



La Casa SINCE 1929
del Camino

Weekdays: Sunday - Thursday
Rooftop - 9:00 pm latest
Comedor / Lobby - 12:00 am latest

Weekends: Friday - Saturday
Rooftop - 10:00 pm latest
Comedor / Lobby - 12:00 am latest

Contact our Event Manager at
events@lacasadelcamino.com

1289 South Coast Highway,
Laguna Beach, Ca 92651

www.lacasadelcamino.com

ROOFTOP

Located in Laguna Beach, this stunning space offers a sprawling wraparound deck and a full-service bar. Perfect for an intimate occasion or a grand event, this magnificent view of the Pacific Ocean and Cress Beach is not to be missed.

LOUNGE

(30 seated or 25 reception)

\$1,500 Space Fee + \$1,500 F&B min
(Monday – Thursday)

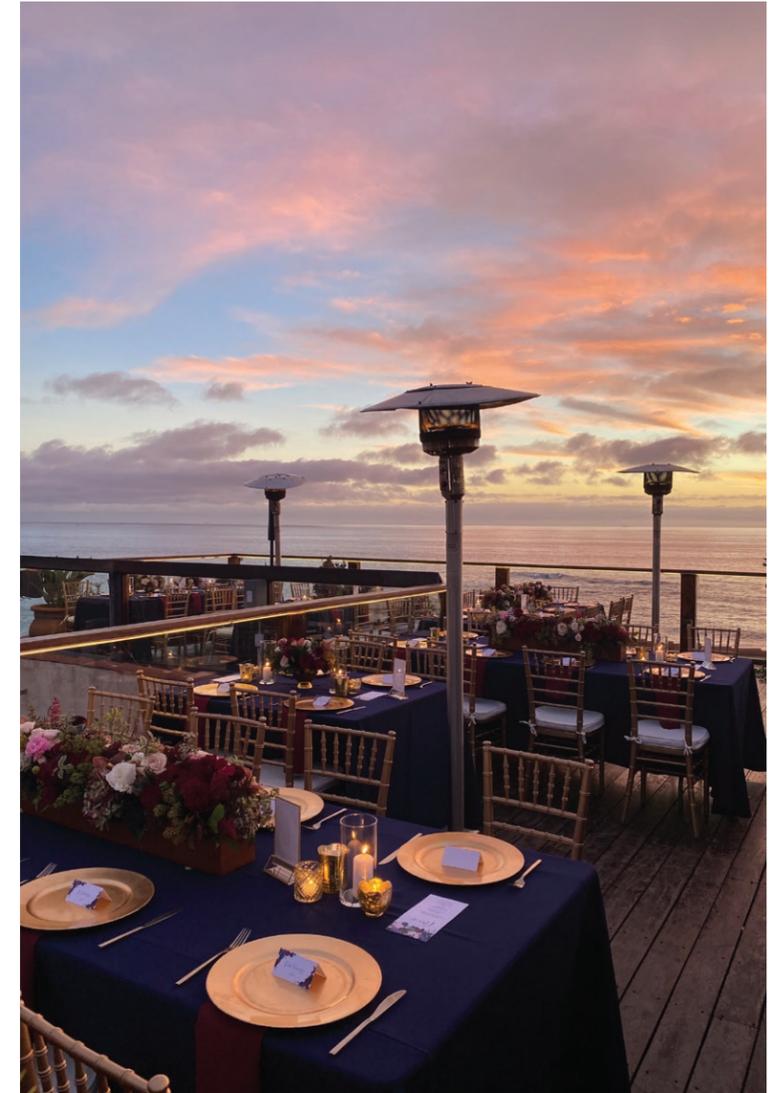
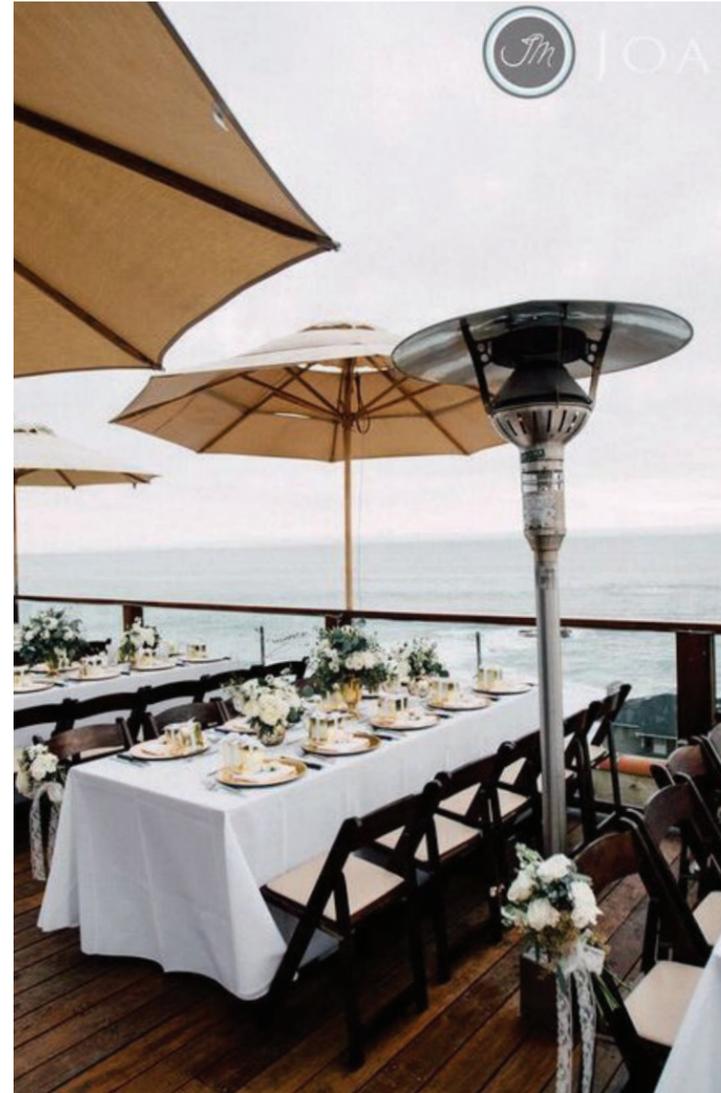
\$2,000 Space Fee + \$2,000 F&B Min
(Friday – Saturday)

HALF DECK

(50 seated or 60 cocktail)

\$3,000 Space Fee + \$ F & B Minimum
(Monday-Thursday)

\$3,500 Space Fee \$ F & B Minimum
(Friday-Saturday)



SOUTH POINTE STRIP + LOUNGE

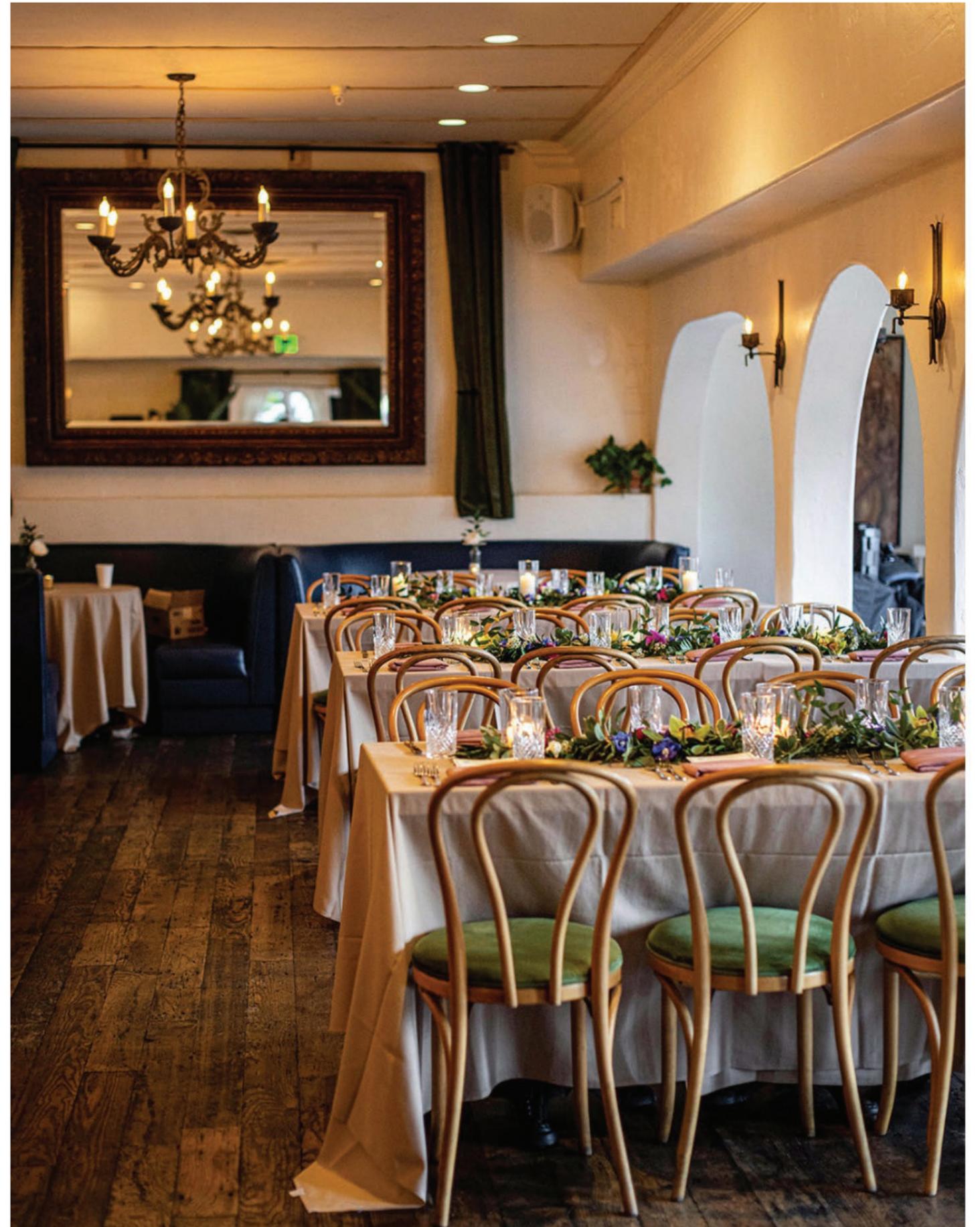
(60 seated or 70 cocktail)

\$4,500 Space Fee + \$5,000 F&B min *(Monday-Thursday)*

\$5,500 Space Fee + \$6,000 F&B min *(Friday-Saturday)*

Full rooftop available for up to 120 guests. Please email for pricing

EVENT SPACES CONT.



COMEDOR

(50 seated or 80 cocktail)

(Lobby can be combined for an additional fee)

\$4,5000 Space Fee + \$4,000 F&B Min (Monday – Thursday)

\$5,000 Space Fee + \$6,500 F&B Min (Friday – Sunday)

BRUNCH BUFFET MENU

(11:30 am – 2:30 pm)

\$65 pp (tax and gratuity not included)

SALADS:

*** Please Choose One Item ***

Hearts of Romaine Salad GF

Gorgonzola, dried cranberry, candied pecans, with house vinaigrette

Caesar Salad

White anchovy, shaved Parmesan, croutons

PASTA:

*** Please Choose One Item ***

Pasta Primavera

with Alfredo Cream Sauce

Pasta Primavera

Tomato-Basil Marinara Sauce

ENTREES:

Spanish Potato Mini Tortillas

Goat Cheese & Roasted Red Pepper
Mini Quiche

Deep Dish Buttermilk Pancake Stuffed
w/ Cranberries and Apples

Deep Dish Buttermilk Pancake Stuffed
w/ Blueberries and Granola

SIDES:

Fresh Seasonal Fruit

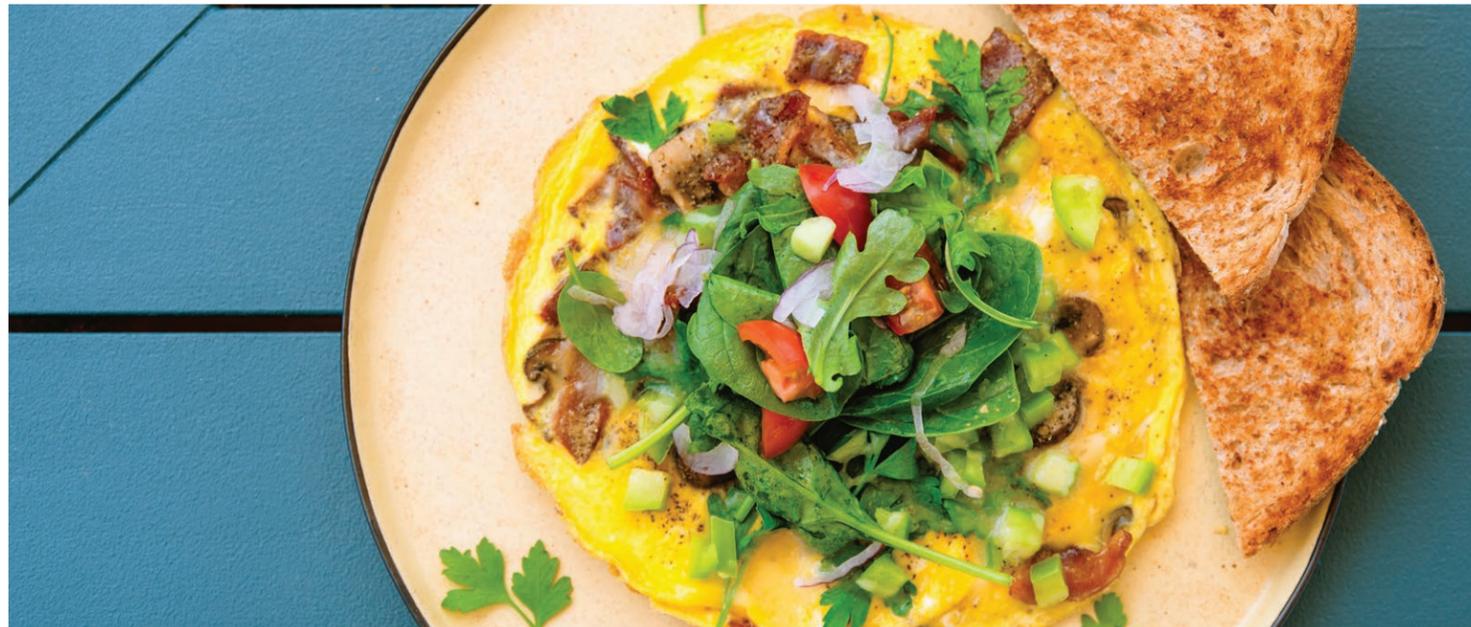
Breakfast Potatoes

Scrambled Eggs

Applewood Smoked Bacon or Sausage

DESSERT:

Mini Chocolate Beignets



DINNER BUFFET MENU

Buffet required for more than 50 guests

(4:00 pm – 8:00 pm)

\$95 pp (tax and gratuity not included)

SALADS

** Please Choose One Item **

Tri-Colored Salad

Radicchio, white endive, arugula, parmesan, red wine vinaigrette

Caesar salad

White anchovy, shaved Parmesan, croutons

Mixed Garden

Lettuce, smokey blue cheese, candied walnuts, dried cherries, maple Dijon dressing

ENTREES

** Please Choose Two Items **

Plancha seared salmon

w/ coconut curry sauce

Three Cheese Pasta

Chef's Blend Mushrooms, Fresh Herbs, Parmesan, Gruyere & Gorgonzola (V)

Pasta Primavera

Grilled Seasonal Vegetables with Tomato-Basil Marinara Sauce (V)

Grilled Filet Mignon

Chef's Blend Mushroom and Peppercorn Sauce

Braised prime boneless short ribs

Chicken marsala with mixed mushroom

** *Fish upgrade is available*

– *market price depending on season*

SIDES

** Please Choose Two Items **

Roasted Honey Glazed Carrots

Roasted Asparagus

Steamed Broccolini

Steamed Rice

Roasted Fingerling Potatoes

Mashed Potatoes

KIDS MEAL

Chef's Choice – \$25

VENDOR'S MEAL

Chef's Choice – \$40



HORS D'OEUVRES MENU

Passed Hors D'oeuvres

*** 50 pieces per item ***

HOT ITEMS

Mini Crab Cakes \$225

Herb Seared Chicken Skewer \$215

Coconut Shrimp with Spicy Mango Sauce \$200

Bacon Wrapped Dates \$225

Mini Carnitas taquito with avocado crema and salsa Verde \$215

Teriyaki steak with horseradish cream and scallions \$225

Roasted vegetable empanada with chipotle aioli and cilantro \$225

COLD ITEMS

Caprese Skewers with Mozzarella, Basil & Cherry Tomato \$175 (V)

Hardwood smoked salmon crostini with lemon chive goat cheese and American caviar \$200

Ahi Tuna Poke on Crispy Wontons \$225

HUMMUS DISPLAY

Pesto aioli, tzatziki and hummus dip with vegetables and pita bread

Display (serves 50-75) \$350.00

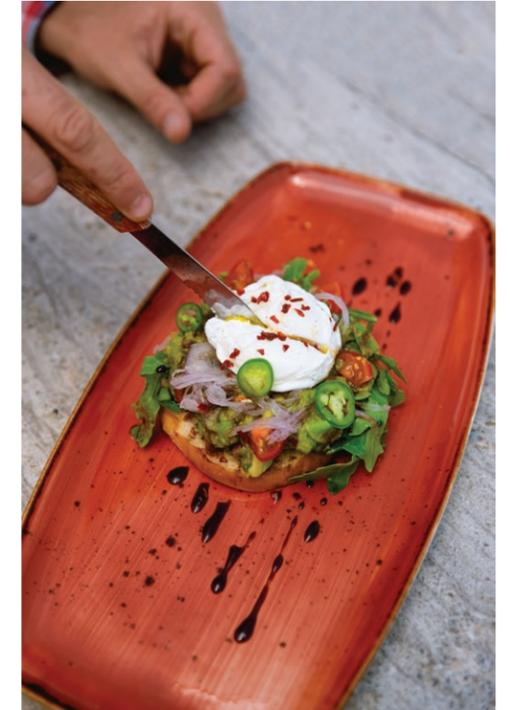
CHEESE & CHARCUTERIE BOARD

Imported domestic cheese, assorted meats with seasonal fruit, bread and nuts

Display (serves 50-75) \$750.00

DESSERT DISPLAY

Mini Petit Fours (serves 50 guests) - \$550



BAR PACKAGES

All packages include soft drinks and juice

BEER & WINE

\$60.00 per person

Wine: Hess Chardonnay, Ruffino Pinot Grigio,
Angeline Reserve Pinot Noir, Terrazas Cabernet Sauvignon,
Opera Prima Sparkling Brut

Beer: Stone IPA, Coors Light and Modelo

WELL

\$75.00 per person

Wine: Hess Chardonnay, Ruffino Pinot Grigio,
Angeline Reserve Pinot Noir, Terrazas Cabernet Sauvignon,
Opera Prima Sparkling Brut

Beer: Stone IPA, Coors Light and Modelo

Liquor: Tito's Vodka, Don Julio Blanco, Maker's Mark,
Captain Morgan, Tanqueray

PREMIUM

\$95.00 per person

Wine: Newton Skyside Chardonnay, Ruffino Pinot Grigio,
Black Stallion Pinot Noir, St. Francis Cabernet,
Korbel Sparkling

Beer: Stone IPA, Coors Light and Modelo

Liquor: Grey Goose Vodka, Casamigos and Patron Tequila,
Woodford Reserve Whiskey, Bacardi and Capt Morgan Rum,
and Hendricks

NON-ALCOHOLIC PACKAGE

\$8.00 per guest (4 hours open bar)

sodas and juices

COFFEE AND TEA STATION - \$250

CASH OR CONSUMPTION BAR AVAILABLE ON REQUEST
(*\$150 BARTENDER FEE APPLIES*)





IN-HOUSE COORDINATION

In-house coordination by Event Manager includes: linens, timeline, floor plan(s), arrangement of table settings, silverware, cutlery.

\$500.00 Flat Fee

PLEASE NOTE:

- Private events are booked in 4 hour time slots
- Wedding Ceremonies and Receptions are in 5 hour time slots

DEPOSIT

The non-refundable deposit is equal to the room rental(s) of the event space(s) being rented. Dates and space are available on a first-come, first-served basis upon receipt of the security deposit. Check, cash, and credit card are accepted forms of payment.

SERVICE CHARGE

Service charge is 20% and applied to food and beverage only.

GRATUITY

Please note that service charge is not a gratuity. Gratuity can be left at the discretion of the client.

SALES TAX

City sales tax is 9.5% and applies to all line items including service charge.

FINAL GUEST COUNT & BALANCE

The final guest count, menu selections, and balance will be due 7 days prior; excludes valet and consumption bar totals, which will be tallied at the event's conclusion.

EXTRA HOUR

For an additional \$10.00 per person, you may extend your event one hour. Non-alcoholic beverages are included. Alcohol may be on a cash or consumption bar basis for the final hour.

DJ'S & ENTERTAINMENT

*NO DJ's Permitted On The Rooftop.
Only Allowed In Comedor.*

Extreme DJ Service

949.362.4218
info@extremedjonline.com
www.extremedjservice.com

Kalama Brothers

949.291.6478
www.kalamabrother.com

Black Tie Events

714.744.3818
info@blacktieevents.net
www.blacktieevents.net

WEDDING CAKE

It's All About the Cake
949.240.7100
www.itsallaboutthecake.com

Great Dane Bakery

949.367.0100
www.greatdanebakery.com

Cinderella Cake

949.303.3355
www.cinderellacakes.com

HAIR/MAKEUP ARTISTS

Genna Khein Hair & Makeup Artist 949.436.6252
genna@gennakhein.com
www.gennakhein.com

Pure Beauty by Danielle

949.614.5660
info@purebeautybydanielle.com
www.purebeautybydanielle.com

PHOTOGRAPHERS & VIDEOGRAPHERS

The Everlasting Photo
949.229.0972
amber@theeverlastingphoto.com
www.orangecountyweddingphotographer

FLORISTS

Flour and Flowers Design
949.533.9523
hello@flourandflowersdesigns.com
www.flourflowerdesigns.com

Flowers by Arvore De Luz

Melissa Alvis, Owner
melissatomis@zoho.com
www.ArvoreDeLuzflowers.com

Michael Walls Florals

Michael Walls
310-435-2487
www.michaelwallsfloral.com

OFFICIANTS

Jeff Tackett
909.856.2058
jtackett10@gmail.com
www.ocweddingofficiant.com

Great Officiants

562.435.4000
info@greatofficiants.com
www.greatofficiants.com

Brent Edwards

949.202.6086
brent@reverendbrent.com
www.reverendbrent.com

WEDDING COORDINATORS

Own the Day Events
Katelynn Mac Intyre
949-229-0445
www.ownthedayevents.com

Elle A Events

Elle Anderson
310.925.3999
www.elleaevents.com
elle@elleaevents.com

Ryann Kristena Events

Ryann Doria, Planner
www.ryannkristenaevents.com
hello@ryannkristenaevents.com
(714) 476-8007

SPECIALTY RENTALS

Signature Party Rental
www.signatureparty.com

CPG Event Rentals

Adrian Gonzalez
Adrian@cpgeventrentals.com
www.cpgeventrentals.com