



MARISI

SPECIAL EVENTS



Inspired by the best parts of Italy, both in design and dining, Marisi showcases the finest ingredients and techniques from the heart — ours and Italy's.



Come and stay a while.





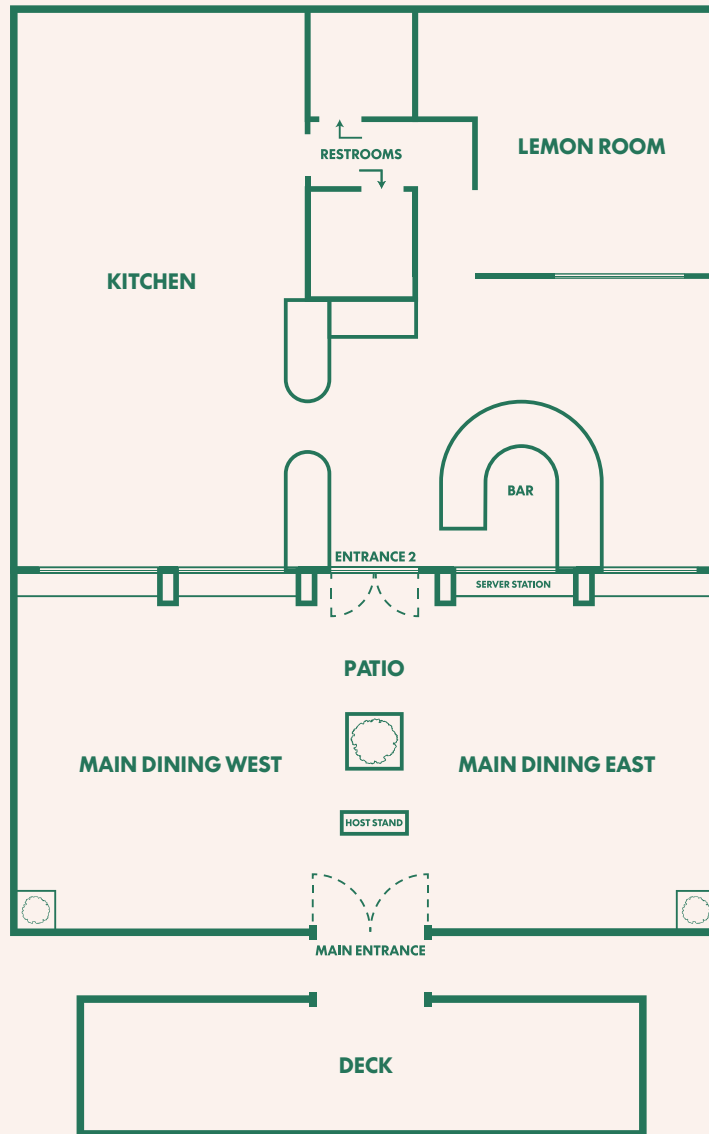
ABOUT MARISI



Discovering Italy by way of La Jolla, Marisi focuses on Italian hearth cooking with an emphasis on handmade pastas, classic cocktails and fine wine. The menu celebrates the rich diversity of cuisine from across Italy, fashioned in a time-honored tradition of handmade all day, every day. A dream that lives between the Italian and La Jolla coasts, suspended between tides instead of time — a mood more than a plot. A visit that feels a lot like coming home, if home was a warm, charming villa off the Amalfi coast. Marisi is a taste of something you want to remember. We hope you love it.

MARISI

ROOM CAPACITIES

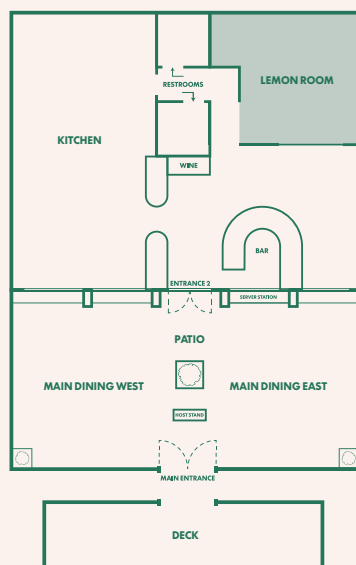


ROOM	SEATED	STANDING
Lemon Room	22	28
Main Patio West	32	40
Main Patio East	24	30
Deck	24	30
Full Buy-Out	80	130



LEMON ROOM

Marisi's hidden gem, coined 'The Lemon Room,' features Schumacher citrus garden wallpaper enveloping the private dining room with carved whimsical motifs trimming the gracious banquettes. Enjoy this unique space for seated 22 guest dinners, or as a reception for up to 28 guests.



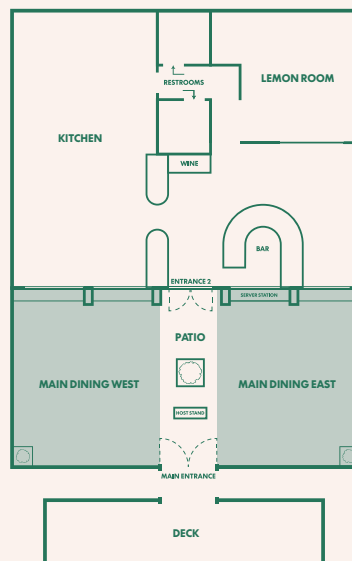
ROOM CAPACITY

Seated: 22 guests

Standing: 28 guests

MAIN DINING ROOM

Enjoy Marisi's expansive sunlit, open-air patio positioned off the town's main thoroughfare with your coworkers, friends, or family. We can make your dream event come to reality with a beautiful patio space for your 56 to 70 guests.



WEST PATIO ROOM CAPACITY

Seated: 32 guests

Standing: 40 guests

EAST PATIO ROOM CAPACITY

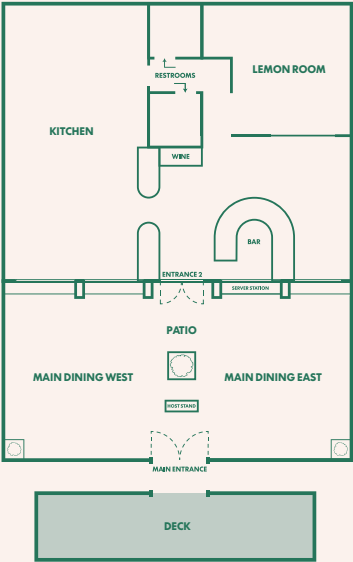
Seated: 24 guests

Standing: 30 guests



DECK

To make your evening even more scenic, consider booking our deck. Complete with candles and heaters, our outdoor space is a great option for those wanting to enjoy the fresh La Jolla air with 24 to 30 of your closest friends, family, or coworkers.

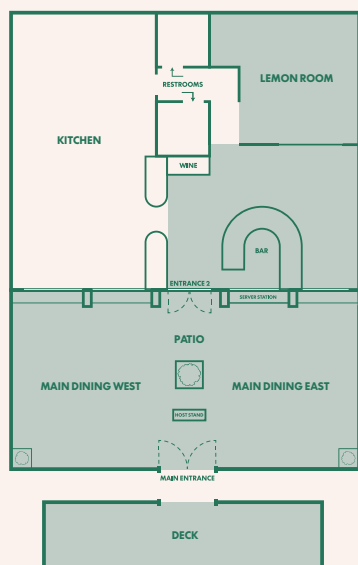


ROOM CAPACITY

Seated: 24 guests
Standing: 30 guests

FULL BUYOUT

Bring your guests somewhere between the Amalfi Coast and La Jolla with a buy-out catered to your event. Once a dream, now a reality, we invite you to experience Marisi La Jolla.



ROOM CAPACITY

Seated: 80 guests

Standing: 130 guests



MENU OPTIONS

RECEPTION MENU

Our menu changes frequently, based on seasonality and local harvest.

DISPLAYED

15 person minimum order.

CRUDITÉ

farmers market vegetables, citrus vinaigrette
\$9 per person

CHARCUTERIE

house cured and smoked meat,
assorted italian cheeses
\$12 per person

FRUTTI DI MARE

crudo, oysters, crab, caviar
MP

GRILLED

RACK OF LAMB

seasonal accompaniments
\$120 for 8 pieces

BEEF TENDERLOIN

seasonal accompaniments
\$100 for 24 oz

BLUEFIN TUNA

salmoriglio, heirloom cherry tomato salad
\$55 for 2 lbs

RACK OF PORK

seasonal accompaniments
\$110 for 32 oz

PASTA

RIGATONI

pomodoro, calabrian chilis, stracciatella, basil
\$7 per person

CAMPANELLE

pesto, pine nuts, parmigiano-reggiano
\$8 per person

SHORT RIB

casarecce, parmigiano-reggiano
\$10 per person

TRAY-PASSED ITEMS

Served individually. Priced per piece, minimum order one dozen per item.

CAVIAR

potato chips, sour cream, chives
\$300 for 100 grams

PROSCIUTTO

san danielle 18mo, macerated figs, olive oil
\$4 per piece

WOOD-GRILLED MEATBALL

pomodoro, parmigiano-reggiano
\$4 per piece

CAPRESE SKEWER

seasonal accompaniments
\$4 per piece

OYSTERS ON THE HALF SHELL

pickled vegetable mignonette
MP per piece

BURRATA TOAST

grilled seasonal fruit
\$3.50 per piece

PRAWNS

hearth-roasted, herb marinade, salsa roja
\$5 per piece

GRILLED BEETS

smoked goat cheese, pistachios, raspberries
\$3 per piece

MUSSELS ESCABECHE

fennel, olives, pickled fresas peppers
\$4 per piece

BEEF TARTARE

crispy potatoes, fermented chilis, pickled shallots
\$4 per piece

CHICKEN LIVER MOUSSE

chicken liver, jujube purée, grilled sourdough
\$4 per piece

LOCAL CRUDO

calamansi vinaigrette, shallots, crispy capers
MP

DESSERT

MILK CHOCOLATE

valrhona jivara namelaka,
benedictine chantilly, black currant
\$4 per piece

SOFT SERVE SWIRL

flavors rotate seasonally
\$4 per piece

TIRAMISU CREAM PUFF

vanilla mascarpone, coffee
crumble, chocolate
\$3.50 per piece



FAMILY-STYLE DINNER MENU

Our menu changes frequently, based on seasonality and local harvest.

All dishes listed below are included in this menu selection.

\$75 per person.

~~~~~ FIRST COURSE ~~~~~

MARINATED OLIVES

citrus, garlic confit, herbs

GIARDINIERA

pickled & fermented vegetables from the farm

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

BURRATA

roasted stone fruit, umeboshi, basil oil, pink peppercorn cream

FOCACCIA

organic tehachapi red fife, bagna cauda

~~~~~ SECOND COURSE ~~~~~

RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB

casarecce, parmigiano-reggiano

~~~~~ THIRD COURSE ~~~~~

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

BLUEFIN TUNA

salmoriglio, heirloom cherry tomato salad

WHOLE CHICKEN

pasture-raised chicken, wild mushrooms, chicken jus, herbs

~~~~~ FOURTH COURSE ~~~~~

TIRAMISU CREAM PUFF

vanilla mascarpone, coffee crumble, chocolate

MILK CHOCOLATE

*valrhona jivara namelaka, benedictine chantilly,
black currant*

FAMILY-STYLE DINNER MENU

*All dishes listed below are included in this menu selection.
Our menu changes frequently, based on seasonality and local harvest.
\$110 per person.*

~~~~~ FIRST COURSE ~~~~~

MARINATED OLIVES

citrus, garlic confit, herbs

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

BURRATA

roasted stone fruit, umeboshi, basil oil, pink peppercorn cream

FOCACCIA

organic tehachapi red fife, bagna cauda

PROSCIUTTO

san daniele 18mo, macerated figs, basil

GRILLED BEETS

smoked goat cheese, pistachios, raspberries

PRAWNS

hearth-roasted, herb marinade, bagna cauda

~~~~~ SECOND COURSE ~~~~~

RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

SHORT RIB

casarecce, parmigiano-reggiano

CARBONARA

bucatini, guanciale, egg yolk, black pepper

~~~~~ THIRD COURSE ~~~~~

LOCAL FARMERS MARKET VEGETABLES

chef's selection of fresh vegetables

BLUEFIN TUNA

salmoriglio, heirloom cherry tomato salad

WHOLE CHICKEN

pasture-raised chicken, wild mushrooms, chicken jus, herbs

40 OZ BISTECCA ALLA FIORENTINA

porterhouse, market greens, beef jus

~~~~~ FOURTH COURSE ~~~~~

TIRAMISU CREAM PUFF

vanilla mascarpone, coffee crumble, chocolate

MILK CHOCOLATE

valrhona jivara namelaka, benedictine chantilly, black currant

SOFT SERVE SWIRL

flavors rotate seasonally



BEVERAGE MENU

If you're planning on having wine with your event, we encourage you to pre-select bottles ahead of time.

We typically recommend one white and one red to pour throughout your dinner, but sparkling, rosé, and orange wine options are also listed here for your convenience. If you have any questions or would like recommendations, our Wine Director, Chris Plaia, can be contacted at cplaia@marisilajolla.com.

Cocktails, beer and non-alcoholic beverages may be ordered during your event in addition to your wine service. Each beverage is charged based on consumption.

~~~~~ COCKTAILS ~~~~~

PORNSTAR MARTINI

*served alongside fresh passionfruit & champagne
vodka, passionfruit, vanilla bean, lime 24*

MARISI SPRITZ

*rinomato americano bianco, apollonia's
limoncello, sparkling wine 17*

FERRARI

*campari, amaro, sweet vermouth,
house-made cola 18*

CANTALOUPE MARGARITA

blanco tequila, cantaloupe, lime 20

APRICOT OLD-FASHIONED

bourbon, apricot, bitters 20

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

*made with the highest quality malts
and subtle noble hops 11*

WINE LIST

Our Wine List changes frequently, based on availability.

WINE

SPARKLING

- Sorgente** Glera, Prosecco, Brut, Friuli-Venezia Giulia, Italy, nv 54
Private Property Pinot Noir Rosé, Brut, Santa Lucia Highlands, California, 2022 70
Nicola Gatta 'Ombra', Chardonnay Blend, Brut, Franciacorta, Italy, nv 98
Murgo Nerello Mascalese Rosato, Brut, Etna, Sicily, Italy, 2021 70
Bligny 'Grande Réserve', Brut, Champagne, France, nv 98
Pierre Peters 'Cuvée de Réserve', Blanc de Blancs, Brut, Champagne, France, nv 166

PINK + ORANGE

- Liquid Farm** Mourvèdre Rosé, Santa Barbara, California, 2022 80
Corzano e Paterno 'Il Corzanello', Sangiovese Rosato, Tuscany, Italy, 2024 54
Tre Monti 'Vigna Rocca', Albana (orange), Emilia-Romagna, Italy, 2024 54
COS 'Pithos' Grecanico (orange), Sicily, Italy, 2022 66

WHITE

- Pecòl** Sauvignon Blanc, Collio, Friuli-Venezia Giulia, 2024 66
Ermes Pavese Prié Blanc, Morgex et de La Salle, Valle d'Aosta, Italy, 2022 72
Bruno Verdi Pinot Grigio, Oltrepo Pavese, Lombardy, Italy, 2023 62
Foxen Chenin Blanc, Santa Maria Valley, Santa Barbara, California, 2023 72
La Sibilla 'Domus Giulii', Falanghina, Campania, Italy, 2021 72
Amorotti Trebbiano d'Abruzzo, Italy, 2021 106
Zeitlos Sauvignon Blanc, Alexander Valley, Sonoma, California, 2020 120
Presqu'île Chardonnay, Santa Barbara, California, 2023 66
Ramey Chardonnay, Russian River Valley, Sonoma, California, 2022 94
Olbios 'Lupus in Fabula', Vermentino di Gallura, Sardinia, Italy, 2022 76

RED

- Failla** Pinot Noir, Sonoma Coast, California, 2023 74
Terreno Sangiovese, Chianti Classico, Tuscany, Italy, 2021 66
La Torre Sangiovese, Rosso di Montalcino, Tuscany, Italy, 2022 88
Vajra 'Albe', Nebbiolo, Barolo, Piedmont, Italy, 2020 120
Ramey 'Claret', Cabernet Blend, North Coast, California, 2019 102
Montepeloso 'A Quo', Cabernet Sauvignon Blend, Tuscany, Italy, 2022 70
Ravazzi 'Prezioso', Sangiovese / Merlot, Tuscany, Italy, 2018 120
Cain 'Cuvée NV15', Cabernet Blend, Napa Valley, California, nv 78
Padelletti Sangiovese, Brunello di Montalcino, Tuscany, 2018 172
A. Rafanelli Zinfandel, Dry Creek, Sonoma, California, 2022 108
Faust Cabernet Sauvignon, Napa Valley, California, 2022 100
Musella Corvina Blend, Amarone, Veneto, 2018 122
Crossbarn Cabernet Sauvignon, Napa Valley, California, 2020 130
Corison Cabernet Sauvignon, Napa Valley, California, 2020 290



FAMILY-STYLE BRUNCH MENU

All dishes listed below are included in this menu selection.

Our menu changes frequently, based on seasonality & local harvest.

\$45 per person.

~~~~~ FIRST COURSE ~~~~~

CINNAMON ROLL

baked fresh daily, limited availability

cinnamon, pistachios, whipped mascarpone

~~~~~ SECOND COURSE ~~~~~

FOCACCIA

organic tehachapi red fife, bagna cauda

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

EGGS IN PURGATORY

pomodoro, parmigiano-reggiano, basil, sourdough toast

RIGATONI

pomodoro, calabrian chili, basil, stracciatella

ITALIAN DIP SANDWICH

braised short rib, parmesan cream, pickled fresno peppers,
basil slaw

~~~~~ THIRD COURSE ~~~~~

SOFT SERVE SWIRL

flavors rotate seasonally

~~~~~ COCKTAILS ~~~~~

BELLINI

clarified white peaches, sparkling wine

MARISI SPRITZ

rinomato americano bianco, apollonia's limoncello,
sparkling wine

BLOODY MARY

odka, tomato juice, colatura, celery, chile de árbol

BREAKFAST MARTINI

gin, bergamot, lemon, orange marmalade

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

made with the highest quality malts
and subtle noble hops

FAMILY-STYLE BRUNCH MENU

*All dishes listed below are included in this menu selection.
Our menu changes frequently, based on seasonality & local harvest.
\$55 per person.*

~~~~~ FIRST COURSE ~~~~~

MARINATED OLIVES

citrus, garlic confit, herbs

BURRATA

roasted stone fruit, umeboshi, basil oil, pink peppercorn cream

BEEF CARPACCIO

roasted artichoke conserva, lemon, parmigiano-reggiano

FOCACCIA

organic tehachapi red fife, bagna cauda

~~~~~ SECOND COURSE ~~~~~

LITTLE GEM

caesar, parmigiano-reggiano, sourdough

RIGATONI

pomodoro, calabrian chilis, basil, stracciatella

ITALIAN DIP SANDWICH

braised short rib, parmesan cream, pickled fresno, basil slaw

~~~~~ THIRD COURSE ~~~~~

SOFT SERVE SWIRL

flavors rotate seasonally

~~~~~ COCKTAILS ~~~~~

BELLINI

clarified white peaches, sparkling wine

MARISI SPRITZ

rinomato americano bianco, apollonia's limoncello,
sparkling wine

BLOODY MARY

odka, tomato juice, colatura, celery, chile de árbol

BREAKFAST MARTINI

gin, bergamot, lemon, orange marmalade

~~~~~ BEER ~~~~~

MARISI ITALIAN STYLE PILSNER

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and subtle noble hops

GENERAL INFORMATION

PARTIES OF 9 TO 14

For parties of 9 to 14 guests, we have curated a four-course family-style menu highlighting Marisi classics. You can book this directly through our website, under the Special Events tab. For more information, please reach out to our General Manager, Karley Maes, at kmaes@marisilajolla.com.

PARTIES OF 15 AND ABOVE

Food and beverage minimums vary based on the day of the week, time of day, party size and specific event space. Quotes for parties of 15+ are based on a maximum event duration of 3 hours. Parties of 15+ will be required to submit a deposit equaling 25% of their quoted food and beverage minimum. All deposits are non-refundable and applied as a credit towards the final bill.

GRATUITY

We accept a minimum percentage of 18%, which you may select upon signing the event agreement. If you would like to adjust your percentage at the conclusion of your event, please check with the manager on duty.

ADMINISTRATIVE FEE & SALES TAX

Gratuity, 7.75% California State Tax, a 4.5% Administrative Fee are added to all events. Please note that gratuity and administrative fee are taxed.

CANCELLATION

Deposits are always non-refundable, and any deposit retained from a canceled event is non-transferable.

FINAL PAYMENT

The final balance is due at the conclusion of the event. You may choose to either pay your balance onsite with a credit card in person, or can authorize your event coordinator to charge a card on file 2-3 business days post your event.

MENU SELECTION / FINAL GUEST COUNT

Your menu selection is due 14 days prior to your event. Your final guaranteed guest count is due 3 business days prior to your event.

PARKING AND VALET

We do not currently offer valet services. There is a parking structure across the street at 1055 Wall Street, as well as street parking, and numerous ACE parking lots in the area.

VENDORS

Please contact your events manager if you are interested in bringing outside vendors for your party. Amplified or live music are not permitted unless approved by an events manager.

CORKAGE FEE

We allow guests to bring in bottles that we do not offer on our wine list. The corkage fee is \$35 per 750ml bottle, and guests are allowed two (2) bottles per reservation or party.

OUTSIDE DESSERT FEE

You are welcome to provide your own cake or dessert. There is an Outside Dessert Fee of \$4 per person that will be applied to your final check. You may deliver your dessert on the day of your event after 12pm or at the time of reservation.

AUDIOVISUAL

We do not have A/V services available at the restaurant, however you may rent your own to bring in with event manager approval.

DECOR AND SIGNAGE

Our standard table is set with folded linen napkins, votive candles, fresh florals in bud vases, and printed menus with your pre-selected menu choices. You may bring in your own custom florals, however these should be small due to the minimal table space with your table settings, existing table decor, and family-style food dishes. A sign with an easel or balloons are only permitted with an exclusive booking in the Lemon Room, Main Patio or a Full Buyout.

DRESS CODE

Cocktail attire. We encourage fashionable dinner wear. Jeans are permitted. We respectfully request no shorts, beachwear, gym attire, athletic apparel, caps, or flip flops.