





La Doña

OCEAN BEACH

Host your next event at La Doña in Ocean Beach, where the vibrant flavors of Guadalajara and Baja California come to life in every dish. You'll experience the warmth and charm of dining at your Abuela's, but with the unique twist that only La Doña can provide.

Paired with hand-crafted cocktails, a thoughtfully curated selection of San Diego's finest craft beers, and a wide array of classic Mexican brews, your celebration will be filled with laughter, libations, and unforgettable memories.

Let us make your special moments even more memorable at
La Doña, we can't wait to host your next fiesta!





EVENT SPACES



BUYOUT

Capacity: 200



MAIN DINING ROOM

Reception Style: 50 Seated Capacity: 40

Add on the outdoor seating/tables: Seating increases +20, Reception increases +30



TERRACE BUYOUT

Capacity: 125



1/2 TERRANCE

Reception Style: 55 Seated Capacity: 42





AMENITIES

TEQUILA & MEZCAL EDUCATION
EXPERT TEQUILA & FOOD PAIRINGS
HAND CRAFTED COCKTAILS
HOSTED BAR PACKAGES
TORTILLA CART
AUDIO VISUAL
PROJECTOR SCREEN
CUSTOMIZABLE CATERING

PASSED TRAY SERVICE
PRIVATE DINING
VENUE BUYOUT
PREFERRED VENDOR LIST
WIFI
FLEXIBLE FLOOR PLANS
PROFESSIONAL EVENT PLANNER
HEAT LAMPS

ADD ONS

TEQUILA EDUCATION

Enhance your private event with a curated tequila education experience, where guests will explore the rich history, diverse flavors, and expert techniques of hand-selected premium tequilas.

FIESTA UPGRADES

Pricing varies. Subject to availability. *Denotes for buyouts only

ATTENDED BUFFET STATIONS, AUDIO VISUAL, CUSTOM SIGNAGE, EMCEE*, KARAOKE, LIVE MUSIC*, LOTERIA MEXICAN BINGO, MARIACHI BANDS*, PROJECTOR SCREEN, SALSA DANCE LESSONS, SATELLITE BAR*, TEQUILA OR MEZCAL FLIGHTS, TEQUILA TASTINGS & EDUCATION, TORTILLA CART, TRANSPORTATION SERVICES, TRIVIA, WHITE OR BLACK LINEN





EVENT MENU

HORS D'OEUVRES FEEDS 25 PEOPLE

BAJA-STYLE CEVICHE*

Lime-cured whitefish, tomato, onion, cilantro, fresh jalapeño, cucumber, avocado, clamato, chips 175

CILANTRO LIME SHRIMP WONTON CUPS*

Grilled shrimp, cilantro, lime, roasted jalapeño, guacamole 175

MINI TINGA TOSTADAS*

Braised chipotle chicken, crema Mexicana, queso fresco, roasted corn, micro greens 150

STUFFED JALAPEÑOS

Bacon-wrapped jalapeños, chorizo, cheese blend, dulce morita sauce 125

STREET ELOTE

Roasted off the cob corn, mayo, sour cream, cotija, tapatio, butter, lime, tajín 125

LA DOÑA GUACAMOLE

Spicy pepitas, queso fresco, crispy chicharrones 150

COCONUT SHRIMP*

Mango jalapeño relish 175

JALAPEÑO CILANTRO TEMPURA COLIFOR*

Tempura battered cauliflower, roasted corn relish, guajillo aioli dipping sauce 125

ROASTED POTATO & POBLANO COTIJA TAQUITOS*

Crema Mexicana, queso fresco, pico de gallo 150

GOAT CHEESE DATES

Dates, honey goat cheese, apricot jalapeño dipping sauce 125

MINI TJ DOGS*

Bacon-wrapped hot dogs, grilled peppers and onions, ketchup, mustard, cilantro-lime aioli 175

SHRIMP AGUACHILE ROJO

Lime-cured shrimp, cucumber, red onion, spicy árbol-tepin chile salsa, avocado 175

EMPANADITAS

Handmade shredded beef and cheese empanaditas, black sesame seeds, chipotle aioli 150

CHIPOTLE BBQ PULLED PORK SLIDERS

Chipotle BBQ pork, jalapeño-apple slaw, mini brioche bun, jalapeño aioli 175

A LA PLANCHA QUESADILLAS*

Handmade with Oaxaca cheese, guacamole, pico de gallo, sour cream 125

Add protein: Carne asada, pollo, carnitas, shrimp or birria +50

* ITEMS MAY BE TRAY PASSED OR DISPLAYED





ENSALADAS

FEEDS 25 PEOPLE | ADD PROTEIN: ASADA, POLLO OR SHRIMP +50



BAJA CAESAR SALAD

Crisp romaine, roasted corn, shaved cotija, cheese, chile de arbol croutons, classic caesar dressing 125

PICADA SALAD

Green and red sweet gem lettuce, roasted corn, black beans, red onions, cucumbers, grape tomatoes, queso fresco, jalapeño lime vinaigrette 125

BUILD YOUR OWN

ONE PROTEIN 17 | TWO PROTEINS 22 | THREE PROTEINS 26 | PER PERSON

TACO BAR

Includes handmade flour and corn tortillas, elote rice, refried pinto beans, toppings, and salsas
Choice of Proteins: al pastor, carne asada, pollo asado, grilled mabi mabi, or birria

NACHO BAR

House tortilla chips, guacamole, house salsa, creamy queso, pico de gallo, candied jalapeños 150
Add protein: Carne asada, pollo, carnitas, shrimp or birria +50
Add chicharrones +75

RECEPTION STATIONS

MINIMUM 25 PEOPLE | SELECT ONE, TWO OR THREE DINNER STATIONS

ALL DINNER STATIONS SERVED WITH RICE AND BEANS

ONE PROTEIN 17 | TWO PROTEINS 22 | THREE PROTEINS 26 | PER PERSON

RECEPTION OPTIONS

ANCHO HONEY GLAZED SALMON

Garlic butter seared salmon, ancho honey glaze, lemon, microgreens, sauteed spinach +4pp

A LA PLANCHA

Blackened and grilled local fish, mango and jicama habanero salsa

ENCHILADAS

Steak ranchero, chicken tinga, or queso enchiladas with verde or rojo sauces, pickled red onions, crema Mexicana, queso fresco, microgreens

TAMPIQUEÑA

Citrus and garlic marinated arrachera steak, peppers, onions, jalapeño +4pp

STUFFED CHICKEN

Chicken breast, cotija & Oaxaca, sautéed jalapeños, spinach, poblano crema

SLOW-COOKED BIRRIA

Slowly braised beef, onions, cilantro, consomé, handmade tortillas

POSTRES

25 PIECES PER PLATTER

MEXICAN BROWNIES

Salted caramel, sea salt 125

TRES LECHES

Cake soaked in vanilla tres leches, vanilla cream, canela, berries 125

SEASONAL MEXICAN FRUIT CUP

Watermelon, mango, cucumber, jicama, chamoy, lime, tajin 125

CHURROS

Crispy fried pastry, cinnamon sugar, vanilla cream, chocolate coffee sauce 125





EVENT BRUNCH MENU

Offered Friday, Saturday, & Sunday until 1:30pm

All brunch stations include a choice of 2 juices: Orange, Apple, Pineapple, or Guava, plus Drip Coffee Station

Minimum 25 Guests

STATIONS / BUFFETS

→ STATION #1

30 per person / Includes all three entrées & handmade tortillas.

- **ANCHO HONEY GLAZED SALMON** Garlic Butter Seared Salmon, Ancho Honey Glaze, Lemon, Microgreens, Sautéed Spinach
- **TAMPIQUEÑA** Citrus and Garlic Marinated Arrachera Steak, Peppers, Onions, Jalapeño
- **BIRRIA** Slowly Braised Beef, Onions, Cilantro, Consumé

CHOOSE TWO SIDES: Fruit • House Potatoes • Elote Rice • Refried Pinto Beans

→ STATION #2

25 per person / Choose 2 entrées below. Includes handmade tortillas.

- **SCRAMBLED EGGS**
- **CHORIZO SCRAMBLE**
- **MACHACA SCRAMBLE**
- **HUEVOS RANCHEROS**
- **VEGETABLE EGG SCRAMBLE**

CHOOSE TWO SIDES: Fruit • House Potatoes • Elote Rice • Refried Pinto Beans

→ STATION #3 WAFFLE BAR

18 per person / Chef-attended waffle station, made to order. Served with syrup & butter.

CHOOSE UP TO 5 TOPPINGS:

Bacon Crumble • Chochitos (Sprinkles) • Chocolate Sauce • Cinnamon & Sugar • Dulce de Leche • Fruity Pebbles • Mascarpone Mini Chocolate Chips • Mini Marshmallows • Oreos • Peanut Butter • Powdered Sugar • Seasonal Fruit • Toasted Coconut • Whipped Cream

CHOOSE 2 MEATS:

Bacon • Birria • Chorizo • Diced Ham • Sausage • Shredded Chicken Tinga

Sautéed Steak +4 per person





→ STATION #4 OMELET STATION

22 per person / Chef-attended omelet station. Includes eggs, mixed cheese & red/green salsas.
Add potatoes & fruit +3 per person.

CHOOSE UP TO 5 TOPPINGS:

Avocado • Black Beans • Candied Jalapeños • Cotija Cheese • Diced Tomato • Goat Cheese • Green Onion •
Guacamole • Jalapeños • Mushrooms • Onions • Peppers • Pickled Red Onions • Roasted Corn • Spinach
Zucchini

CHOOSE 2 MEATS:

Bacon • Birria • Chorizo • Diced Ham • Sausage • Shredded Chicken Tinga
Sautéed Steak +4 per person

À LA CARTE

125 each (feeds ~25 guests or 25 pieces unless otherwise noted)



- CANELA WAFFLES
- FRENCH TOAST
- PANCAKES
- BACON
- JALAPEÑO PORK & BEEF SMOKED SAUSAGE
- SCRAMBLED EGGS
- SEASONAL FRUIT BOWL
- MINI QUESADILLAS choice of cheese, pollo, or carne
- REFRIED BEANS 100
- ELOTE RICE 100
- BREAKFAST POTATOES 100
- LOBSTER BENNY Sautéed Spinach, Garlic Butter Lobster, Poached Egg & Jalapeño Hollandaise 225
- LOS BENNY'S Beef Birria or Carnitas, Toasted English Muffins, Poached Eggs, Jalapeño Hollandaise, Ancho Chile Powder 175

DRINK STATIONS



- CAFÉ DE OLLA COFFEE STATION 135 (serves 25)
- MEXICAN HOT CHOCOLATE STATION 135 (serves 25)
- MIMOSA PACKAGE 140
 - Includes 6 bottles of champagne
 - Served with 2 juices: Orange, Guava, Cranberry, or Pineapple
- AGUAS FRESCAS STATION 125 (minimum 25 people)
 - Flavors: Watermelon, Mint, Cucumber, Lime, Horchata, Jamaica





BAR PACKAGES

ON CONSUMPTION

Charges are based on the actual amount of alcohol and beverages consumed by guest during the event

DRINK TOKENS

Each token can be exchanged for a drink at the bar, offering a flexible way to manage consumption while enhancing the guest experience

HOSTED BAR PACKAGES

ALL PACKAGES INCLUDE 2 HOURS OF HOSTED BAR PRICING. MINIMUM OF 20 PEOPLE. NO SUBSTITUTIONS
REFILLABLE SOFT DRINKS ARE INCLUDED IN ALL PACKAGES
MUST BE PURCHASED FOR THE ENTIRE PARTY 21+

CERVEZA Y VINO

Includes: Beer (bottles, cans, draft), house wines by the glass

Excludes: Micheladas & Topo Chico cocktails
35 per person

MARGARITA FIESTA

Includes: Beer (bottles, cans, draft), house wines by the glass and Doña Margs (house margaritas)

Excludes: Flavored margaritas, shots, Micheladas
45 per person

UN POCO DE TODO

Includes: Beer (bottles, cans, draft), house wines by the glass and Doña Margs (including flavored margaritas), and all spirits

Excludes: Shots
55 per person

LA PACHANGA

Includes: Beer (bottles, cans, draft), house wines by the glass and Doña Margs (including flavored margaritas), all spirits, and any 3 specialty cocktails

Excludes: Shots
75 per person

BARRA LIBRE

Includes: Beer (bottles, cans, draft), house wines by the glass and open bar with beer, wine, margaritas, spirits, and specialty cocktails

Excludes: Premiums and sippers
100 per person

LEVEL UP YOUR EVENT

LIVE TROMPO EXPERIENCE

Bring the energy and aroma of a true Mexican street celebration to your event with our Live Trompo Experience. Our chef prepares marinated al pastor on a traditional rotating spit, slicing tacos hot off the trompo and serving them fresh to order. Each taco is built with warm tortillas, roasted pineapple, onions, cilantro, and house-made salsas. A show-stopping culinary experience that tastes as good as it looks, perfect for weddings, celebrations, and lively fiestas.

TEQUILA/MEZCAL & FOOD PAIRING

Embark on a refined journey through Mexico's flavors with our curated Tequila or Mezcal & Food Pairing. This experience expertly matches premium tequilas with authentic Mexican cuisine, designed to enhance and complement each flavor. You'll collaborate with our culinary and spirits experts to create a pairing tailored to your event. Perfect for those seeking a sophisticated and unforgettable culinary adventure, this experience is ideal for corporate events, private gatherings, or celebrations, leaving a lasting impression on your guests. Pricing varies based on selections.

TEQUILA/MEZCAL TASTING & EDUCATION

Experience the essence of Mexico with our curated Tequila or Mezcal Tasting. Guided by a tequila expert, you'll explore the rich heritage and diverse flavors of this iconic spirit. Learn about the history, production, and tasting techniques while discovering the unique characteristics of each tequila. Ideal for a corporate event, private gathering, or special celebration, this tasting offers a deeper appreciation for tequila in a memorable and immersive setting.

