WELCOME TO THE FACULTY CLUB

The moment you walk through our doors, you will experience the highest caliber of cuisine and service. With over 25 years of dedication to UC San Diego, our catering team will make your wedding day a dream come true. We will arrange a tour of the Club so you and your family can explore our award-winning venue hidden within a cozy eucalyptus grove. Our experienced team will coordinate the staff, equipment, cuisine, and other logistics to make this an event for you and your guests to remember. We can also assist with ceremony rehearsals & rehearsal dinners, so don’t hesitate to ask how we can help personalize your experience at the Club. Congratulations on your engagement, and best of luck with all the planning. We hope that the Faculty Club can be a part of your special day!
MEET THE TEAM!

TOM MIGNANO  
Executive Director

TEMO RINCON  
Banquet Manager

ED KOENGETER  
Executive Chef

JULIA ENGSTROM  
Director of Catering

TERRI ANN MILLER  
Catering Sales Manager

FEELING CREATIVE?
Your wedding should be as special & unique as you are! Ask us how we can help customize your event with photobooths, custom linens & furniture, and so many more options!
WEDDING PACKAGES

CEREMONY PACKAGE ($500)
(2) Hours of Ceremony (Including Setup)
Private Courtyard or Sun God Lawn Ceremony Site
Garden Chairs (Up to 150)
Experienced Event Coordination Team
In-House Podium & Microphone
White Runner Aisle
Private Bridal Suite & Grooms Room
Infused Water Station
30 Minute Rehearsal

RECEPTION PACKAGE
Set up and Breakdown
In-House Audio/Visual
Service Staff & Bartender
Classic Parquet Dance Floor
Easels for Engagement Photos
China, Flatware and Glassware
Tables & Chairs ~ Elegant Linens & Napkins
Votive Candles & Mirrors ~ Buffet Décor
Skirted Tables for Gifts, Place Cards, Guest Book & Cake
FACULTY CLUB SPACES

CEREMONY
Interior Courtyard or Sun God Lawn
Included in $500 Ceremony Package

RECEPTION
Atkinson Pavilion (50-120 people) = $900 for 4 Hours
Dining Room (50-300 people) = $1,100 for 4 Hours
Entire Facility (400+ people) = $2,000 for 4 Hours

** Reception times do not include wedding ceremony
** Faculty Club members receive a substantial discount
# Favorite Packages

## Wedding Package 1
- Elegantly Served Meal or Buffet
- House Merlot and Chardonnay Served with Dinner
- Champagne/Sparkling Cider Toast
- Cake Cutting
- Ryan Brothers Locally Roasted Whole Bean Coffee ~ Decaffeinated Coffee ~ Hot Tea

## Wedding Package 2
- **ONE** Hour Hosted Bar (Call Brands, Beer, Wine, Soda, Mineral Water)
- Imported and Domestic Cheeseboard with Specialty Crackers and Sliced Baguettes
- Fresh Fruit Tray OR Garden Crudités with Ranch Dip
- Choice of **TWO** Hors d’oeuvres
- Elegantly Served Meal or Buffet
- House Merlot and Chardonnay Served with Dinner
- Champagne/Sparkling Cider Toast
- Cake Cutting
- Ryan Brothers Locally Roasted Whole Bean Coffee ~ Decaffeinated Coffee ~ Hot Tea

## Wedding Package 3
- **FOUR** Hour Hosted Bar (Call Brands, Beer, Wine, Soda, Mineral Water)
- Imported and Domestic Cheeseboard with Specialty Crackers and Sliced Baguettes
- Fresh Fruit Tray OR Garden Crudités with Ranch Dip
- Choice of **THREE** Hors d’oeuvres
- Elegantly Served Meal or Buffet
- House Merlot and Chardonnay Served with Dinner
- Champagne/Sparkling Cider Toast
- Cake Cutting
- Ryan Brothers Locally Roasted Whole Bean Coffee ~ Decaffeinated Coffee ~ Hot Tea

<table>
<thead>
<tr>
<th></th>
<th>Package 1</th>
<th>Package 2</th>
<th>Package 3</th>
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</thead>
<tbody>
<tr>
<td>Hours of Hosted Bar</td>
<td></td>
<td>1</td>
<td>4</td>
</tr>
<tr>
<td>Call Brands, Beer, Wine, Soda, Mineral Water</td>
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</tr>
<tr>
<td>Imported and Domestic Cheeseboard with Specialty Crackers and Sliced Baguettes</td>
<td></td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>Fresh Fruit Tray OR Garden Crudités with Ranch Dip</td>
<td></td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Number of Hors d’oeuvres</td>
<td></td>
<td>2</td>
<td>3</td>
</tr>
<tr>
<td>Elegantly Served Meal or Buffet</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>House Merlot and Chardonnay Served with Dinner</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Champagne/Sparkling Cider Toast</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>Cake Cutting</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Ryan Brothers Locally Roasted Whole Bean Coffee ~ Decaffeinated Coffee ~ Hot Tea</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
</tbody>
</table>
Prices are **PER PERSON** and include Soup or Salad, Bread & Cie Rolls with Butter, and Ryan Brothers Locally Roasted Whole Bean Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea & Water Service. Special dietary requests are happily accommodated!

<table>
<thead>
<tr>
<th>ENTREE</th>
<th>PACKAGE 1</th>
<th>PACKAGE 2</th>
<th>PACKAGE 3</th>
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</thead>
<tbody>
<tr>
<td><strong>Filet Mignon</strong></td>
<td>$66.95</td>
<td>$91.95</td>
<td>$108.95</td>
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<tr>
<td>With Crispy Shallots &amp; Demi Glaze</td>
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<tr>
<td><strong>Sirloin Chateau Beef</strong></td>
<td>$58.95</td>
<td>$82.95</td>
<td>$100.95</td>
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<tr>
<td>Sliced and Finished with Mushroom Demi Glaze</td>
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<tr>
<td><strong>Boeuf Bourguignon</strong></td>
<td>$58.95</td>
<td>$82.95</td>
<td>$100.95</td>
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<tr>
<td>With Baby Carrots, Pancetta, Mushrooms, Pearl Onions, Fingerling Potatoes and Fresh Thyme</td>
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<tr>
<td><strong>Braised Short Ribs of Beef</strong></td>
<td>$58.95</td>
<td>$82.95</td>
<td>$100.95</td>
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<tr>
<td>Red Wine ... TENDER!</td>
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<tr>
<td><strong>Tri Tip of Beef</strong></td>
<td>$59.95</td>
<td>$83.95</td>
<td>$101.95</td>
</tr>
<tr>
<td>Sliced and Finished with Chimichurri Sauce</td>
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<tr>
<td><strong>Chicken Piccatta</strong></td>
<td>$54.95</td>
<td>$78.95</td>
<td>$96.95</td>
</tr>
<tr>
<td>With Lemon Beurre Blanc, Mushrooms and Capers</td>
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<tr>
<td><strong>Chili Roasted Turkey Breast</strong></td>
<td>$54.95</td>
<td>$78.95</td>
<td>$96.95</td>
</tr>
<tr>
<td><strong>Roasted Rosemary Perfumed Pork Loin</strong></td>
<td>$55.95</td>
<td>$79.95</td>
<td>$97.95</td>
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<tr>
<td>With Apple Cider Sauce</td>
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<td></td>
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<tr>
<td><strong>Seared Duck Breast</strong></td>
<td>$57.95</td>
<td>$81.95</td>
<td>$99.95</td>
</tr>
<tr>
<td>With Blackberry Sauce</td>
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<tr>
<td><strong>Lemon Fettuccine Shrimp Pasta</strong></td>
<td>$59.95</td>
<td>$83.95</td>
<td>$101.95</td>
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<tr>
<td>With Tomatoes, Capers, Shallots, Garlic, Arugula</td>
<td></td>
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<tr>
<td><strong>Pan Seared Fillet of Salmon</strong></td>
<td>$59.95</td>
<td>$83.95</td>
<td>$101.95</td>
</tr>
<tr>
<td>With Lemon Caper Beurre Blanc</td>
<td></td>
<td></td>
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<tr>
<td><strong>Cedar Planked Salmon Fillet</strong></td>
<td>$59.95</td>
<td>$83.95</td>
<td>$101.95</td>
</tr>
<tr>
<td>Herb and Olive Oil Finish</td>
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<tr>
<td><strong>Grilled Portabella Mushroom</strong></td>
<td>$54.95</td>
<td>$78.95</td>
<td>$96.95</td>
</tr>
<tr>
<td>Stacked on a Bed of Potatoes, Polenta, or Cous Cous, with Balsamic Reduction Drizzle</td>
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<tr>
<td><strong>Club or Themed Buffet</strong></td>
<td>$65.95</td>
<td>$90.95</td>
<td>$107.95</td>
</tr>
<tr>
<td><strong>Club Duet</strong></td>
<td>$66.95</td>
<td>$91.95</td>
<td>$108.95</td>
</tr>
<tr>
<td>Petite Filet Mignon &amp; Salmon Fillet</td>
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</tbody>
</table>
HORS D’OEUVRES

BEEF
- Steak Crostini with Horseradish Cream
- Meatballs in Hoisin BBQ Sauce

PORK
- Applewood Smoked Bacon Wrapped Dates
- Prosciutto Wrapped Melon
- Pot Stickers with Thai Chili-Ponzu Dipping Sauce

CHICKEN
- Coconut Chicken Skewers with Citrus Sauce
- Crispy Chicken Egg Roll with Sweet Chile Garlic Sauce
- Peking Duck Rolls with Plum Sauce
- Thai Chicken Satay with Peanut Sauce

SEAFOOD
- Applewood Smoked Bacon Wrapped Scallops
- California Rolls with Soy Sauce & Wasabi
- Tandoori Marinated Grilled Shrimp Skewer
- Maryland Blue Crab Cakes
- Cold Jumbo Shrimp with Cocktail Sauce
- Smoked Salmon Canape

VEGETARIAN
- Artichoke and Boursin Beignet
- Caramelized Leek, Fennel & Roquefort Tartlet
- Chilled Cheese Tortellini Brochette with Pesto Cream
- Vegetable Lumpia with Sweet & Sour Sauce
- Slow Roasted Tomato Bruschetta
- Miniature Spinach Quiche
- Spinach Cheese Filo Blossoms
- Butternut Squash or Tomato Bisque Soup Shots

ELEGANT DISPLAYS
- Bruschetta Bar
- Hummus Trio
- Caprese or Antipasto Salad
- Fresh Mango & Mint Spring Rolls
- Baked Brie en Croute
- Baked Brie with Honey
- Gourmandise Cherry Cheese Torte
- Hot Artichoke or Spinach Dip
- Asparagus Platter
DIRECTIONS

Helping your guests find the Faculty Club is an essential part of the planning process. To avoid a frustrating experience with directions & parking, please provide your wedding party with the following information.

Here is a link to the directions page on our website: http://facclub.ucsd.edu/mod_AboutUs/Directions.aspx

HEADING NORTH ON I-5
Take I-5 north to the La Jolla Village Drive exit. Turn left at the end of the exit ramp. Follow La Jolla Village Drive through several lights. La Jolla Village Drive turns into North Torrey Pines Road. Turn right at light onto La Jolla Shores Drive. Make an immediate left onto Scholars Drive. Follow Scholars Drive through 2 stop signs. Parking lot 206 will be on your right.

HEADING SOUTH ON I-5
Take the Genesee Avenue exit. Turn right on Genesee. At the third light, turn left on North Torrey Pines Rd. At the fifth light, turn left onto the UCSD campus. Proceed on Muir College Drive. At the second stop sign, turn right onto Muir Lane. At the next stop sign, turn left. Turn right into parking lot 206.

PARKING

When guests arrive at the Faculty Club, they can park in a Faculty Club marked space in Lot 206 and pick up a complimentary weekend parking permit at the front desk to place on their dashboard.

We have approximately 45 Faculty Club spaces. As of July 1st, 2013, weekend parking is complimentary in non Faculty Club spaces.

We highly recommend arranging directional signage and parking attendants. Please contact our catering office for coordination.
FLORAL
Passion Florals
(619) 990-0413
www.passionflorals.com
Grand Floral
(619) 231-8080
www.grandfloral.com
Wholesale Flowers
(619) 295-3444
www.sdflowers.com

FURNITURE
Classic Party Rentals
(858) 496-9700
sandiego.classicpartyrentals.com
Platinum Party Rentals
(858) 483-7368
www.platinumpartyrents.com

COORDINATION
Cori Garcia
(619) 980-2674
classicweddingsandiego.com
Affairs by Amy
(619) 438-0269
yoursandiegoweddingplanner.com
The Party Link
(619) 464-3800
www.thepartylink.net

PHOTOGRAPHERS
Walter Wilson Studios
(619) 684-1426
walterwilsonstudios.com
Siegel Thurston
(858) 454-1383
www.siegelthurston.com
Melissa Coetzee
(760) 803-9464
belladivaphoto.com
Maryann McGuire
(619) 543-0033
www.maryannephoto.com

CAKES
European Cake Gallery
(619) 222-3377
www.europeancakegallery.com
French Gourmet
(858) 488-1725
www.thefrenchgourmet.com
Cups
(858) 459-2877
cups1j.com

ENTERTAINMENT
Eric Foster (Guitar)
(619) 260-4104
efoster@mcc.miracosta.cc.ca.us
Colin McAllister (Guitar)
(858) 232-3388
www.colinmcallister.com
John Cain
(619) 944-6810
www.johncain.info
Sue Palmer
(619) 838-3316
www.suepalmer.com
PAYMENTS & DEPOSITS
Reservations are confirmed when our Catering Department has received a signed contract with receipt of the non-refundable $1000 deposit via check (made to UCSD Faculty Club) or credit card.

GUARANTEED GUEST COUNT
A final, guaranteed minimum guest count is required ten (10) business days prior to your wedding day. Please provide quantities of vegetarians, individuals with special dietary needs, children, and vendor meals.

EQUIPMENT & SERVICES
Our facility rental includes set-up, break-down, tables, chairs, china, glassware, flatware, and linens. Our catering office will arrange any audio/visual or parking needs for your event.

FOOD & BEVERAGE POLICY
The Faculty Club runs a state-of-the-art kitchen, staffed by Premier Food Services & Premier...La Jolla, and headed by Executive Chef Ed Koengether. All food and beverage must be provided by our Club. No outside food or beverage is allowed, with the exception of wedding cakes or cupcakes.

ALCOHOL POLICY
The Faculty Club has a full liquor license and can provide a range of beverage services, from full bar service to serving wine with dinner. All beverage service must be provided by our club, and no outside Alcohol or Non-Alcoholic Beverages are permitted. Both hosted and non-hosted bar options are available.

FOOD & BEVERAGE MINIMUMS
The food & beverage minimum for weddings with a reception in the Atkinson Pavilion is $5,000. The minimum for weddings with a reception in the Dining Room is $10,000.

MENU SELECTIONS
Our Catering Manager will coordinate & customize your reception menu. Final menus must be confirmed a minimum of 14 days prior to your wedding to guarantee your selections.

SERVICE CHARGES & SALES TAX
20% service charge is added to all food and beverage. All charges, including facility rental, food and beverage & service charge are subject to California State sales tax.

SMOKING POLICY
Effective September 1, 2013, smoking, use of smokeless tobacco products, and the use of unregulated nicotine products are prohibited on the UC San Diego campus, indoors or outdoors. Please be aware.