chicken breast served with garlic confit Yukon Gold potato gratin, cured tomatoes, natural jus and market vegetables

VEGETARIAN ENTREES

Red Wine & Mushroom Risotto - Caramelized pearl onions, pea purée and pecorino

Pumpkin Ravioli - Grilled asparagus, cured tomatoes, walnuts and kale pesto

Vegetable Paella - Soyriso, purple & yellow cauliflower, spring onions, white corn medallions, saffron broth and basmati rice

Tofu Coconut Curry - Green beans, bell peppers, onions, lime leaves, tomato and basil





Late night

FLAMIN' BRÛLÉE

Chocolate and vanilla brûlée, Chambord macerated berries, whipped cream and shortbread cookies

S'MORES UNDER THE STARS

House made marshmallows, graham crackers, chocolate bars and mini s'mores cupcakes

DOUGHNUT DIPPER

Doughnut rings and holes with white, pink and chocolate frostings, sprinkles, nuts and chocolate toppings

SUNDAE BAR

Vanilla and chocolate ice creams, caramel and chocolate sauces, whipped cream, cherries, assorted toppings

CHURROS

Bavarian cream-filled churros, caramel cream-filled churros, traditional curros, chocolate sauce, tequila anglaise, Chantilly cream and salted caramel

THE AMERICAN WAY

Mini pecan pies, New York-style cheesecakes, strawberry shortcakes, red velvet whoopee pies and Boston cream pies

TRIP TO JULIAN

Warm mini apple pies, spiced crème anglaise sauce, apple pot de crème, apple cider jelly, white and dark chocolate dipped apple wedges and apple chips

7TH INNING STRETCH

Assorted popcorn, mini corn dogs with ketchup, Prop & Peller soft pretzel bites with ballpark mustard, corn tortilla chips, Red Trolley cheese sauce and jalapeños

CUPCAKE CELEBRATION

Chef's selections of mini cupcakes | Vanilla bean, chocolate, strawberry, Oreo crunch and caramel

Beverages

1 bar per 100 guests suggested

HOSTED BAR PRICING ON CONSUMPTION

CHARGED PER DRINK

Gold Cocktails | 14 per drink

Platinum Cocktails | 16 per drink

Diamond Level Cocktails | 18 per drink

House Wine | 15 per glass

Local Craft Beer | 11 per bottle

Premium Imported Beer | 11 per bottle

Premium Domestic Beer | 10 per bottle

Soft Drinks | 7 each

Bottled Water, Sparkling Water | 7 each

Assorted Juices | 8 each

BEER

Local Craft

Premium Imported

Domestic

WINE

Bulletin Place | South Australia Chardonnay

Bulletin Place | South Australia Cabernet Sauvignon

Bulletin Place | South Australia Merlot

CASH BAR PRICING ON CONSUMPTION

CHARGED PER DRINK

Gold Cocktails | 16 per drink

Platinum Cocktails | 18 per drink

Diamond Cocktails | 20 per drink

House Wine | 17 per glass

Local Craft Beer | 12 per bottle

Premium Imported Beer | 12 per bottle

Premium Domestic Beer | 11 per bottle

Soft Drinks | 8 each

Bottled Water, Sparkling Water | 8 each

Assorted Juices | 9 each

NON-ALCOHOLIC BEVERAGES

Coca Cola Brand Soft Drinks

Bottled Water

Sparkling Water

Assorted Juices

25% service charge and 7.75% tax applied to all pricing





Beverages

1 bar per 100 guests suggested

HOSTED BAR PACKAGES

CHARGED PER PERSON

Hosted bars include local craft, imported and domestic beer, house featured wine, Coca-Cola brand soft drinks, fruit juices and bottled water.

GOLD

One hour | \$33 per person

Two hours \$50 per person

Three hours | \$65 per person

Additional hours \$25 per person

PLATINUM

One hour | \$37 per person

Two hours | \$57 per person

Three hours \$75 per person

Additional hours | \$27 per person

DIAMOND

One hour | \$41 per person

Two hours | \$65 per person

Three hours \$87 per person

Additional hours | \$29 per person

GOLD LEVEL COCKTAILS

Vodka | Svedka

Whiskey | Canadian Club

Gin | Seagram's

Rum | Castillos

Tequila | Sauza Blanco

Bourbon | Jim Beam

Scotch | J&B

PLATINUM LEVEL COCKTAILS

Vodka | Absolut

Whisky | Crown Royal

Gin Beefeater

Rum Bacardi

Tequila | Milagro Silver

Bourbon | Old Forester

Scotch | Johnnie Walker Red

DIAMOND LEVEL COCKTAILS

Vodka | Tito's Handmade

Whiskey | Gentleman Jack

Gin | Botanist

Rum | Sailor Jerry

Tequila | Partón Silver

Bourbon | Makers Mark

Scotch | Monkey Shoulder

25% service charge and 7.75% tax applied to all pricing



Forever
starts here.

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

CONNECT WITH A WEDDING SPECIALIST

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