

Weddings




pantail inn

LA JOLLA, CA

Deluxe Paradise Package



IT'S THE DAY YOU'VE DREAMED OF

Your intimate wedding at our luxury boutique inn, overlooking the sparkling, blue Pacific Ocean. Relax and let us attend to all of your needs with our all-inclusive wedding package.

Where Love Stories Come to Life

Pantaino





All-Inclusive

Our elegant all-inclusive wedding package makes your wedding day stress-free by providing you with everything you need from wedding decor, music and florals, to officiant, catering, beverages and photography. Your Wedding Planner is with you every step of the way to make sure all of your needs and desires are fulfilled.



Deluxe Paradise Wedding Package

Our Deluxe All-Inclusive Wedding Package offers you private use of the property on the night of your wedding, as well as use of twenty (20) Pantai Inn guest rooms for your wedding weekend (2 Nights).

Package includes a choice of sites for your ceremony, followed by a reception in our courtyard.

6-HOUR EXCLUSIVE CEREMONY & RECEPTION

YOUR PERSONAL WEDDING COORDINATOR

Rehearsal and Wedding Day Coordination + Planning Assistance

YOUR CEREMONY

One Hour Wedding Ceremony Rehearsal

Non-Denominational Officiant

One Hour Ceremony Includes:

*Choice of Oceanview Lawn, Seaside Rooftop or E.B. Scripps Park

Ceremony site set up with Bistro or Chiavari Padded Chairs

Floral Decorated Arbor and Aisle Decor

Fruit Infused Water Station

Pre-Ceremony Welcome Glass of Sparkling Wine

Ceremony Musician - Harpist, Guitarist or Ukulele

YOUR RECEPTION

Five Hours Courtyard Reception

Reception Site Setup with 8' Farm Tables or 8' Banquet Tables with Linens*

Transfer of Chairs for Reception

*Premium Floor-Length Table Linens & Napkins

Deluxe Chargers & Custom China Plates

Deluxe Flatware, Water Glasses, Champagne Flutes, and Wine Glasses

Cake Table/Desserts Station

Guest Book/Gift Table

Cocktail Hour

4 Tray-Passed Hors d'oeuvres at Cocktail Hour

Unlimited Hosted Bar 5 Hours

Dinner

Plated Duo Dinner Menu

Glass of Sparkling Wine for Toast

Custom Wedding Cake or Dessert Bar

Custom Florals for Ceremony & Reception

5 - Hours DJ/MC with Uplighting

Photography - 8 Hours

Pantai Inn Accommodations - 20 Rooms (2 Nights)

Food & Cake Tastings

Liability Insurance

STARTING AT \$65,500 - 40 GUESTS

Ceremony Sites

Say your vows at one of three unforgettable ceremony settings.

Ceremonies onsite include set up with floral decorated arbor, white, gold or fruitwood padded Chiavari chairs, fruit-infused water station, ceremony musician and one-hour rehearsal. Ceremonies off-site include park permit and all of the above. Choice of location is included for the view you'll never forget!



PANTAI COURTYARD LAWN

Our Courtyard offers an intimate and beautiful ocean view. Our manicured lawn is surrounded by lush greenery and is centrally located on the property.



E.B. SCRIPPS PARK

One of La Jolla's most beautiful parks. Enjoy your ceremony overlooking the beautiful Pacific Ocean. Park permit is included.



SEASIDE TOWER ROOFTOP

Boasting a 180 degree view of the ocean, our Seaside Rooftop is an unforgettable way to celebrate your vow exchange with complete privacy.

Exceptional Catering

Your Caterer has been hand-picked , for quality service, excellent food and 100% reliability. There are a variety of menus to please every palate. Reception dinners are plated meals with 1 Starter, Entrees Duet, 1 starch & 1 vegetable.

Tray-Passed Appetizers

Choose Four

BASIL PESTO ARANCINI

spicy arrabiata sauce, italian cheeses

BELGIAN ENDIVE LEAF

humboldt fog cheese, dried cherry marmalade

CAMBAZOLA TART

spiced pistachio, fig jam

CORN GRIDDLE CAKE

bbq pulled pork, cabbage slaw, lemon-poppy dressing

B'STILLA,

spiced beef, buttered phyllo cup, ginger, toasted almond, powdered sugar

CUBANO BITE,

roasted pork loin, jamon, swiss, house-made pickles, dijonnaise

LAMB LOLLIS,

rosemary, garlic, demi-glace

GRILLED CHEESE BITE,

gala apple, prosciutto, brie, brioche

***SAMPLE
MENU***



PROSCIUTTO & PEAR,

bosc pear, goat cheese mousse, prosciutto, lavender honey

AHI POKE SPOON

sushi grade tuna, wakame seaweed, chopped macadamia

SEARED CRAB CAKES

blue crab, remoulade sauce

COCONUT SHRIMP

pineapple-mango sauce

GARLIC SHRIMP SHOT

cucumber, jicama, radish, salsa verde

GINGER SALMON CHOPSTICK

tamari infused horseradish



Duet Plated Entree

Plated Meal includes Salad selection, Fresh Seasonal Vegetables, Artisan Rolls, Butter, Water, Coffee, and Tea Service.

GRIDDLED FILET MEDALLIONS &

MUSTARD BRAISED CHICKEN

rosemary-thyme roasted pee wee potatoes,
heirloom carrots, charred onion petals,
brandied mushroom demi-glace

THYME RUBBED FLAT IRON &

PORTOBELLO-PARM STUFFED BREAST

mashed potatoes, sherry grilled asparagus,
frisee salad, torn garlic croutons,
piquillo pepper demi-glace

GRILLED FLAT IRON STEAK &

ROASTED ORGANIC CHICKEN

mashed potatoes, sweet grilled corn,
pickled beech mushrooms, king oyster mushrooms,
cipollini onions, green chimichurri, red wine demi-glace

PORTOBELLO-PARM STUFFED BREAST & ROASTED SEABASS

pappardelle, castelvetrano olives,
oven-dried tomatoes, roasted red peppers,
fennel-radicchio meyer lemon shaved salad

ROASTED SKIN-ON CHICKEN BREAST & PAN-SEARED SALMON

red quinoa, green apple, currant, madras curry,
almonds, shallot, charred kale, burnt
orange-shaved fennel salad, roasted chicken demi-glace

MAPLE CHICKEN &

POTATO CRUSTED SEABASS

pancetta-leek risotto, wild mushroom ragout,
crispy parsnips, red wine gastrique

PARMESAN CRUSTED CHICKEN & CAJUN PRAWNS

carrot farrotto, roasted sweet potatoes,
melted leeks, pea tendrils, chorizo aioli



BROWN BUTTER CREAM GNOCCHI

butternut squash, arugula, parmesan, golden
raisins, toasted pine nuts, touch of cream

SWEET CORN POLENTA

roasted eggplant ragout, lemon-parsley
gremolata, shaved parmesan

MOROCCAN EGGPLANT ROULADE

red quinoa, green apple, currant, madras curry,
almonds, shallot, charred kale

CABERNET BRAISED SHORT RIBS & PARMESAN CRUSTED CHICKEN

Carrot farrotto, roasted sweet
potatoes, melted leeks,
pea tendrils, chorizo aioli.



Hosted Bar

PREMIUM FULL BAR - 5 hrs of Bar Service

Specialty Cocktails

Choice of (2) Specialty Cocktails or Mocktails

Premium Spirits

Tito's Handmade Vodka, Bombay Sapphire Gin, Bacardi Dark Rum, Herradura Silver Tequila, Maker's Mark Bourbon, Dewar's White Label Scotch; Vermouths, Bitters and Triple Sec

Beer & Wine

Seasonal wine selection includes: two red wines and two white wines. La Marca Prosecco. Bud Light, Stella Artois, Coronado Brewing Co. Orange Avenue Wit, Pacifico

Soft Drinks and Mixers

Coke, Diet Coke, Sprite, Ginger Ale, Assorted Juices, Soda, Tonic, Still and Sparkling Water, Fresh Lime Juice, Simple Syrup, Lemons, Limes, Oranges, Cherries, Olives, and Garnishes

Coffee Station

Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal Teas





We'll Handle the Details

We at Pantai Inn, will ensure the ultimate in food quality along with flawless coordination of all the details of your wedding day.

From place setting to menu planning, music to cake decoration, right down to the champagne toast. We want you to feel like a guest at your own wedding!

So just Eat, Drink and Be Married



Where Love Stories Come to Life






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LA JOLLA, CA

For more information or to start planning your Big Day,
please contact our Event Specialist Jacquelyn at:

Jacquelyn@Pantai.com

PANTAI.COM | 1003 COAST BOULEVARD LA JOLLA, CA 92037

*PRICES AND INCLUSIONS SUBJECT TO CHANGE.