



Pala Mesa Resort
Weddings
❖ *Natural Elegance* ❖

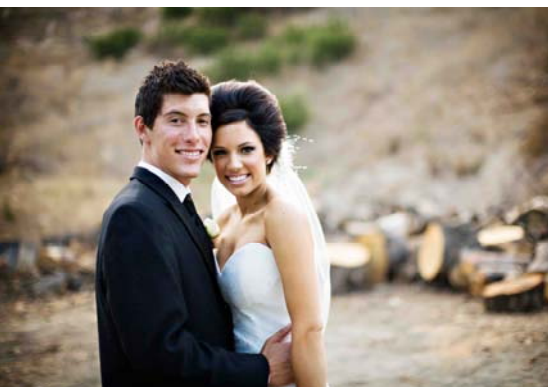


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Wedding Ceremony

The magnificent Wedding Pavilion at Pala Mesa Resort is a setting
of extraordinary beauty and tranquility.

A private white rose garden, 30 foot waterfalls and
a seven hundred pound Mission Bell proclaiming your joy.

A place befitting your most Special Day!

Garden Pavilion Wedding Ceremony Package

Reserved One Hour Wedding Rehearsal Time

Private Garden Location with 30 Foot Waterfalls

Classic White Garden Chairs

Gift/Guest Book Table

Fruited Water Station

Bridal Dressing Room

Multiple Photography Venues

Two Hour Exclusive Use of the Garden Pavilion Ceremony Site

Complimentary General Parking and Shuttle Service for Wedding Guests

Wedding Coordinator Services

Garden Pavilion Ceremony and Cliff Terrace Reception

\$3000 Site Fee

Ceremony & Reception Times

11:00am – 4:00pm

or

6:00pm – 11:00pm

Intimate Weddings in the Beautiful Bella Garden

Up to 70 Guests

Please contact Wedding Department to inquire for Ceremony and Reception pricing

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Cliff Terrace Wedding Reception Package

Pala Mesa Wedding Coordinator

Your Wedding Coordinator will walk you through the detailing process and be there on the day of your wedding!

Butler Passed Hors d'Oeuvres

Your selection of three butler-passed hors d'oeuvres

Dining Options

Please refer to our various tiered menu selections for your choice of served or buffet style dining.

Wine Service

Selection of House Chardonnay, Merlot, or Cabernet

(Available for menus of \$80 and higher)

Please see our wine list for upgrade suggestions.

Champagne Toast

One glass of house champagne per guest for toasting the Bride and Groom

Sparkling Cider available

Cake Cutting and Service

White Tent Draping & Hanging Lanterns

Honeymoon Suite

Overnight stay for the Bride & Groom on their wedding night

The Inclusive Daytime Package:

Dinner Wine, Wedding Buffet, Halibut, Filet and Duet Plates are not applicable.

20% Service Charge and Sales Tax will be added to All Food and Beverage.

All Pricing is Subject to Change without Notice.

Wedding Hors d' Oeuvres

Tier 1

Please select 3

Cold Hors d' oeuvres

White Endive, Roquefort Cheese & Walnut Canape
Blue Crab Salad Canape
Grilled Scallop Canape
Buffalo Mozzarella Canape
Seared Ahi Canape
Shrimp & Asparagus Canape

Hot Hors d' oeuvres

Firecracker Shrimp with Japanese Mayonnaise
Bacon Wrapped Scallops
Salmon Satay Ponzu Sauce
Chicken Satay Wrapped in Prosciutto
Thai Beef Satay
Brie en Croute with Raspberry Sauce
Spinach, Cheddar & Mushroom Wraps
with Mascarpone Cheese

Tier 1 may also select from Tier 2 & 3 selections

Tier 2

Please select 3

Cold Hors d' oeuvres

Salami Cornette
Roasted Vegetable Pinwheel
Dried Fig Canape
Bruschetta with Tomatoes & Parmesan Cheese

Tier 2 may also select from Tier 3 selections

Tier 3

Please select 3

Hot Hors d' oeuvres

Vegetarian Egg Rolls with Thai Sweet Chili Sauce
Mozzarella Sticks with Marinara
Fried Zucchini with Ranch Dressing
Buffalo Wings with Blue Cheese Dressing
Jalapeno Poppers with Ranch Dressing
Mini Assorted Pizzas
Pork Empanada with Chipotle Salsa

20% Service Charge and Sales Tax will be added to All Food and Beverage.
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Served Wedding Dinner

Salad

Select One

Tomato Mozzarella

Buffalo Mozzarella, Baby Mixed Greens, Olive Oil, Balsamic Glaze, Fresh Basil

Bib and Red Leaf

Dried Cranberries, Red Grapes, Shaved Cucumbers, Goat Cheese, Pomegranate Vinaigrette

From the Garden

Mixed Greens, Cherry Tomatoes, Grilled Balsamic Asparagus, Red Onion, Julienne Carrots, Avocado Ranch

Roasted Pear Salad

Baby Greens, Roasted Pears, Maytag Blue Cheese, Glazed Walnuts, Champagne Vinaigrette

Spinach Berry Salad

Fresh Seasonal Berries, Shaved Parmesan, Toasted Almonds, Shaved Parmesan, Citrus Dressing

Mains

Select Two

Tier 1

Filet Mignon

Goat Cheese Mashed Potato, Grilled Portabello Mushroom, Port Reduction, Chef's Selection of Vegetable

Parmesan Crusted Halibut

Tomato Cream, Basil Mashed Potato, Glazed Baby Carrots

Tier 1 may also select from Tier 2 & 3 selections

Tier 2

Grilled New York Steak

Roasted Sweet Shallot Reduction, Blue Cheese Mashed Potato, Sautéed Broccolini, Horseradish Cream

Roasted Salmon

Potato Leek Cake, Champagne Cream, Chefs Selection of Vegetable

Tier 2 may also select from Tier 3 selections

Tier 3

Stuffed Chicken Breast

Spinach, Ricotta and Garlic Stuffing, Mushroom Risotto, Lemon Capers Cream, Sautéed Asparagus

Airline Chicken Breast

Lyonnais Potatoes, English Peas, Shitake Mushrooms, Chardonnay Reduction, Chef's Selection of Vegetable

London Sirloin

Goat Cheese Mash Potato, Chef's Selection of Vegetable

All Entrees Include:

French Rolls and Butter
Coffee and Hot Tea Service

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Served Wedding Duets

Selection Of:

Filet Mignon

Port Reduction
4 ounce

Chicken Breast

Chardonnay Reduction
5 ounce

3 Jumbo Grilled Shrimp

Salmon Filet

Champagne Cream
4 ounce

Chilean Seabass Filet

Lemon Basil Cream
4ounce

Selection Of:

Goat Cheese Mashed Potato
or
Cheesy Rice Pilaf

All Duets Include:

Chef's Selection Vegetable
French Rolls and Butter
Coffee and Hot Tea Service

Vegetarian Selections

Portabello Napoleon

Grilled Zucchini, Squash, Red Bell Pepper, Tofu, Balsamic Glaze

Bowtie and Wild Mushroom

Baby Spinach, Cherry Tomatoes, Wild Mushroom Cream, Parmesan Cheese

Fried Brown Rice

Carrots, Asparagus, Red Bell Pepper, Mushrooms, Peas, Green Onions

Stuffed Spaghetti Squash

Sautéed Mushrooms, Red Peppers and Spinach, tossed with Marinara
and Baked with Mozzarella Cheese

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Wedding Buffet

Salads

Select Two

Farfalle Pasta

Sun-Dried Tomatoes, Roasted Fennel, Baby Spinach, Goat Cheese Dressing

Roasted Pear Salad

Baby Greens, Roasted Pears, Maytag Blue Cheese, Glazed Walnuts, Champagne Vinaigrette

From the Garden

Mixed Greens, Cherry Tomatoes, Grilled Balsamic Asparagus, Red Onion, Julienne Carrots, Avocado Ranch

Spinach Berry Salad

Fresh Seasonal Berries, Shaved Parmesan, Toasted Almonds, Shaved Parmesan, Citrus Dressing

Beet and Goat Cheese

Roasted Beets, Bib and Red Leaf Lettuce, Dried Cranberries, Crispy Pancetta, Cherry Tomatoes, Pomegranate Vinaigrette

Mains

Select Two

Roasted Chicken Breast

Shitake Mushrooms, Chardonnay Reduction

Spiced Rubbed Roasted Pork Loin

Caramelized Onion Jus

Roasted Seabass

Sun-Dried Tomato Cream, Three Cheese Risotto

Grilled New York Strip

Whole Grain Mustard Sauce

Grilled Salmon

Dijon Cream, Three Cheese Risotto

Roasted Boneless Skinless Chicken Breast

Lemon Capers Cream

Accompaniments

Orecchiette Pasta

Marinara, Grilled Vegetables, Parmesan Cheese, Olives

Melon and Berry Display

Seasonal Fruit and Berries

Smoked Cheddar Mashed Potatoes

Chef's Selection Vegetable

French Rolls and Butter

Coffee and Hot Tea Service

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Enhance Your Reception

Crudités

Assorted Fresh Vegetables, Ranch Dressing
8.00 per person

Seasonal Fruit and Melon Display

10.00 per person

Imported and Domestic Cheese Display

Lavash, French Bread Croutons
10.00 per person

Grilled Vegetable Display

Marinated, Grilled, Zucchini, Squash, Eggplant, Portabellas,
Roasted Red Bell Peppers, Caramelized Onion Cream Cheese
10.00 per person

Antipasto Display

Salami, Capicola, Prosciutto, Provolone, Pepperoncini, Olives,
Pickled Eggplant, Shaved Parmesan
12.00 per person

Assorted Sushi Rolls

Soy Sauce, Wasabi, Ginger, Seaweed Salad
14.00 per person

Salmon en Croute

Spinach Mushroom Filling, Lemon Dill Cream
13.00 per person
(10 person minimum)

Mashed Potato Bar

Applewood Smoked Bacon
Cheddar & Blue Cheese
Green Onion
Mushroom Gravy
Butter
8.00 per person

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Afterthoughts

Showtime

Popcorn, Miniature Candy Bars, Red Licorice, Canned Soda

9.00 per person

Chocolate

Chocolate Chip Cookies, Chocolate Walnut Brownies,
Assorted Miniature Candy Bars, Hot Chocolate with Whipped Cream

8.00 per person

Stadium

Popcorn, Cracker Jacks, Dry Roasted Peanuts, Pretzels, Bottled Water

8.00 per person

Baja

Tortilla Chips, Guacamole, Salsa, Jalapeño Cheese Dip

7.00 per person

Chocolate Fountain

Strawberries

Pineapple

Chocolate Brownies

Pretzels

Pound Cake

7.50 per person

Gourmet Dessert Display

Assorted Dessert Shooters

Fresh Baked Cookies

Petit fours

Chocolate Covered Strawberries

10.00 per person

Hot Cocoa Station

Whipped Cream, Cinnamon, Caramel Sauce

3.00 per person

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

The Bar

Hosted Bars are available on a per drink or per hour basis.
There will be a \$75.00 Fee for Bartenders for a Cash Bar.
The Bartender Fee is waived if total bar revenue exceeds \$300.00

Call Selections

Absolut Vodka
Tanqueray Gin
Captain Morgan's Spiced Rum
Dewars Scotch
Jack Daniels
Cuervo Gold

Premium Selections

Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan's Private Stock Rum
Chivas Scotch
Crown Royal
1800 Tequila

| | Cash | Host |
|--|-------------|-------------|
| Premium Liquor Selections | 12.50 | 9.50 |
| Premium Martinis | 12.50 | 9.50 |
| Premium Cordials and Cognacs | 12.00 | 9.00 |
| Call Liquor Selections | 9.00 | 7.00 |
| Call Martinis | 11.00 | 8.50 |
| House Wine (Mirassou Chardonnay, Cabernet Sauvignon, Merlot) | 8.00 | 6.00 |
| Domestic Beer (Budweiser, Bud Light, and Coors Light) | 6.50 | 5.00 |
| Imported Beer (Heineken, Pacifico, and Corona) | 7.50 | 6.00 |
| O'Doul's Amber Non-Alcoholic Beer | 5.00 | 4.00 |
| Draft Beer from Craft Brewing Company | 7.50 | 6.00 |
| Pepsi Brand Soft Drinks | 4.00 | 3.00 |
| Spring, Sparkling and Flavored Sparkling Water | 4.00 | 3.00 |
| Assorted Juices | 4.00 | 3.00 |

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Per Hour Bar Menu

Hosted Bar

Pricing Based on Per Person/Per Hour

Premium Brand Bar

1 Hour

\$22.00

2 Hours

\$30.00

3 Hours

\$38.00

Each Additional Hour

\$8.00

Call Brand Bar

1 Hour

\$20.00

2 Hours

\$25.00

3 Hours

\$30.00

Each Additional Hour

\$5.00

Soft Bar

Includes Mirassou House Wine, Domestic and Imported Beers, and Pepsi Brand Soft Drinks

1 Hour

\$16.00

2 Hours

\$21.00

3 Hours

\$24.00

Each Additional Hour

\$5.00

Soda Bar

Includes Pepsi Brand Soft Drinks

1 Hour

\$8.00

2 Hours

\$10.00

3 Hours

\$12.00

Each Additional Hour

\$2.00

Prices apply to total/final guest count.

20% Service Charge and Sales Tax will be added to All Food and Beverage.

All Pricing is Subject to Change without Notice.

Wine List

Whites

Tiny Bubbles

| | |
|---------------------------------------|----|
| Roderer Estates, Anderson Valley | 52 |
| Chandon Brut | 34 |
| Lamarca Prosecco, Italy | 34 |
| Piper Sonoma Blanc de Blanc, Sonoma | 32 |
| Kenwood Cuvee Brut Split, Napa Valley | 28 |
| Sparkling Apple Cider | 12 |

Chardonnay

| | |
|------------------------------------|----|
| Justin Chardonnay, Paso Robles | 36 |
| Raymond Reserve Chardonnay, Napa | 35 |
| La Crema Chardonnay, Sonoma Coast | 32 |
| Acacia Chardonnay Carneros | 32 |
| St. Francis Chardonnay Sonoma | 28 |
| Rutherford Chardonnay, Napa Valley | 24 |
| Fallbrook Chardonnay, Fallbrook | 22 |

Pinot Grigio

| | |
|---|----|
| Maso Canali Pinot Grigio, Trentino, Italy | 27 |
|---|----|

Sauvignon Blanc

| | |
|--------------------------------------|----|
| Babich Sauvignon Blanc, New Zealand | 24 |
| La Playa Sauvignon Blanc Chile | 21 |
| Fallbrook Sauvignon Blanc, Fallbrook | 20 |

Blushes & Dessert

| | |
|--|----|
| J.Lohr Riesling, Paso Robles | 24 |
| Copper Ridge White Zinfandel, California | 20 |

Reds

Cabernet Sauvignon

| | |
|---|----|
| Justin Cabernet, Paso Robles | 40 |
| Raymond Cab Sommelier Selection, Napa | 35 |
| St. Francis Cabernet Sauvignon, Sonoma | 27 |
| Rutherford Cabernet, Napa Valley | 25 |
| Fallbrook Cabernet Sauvignon, Fallbrook | 23 |

Merlot

| | |
|-----------------------------------|----|
| St. Francis Merlot, Sonoma County | 26 |
| Rutherford Merlot, Napa Valley | 24 |
| Fallbrook Merlot, Fallbrook | 23 |

Zinfandel

| | |
|--------------------------------------|----|
| Peachy Canyon "Incredible Red", Paso | 27 |
| Haraszthy Old Vines, Lodi | 24 |

Varietals

| | |
|--|----|
| Raymond Collection Field Blend, California | 36 |
| Fallbrook 33°n Syrah, Fallbrook | 34 |
| La Crema Pinot Noir, Sonoma Coast | 32 |
| Acacia Pinot Noir, Carneros | 27 |
| Apothic Red, California | 24 |
| Mark West Pinot Noir, California | 21 |
| Terrazas Altos del Plata Malbec, Argentina | 21 |

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

The Rehearsal Dinner

Cosmopolitan

Greek Pasta Salad, Tomatoes, Olives, Bell Peppers, Pepperoncini, Feta Cheese

Iceberg, Cherry Tomatoes, Chopped Bacon, Chives, with Gorgonzola Dressing

Honey, Soy, and Citrus Marinated Flank Steak, Baked Sweet Onions

Garlic Rosemary Chicken, Lemon Herb Butter

Grilled Mahi-Mahi, Seasonal Fruit Salsa

Cajun Spiced Red Potatoes and Butter and Brown Sugar Baked Acorn Squash

Raspberry Decadence and German Chocolate Cake

Mexican Fiesta

Chicken Tortilla Soup, Avocado, Cilantro, Chopped Onion

Avocado Salad, Mixed Greens, Red Onion, Tomato, Jicama, with Cilantro Pesto Dressing

Steak Fajitas, Peppers, Onions, Salsa, Guacamole, Sour Cream, Flour Tortillas

Monterey Chicken, Chipotle Cream, Fire Roasted Anaheim Chili, Monterey Jack Cheese

Mahi Fish Tacos, Napa Cabbage, Guacamole, Salsa, Limes

Spanish Rice and Cuban Black Beans

Chips and Salsa

Cinnamon Churros

Buffets are a 25 Guest Minimum.
20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

The Rehearsal Dinner

Roman Holiday

Tossed Caesar Salad, Sourdough Croutons, Parmesan Cheese

Tomato Mozzarella, Olive Oil, Balsamic Glaze, Fresh Basil

Sausage and Cheese Loose Lasagna

Braised Chicken, Olives, Rosemary, Garlic, Tomatoes

Grilled Pepper Steak, Sautéed Onions and Bell Peppers

Grilled Vegetable Ratatouille, Olive Oil, Shaved Parmesan

Cannoli Cake and Amaretto Cheesecake

Flavors of California

Baby Spinach Salad, Shaved Red Onion, Candied Walnuts,
Chopped Bacon, Raspberry Vinaigrette

Orzo Pasta Salad, Black Olives, Tomato, Artichoke Hearts, Baby Spinach,
Creamy Herb Dressing

Braised Beef Short Ribs

Grilled Salmon, Fennel Roasted Garlic Cream, Three Cheese Risotto

Yukon Gold Mashed

Sautéed Green Beans

Apple Cobbler and Key Lime Mousse

Buffets are a 25 Guest Minimum.
20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

The Farewell Brunch

Grand Brunch Buffet

Select One

Scrambled Eggs or Vegetable Frittata

Select Two

Apple Wood Smoked Bacon, Sausage Links, Sausage Patties, or Grilled Ham

Select One

Rosemary Red Potatoes, Smash Browns, Garlic and Thyme Red Potatoes,
Roasted Paprika Potatoes or Potato Pancakes

Select One

Cinnamon French Toast with Warm Maple Syrup and Seasonal Berries or
Hot Oatmeal with Brown Sugar, Raisins, and Dried Cranberries

Seasonal Fruit Display, Melons and Berries
Assortment of Pastries with Butter and Jams
Assorted Cold Cereals with Milk
Coffee and Hot Tea

Select Two

Orange, Grapefruit, Apple or Cranberry Juices

Traditional Breakfast

Select One

Scrambled Eggs or Vegetable Frittata

Select Two

Apple Wood Smoked Bacon, Sausage Links, Sausage Patties, or Grilled Ham

Select One

Rosemary Red Potatoes, Smash Browns, Garlic and Thyme Red Potatoes,
Roasted Paprika Potatoes or Potato Pancakes

Assortment of Pastries with Butter and Jams
Coffee and Hot Tea

Select Two

Orange, Grapefruit, Apple or Cranberry Juices

Continental Breakfast

Assortment of Pastries with Butter and Jams
Assorted Whole Fruit
Coffee and Hot Tea

Select Two

Orange, Grapefruit, Apple and Cranberry Juices

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Breakfast Enhancements

Yogurt

Dried Fruit, Granola and
Seasonal Berries

Bagels

Assorted Bagels, Cream Cheese
and Butter

Seasonal Melon and Berry Display

Smoked Salmon and Bagel Platter

Bagel, Cream Cheese, Red Onion,
Capers, Tomato and House
Smoked Salmon

Terrine of Oatmeal

Brown Sugar, Raisins and
Dried Cranberries

Egg White and Vegetable Frittata

Bloody Mary & Mimosa Bar

Bloody Mary's

| | |
|------------|----|
| House | 5 |
| Absolut | 7 |
| Kettle One | 11 |
| Grey Goose | 13 |
| Belvedere | 13 |

Mimosa's

| | |
|-----------------|----|
| House | 5 |
| Piper Sonoma | 7 |
| Chandon | 9 |
| Laurent Perrier | 15 |

Bartender fee of \$75.00 for setup.

All prices are per drink and subject to 7.75% tax and 20% service charge.

Minimum of \$200.00 in sales must be met or an additional \$75.00 fee will apply.

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

Wedding Decor Enhancements

Votive Candles on Garden Pavilion Staircase

\$150.00

Silver or Gold Charger Plates

\$2.00 each

Floor Length Table Linens

Price Upon Request

Napkins

Price Upon Request

Chair Covers

\$6.00 each

Pala Mesa Chair Sash

\$3.00 each

Chiavari Chairs

Silver

Gold

Fruitwood

\$17.00 each

Cliff Terrace Colored Gel Lights

\$300.00

Cliff Terrace Reception Chandeliers

\$600.00

20% Service Charge and Sales Tax will be added to All Food and Beverage.
All Pricing is Subject to Change without Notice.

The Wedding Weekend

Pala Mesa Resort

Couples are choosing to stretch their Wedding into a weekend-long celebration! Pala Mesa Resort will take care of every detail to make your wedding day truly memorable. In addition to our hillside accommodations with beautiful mountain views, and our warm and inviting staff, you will experience peace and tranquility at every turn.

The final details that will make your wedding unforgettable...

Reserve Guestrooms

Reserve hotel accommodations in any of our 133 tastefully decorated guest rooms and suites, some to include private patios or a balcony with scenic views of the golf course and foothills.

The Rehearsal Dinner

Let us help you plan your Rehearsal Dinner! Our creative culinary team can design your special event around a unique theme, such as a Lobster Bake, Savory Southern Barbeque, Wine Dinner or a fine dining experience in one of our unique banquet rooms or AquaTerra Restaurant.

The Farewell Wedding Brunch

Host a farewell breakfast or brunch before departing for your honeymoon. AquaTerra Restaurant, an inviting atmosphere, fabulous California cuisine and a view of the 10th Fairway will ensure a truly memorable dining experience. We boast a superb menu, impeccable service, award-winning culinary staff and an extensive wine list.

Bridesmaids and Groomsmen Luncheons

Say thank you to your Bridal party and let them know how much you appreciate them being part of your most special day.

The Chardonnay Hospitality Suite

Arrange a comfortable and elegant private gathering place for the weekend with your family and friends.

The Bachelor Golf Tournament

The hallmark of the Pala Mesa Resort is our 18 hole, par 72 championship golf course. Our course is rated number two in San Diego County. Golfers also appreciate our driving range, putting green and fully stocked pro shop. Great for Bachelor parties or a family golf outing.

Welcome Your Guests

There is nothing nicer for a guest, than to walk into their hotel room and find a welcome gift from you. Let us provide a special amenity to be put in their guest room upon arrival.

Bridal Showers and Bachelorette Parties

Prior to the big day, show the members of your bridal party how much you appreciate their support. Plan a personalized Bridal Shower or Bachelorette Party that includes "in-room" spa treatments or services at a nearby Day Spa.

Recreational Activities

Enjoy local activities like a wine tasting tour of the nearby Temecula Wineries, a hot air balloon ride, and visits to Sea World, The San Diego Zoo or the Wild Animal Park.

Suggested Vendors

BRIDAL GOWNS

Belle Mariee Bridal & Tuxedo
Phone: (951) 677-3800
Web: www.bellemarieeb bridal.com

Sky Couture
Phone: (951) 698-9150
Web: www.skycouture.net

CAKES

Edelweiss Bakery
Phone: (858) 487-4338
Web: www.edelweissrb.com

Elegance on Display
Phone: (866) 243-1865
Web: www.eleganceondisplay.com

Flour Power
Phone: (619) 697-6575
Web: www.flourpower.com

Jodee's Bakery
Phone: (951) 699-2399
Web: www.jodeesbakery.com

FAVORS AND ADDITIONS

Espresso Chauffeur
Web: www.espressochauffeur.com

Nothing Bundt Cakes
Phone: (951) 676.5284
Web: www.nothingbundtcakes.com

Poetry Photo Booths
Phone: (866) 676-3879
Web: www.poetrybooths.com

Posh Pops
Web: www.poshpops.blogspot.com

SoCal Ice Sculptures & Carvings
Phone: (858) 565-0200
Web: www.socalice.com

FLORISTS

Flowers Over Time
Phone: (760) 723-6954
Web: www.flowersvertime.com

Nobutama Wedding Studio
Phone: (760) 431-2059
Web: www.nobutamaweddingstudio.com

Wanna Party?! Floral Design & Decor
Phone: (951) 302-5266

HEALTH AND FITNESS

Certified Personal Trainer &
Holistic Health Practitioner
Phone: (925) 723-0925
Web: www.myfitnesshousecall.com

MUSIC

Last Dance Entertainment
Phone: (877) 798-5338
Web: www.lastdance.net

Music As You Like It
Phone: (619) 223-5732
Web: www.musicasyoulikeit.com

Pacific Entertainment
Phone: (951) 764-4420
Web: www.pacificentertainment.org

Timmy d. Productions
Phone: (951) 693-1680
Web: www.timmyd.com

Suggested Vendors

MAKEUP, HAIR, & SKIN

Beauty Bar
Phone: (760) 390-0638
Web: www.fallbrookbeautybar.com

Brides by Brittany
Phone: (760) 470-6616
Web: www.bridesbybrittany.com

Cindy Rankin Make-Up & Hair
Phone: (760) 712-6639
Web: www.cindyrankin.com

Skin Rejuvenation Center Del Mar
Phone: (858) 755-6351
Web: www.srcdelmar.com

Something Blue
Phone: (909) 262-8190
Web: facebook.com/somethingblue

MINISTERS

Bill Schellenberger
Phone: (619) 806-2313
Web: www.pastorbillweddings.com

Dr. Gail Smith
Phone: (858) 509-0202
Web: www.weddinghearttoheart.com

Lauren Seals
Phone: (760) 723-1111
Web: www.2ringsandakiss.com

Rev. Michael Cartwright
Phone: (760) 731-6000
Web: www.michael-cartwright.com

PHOTOGRAPHERS

Cean One Photography
Phone: (951) 788-4288
Web: www.ceanone.com

Chris Diset Photography
Phone: (949) 939-8417
Web: www.chrisdiset.com

Don Pettus Photography
Phone: (866) 326-3686
Web: www.danpettusphoto.com

Dylan Mayer Photography
Phone: (760) 419-1178
Web: www.dylanmayer.com

Hulse Photography
Contact: Justin Hulse
Phone: (951) 303-6507
Web: www.hulsephoto.com

Loren Scott Photography
Web: www.lorenscottphotogpahy.com
Phone: (951) 970-5105

Shadowcatcher Imagery
Phone: (760) 533-6130
Web: www.shadowcatcherimagery.com

Yantz Photography
Phone: (909) 528- 9262
Web: www.yantzphotography.com

VIDEOGRAPHERS

Black Tie Productions
Phone: (951) 302-1179
Web: www.blacktie-productions.com

RACreations Video Production
Phone: (858) 877-3722
Web: www.rubenalamo.com

Guidi Films
Phone: (619) 251-1462
Web: www.guidifilms.com

Wedding and Banquet Information

Wedding Ceremony

Say your vows at Pala Mesa Resort in our magnificent gardens. Let us help you select your perfect site. We will provide you with white garden chairs, microphone(s), and a public address system for your wedding party and officiate.

Dressing Room

A guest room will be provided on the day of the Wedding Ceremony for the Bride and her Attendants. Day weddings will have use of the dressing room from 9:00am to 1:00pm and Evening weddings from 4:00pm to 8:00pm. The guest room is to be vacated and all personal items removed by the specified time. The complimentary guest room for the Wedding night will be available prior to the Wedding to use as a Dressing Room with prior approval from the Wedding Department and based on availability.

Guestrooms

The Bride and Groom are offered a complimentary guestroom for their Wedding night (Events hosting 50 or more guests). Room blocks are available, based on availability. If you wish to reserve additional rooms for your guests, a contract with an attrition clause will be required. Please note our guaranteed check in time is 4:00pm and check out is at 12:00pm.

Wedding Coordination

Your wedding coordinator will be able to provide you with suggestions and helpful information about wedding colors, moods styles or themes. They can recommended wedding vendors and assist with any questions and decisions that may arise when planning your Wedding. Your wedding coordinator will be available 2 hours prior to the ceremony start time.

Reception

Pala Mesa Resort can elegantly accommodate 10 to 350 guests for Wedding Receptions. Each banquet room is complimented with a guest book table, gift table, cake table, DJ table, easel for engagement picture, a head table, 60" or 72" round tables for guests, and a wood dance floor when the Wedding Reception is indoors.

Linen

White or ivory linens are available complimentary. Special color linens are also available at an additional fee.

Rehearsals

Pala Mesa Resort will schedule a one hour rehearsal for you. When scheduling your rehearsal we will try to accommodate you as much as possible. Rehearsals are *scheduled upon request, during normal business hours*. It is important that you and your wedding party arrive on time for your rehearsal. Failure to do so could result in the shortening or cancellation of your rehearsal due to other scheduling conflicts.

Menus

Pala Mesa Resort offers a delicious selection of meal options for your event. Each guest will receive the same starter. Should you desire a two-entrée selection, we ask that you provide us with the exact count of each entrée, a minimum of five business days prior to your event date. We also ask that you provide a color-coded place card indicating each guest's entrée selection.

We ask that your menu be finalized at least 90 days in advance. Banquet Event Orders indicating the room design, menu, bar and other details of your event must be signed and returned to the Catering Office three weeks prior to your event. If the Banquet Event Orders are not signed and returned, the Resort reserves the right to change or cancel the details of your event.

Children's meals are available for children under 12 years of age. Please contact the Catering Manager before your event with this request. Children's head count is due with the final guest count.

Due to state and local ordinances, all food and beverage must be consumed on the premises and purchased solely through Pala Mesa Resort. Excess food will not be allowed to go home or to hotel rooms with the client or the guest.

Department of Health regulates and prohibits pets in all food service and public areas with the exception of service animals.

Vendors

Pala Mesa Resort has a list of preferred vendors that have proven excellence at previous events. While they are preferred vendors, you are not required to select your vendors from this list.

Alcohol

If you are planning on the service of alcoholic beverages, please be aware that our liquor license requires that beverages only be dispensed by our employees and bartenders. All alcoholic beverages and services are regulated by the State of California. As licensee, Pala Mesa is responsible for the administration of these regulations. Therefore, no food, liquor, beer, wine or beverages may be brought on premises from outside sources. All uncorked bottles and/or alcoholic beverages will not be allowed to leave the resort. Alcoholic beverage service will be denied to those people who appear to be intoxicated, unruly or under 21 years old. Pala Mesa reserves the right to close the bar at any time necessary.

Please notify your service manager if you are planning on bringing in your own wine. A \$15.00 corkage fee per bottle will apply.

Service Charge and Sales Tax

A 20% taxable service charge is added to all food and beverage charges and 7.75% California state sales tax is calculated on the total of all charges.

Deposits and Payment Schedule

Dates are considered definite upon receipt of a primary deposit and signed Letter of Agreement. The primary deposit is 25% of the estimated final charges of your event and is required to reserve a date. All deposits are non-refundable and will be applied towards your final balance. A second 50% deposit is due six months prior to your Wedding Day and a final deposit is due 30 days prior to your Wedding Day along with a completed credit card authorization form for any remaining balance at the conclusion of your event. Deposits may be made by cash, check, Visa, MasterCard or Discover. The final deposit must be made by credit card, cash or money order.

Audio Visual Services

We offer a full range of audiovisual services to enhance your special day to include theatrical lighting, video projection, expanded sound systems and concept development.

To ensure that you receive your desired results, we encourage you to discuss your needs directly with our on-site Audio Visual Director.

Guarantees and Cancellations

The number of guests attending must be confirmed three (3) working days prior to your wedding day. This final confirmation of "guarantee" of your anticipated number of guests is required by 12:00 noon, this number will be a guarantee for billing purposes that may not be reduced after that date. Pala Mesa Resort will charge it's published per person rate for any additional guests in excess of your final count. In the event that the number of guests attending falls below your guarantee, you will still be charged the guarantee amount. We will make an allowance to set 5% above your guarantee.

Functions cancelled two (2) months prior to the event will be assessed at 100% of estimated charges, based on the minimum guarantee of attendees. Functions cancelled six (6) months prior to the event will be assessed at 75% of their estimated charges, based on the minimum guarantee of attendees. Cancellations must be made with our Catering Office between 8:30pm and 5:00pm, Monday through Friday. All cancellations must be confirmed in writing

Security

If, in the sole judgment of the Resort, additional security is required due to the size and nature of your event, the Resort may provide, at your expense, uniformed or non-uniformed personnel.

Lost and Found

The Housekeeping Department administers Lost and Found. The Resort cannot be held responsible for damage to, or loss of, any articles left in the Resort prior to or following your event.

Damages & Liability

Pala Mesa is not responsible for any damage or loss to any merchandise, articles or valuables belonging to the hosts or to their guests located at Pala Mesa during or subsequent to any function. Personal property and equipment must be removed at the end of the day of the event. Pala Mesa will not be held responsible for damage or replacement of wedding flowers, cake toppers, vases, party favors or any other decorations. Pala Mesa does not claim to have a secured area for storage of wedding items.

The client agrees to be responsible for any damages incurred to the Pala Mesa Resort premises and/or property. The Resort will not permit the affixing of anything to the walls, floors or ceiling, with nails, tacks, staples or other materials. We reserve the right to inspect and control all private functions.

Conduct of Event

You agree to comply with all applicable federal, state and local laws including health and safety codes, federal anti-terrorism laws and regulations, and our rules (copies of which are available from the Hotel's Sales Department). You agree to cooperate with Hotel and any relevant governmental authority to ensure compliance with such laws. For the safety of persons and property, no fireworks or incendiary devices may be used at the Hotel. **You assume full responsibility for the conduct of all persons in attendance at your event and for any damage done to any part of our premises during the time of your event.**

Guest Conduct

We regret that you may not throw rice or bird seed due to safety regulations. Artificial flowers including loose petals are prohibited.

Clients, guests or invites may not bring food or beverage of any kind into the hotel.

Designating a person to be in charge of collecting items the bride and groom wish to keep is the best way to insure any valuables from being left behind and discarded by hotel staff.

Parking

Complimentary parking is available. After arriving at the Lobby Staircase, our courteous Bell Staff will then escort your guests on our Resort shuttles to your Wedding location.

Event Décor and Paperwork

When selecting centerpieces please be aware that all candles need to be placed on a base to collect the melting wax and to avoid the wax spilling onto the tables/linen. In addition to a base, under the candle, a globe must also surround the candle so as to not expose the flame. This includes candles that are part of arrangements as well as any candle décor that acts as the arrangement. We do not allow the use of "silly string", glitter, confetti, rice, or sparklers on the premises, due to safety regulations. All paperwork should be turned in no later than 7 days prior to your Wedding; this includes but is not limited to the timeline, wedding checklist, approved diagram, signed Banquet Event Orders, and processional. When addressing your invitations, we advise that you show the wedding start time a half hour before the actual start time to insure that all your guests arrive on time so that we may start on time. Pala Mesa Resort requires that all décor to be placed by our staff, be delivered assembled with no additional assembly required.

Time Restrictions

Function rooms are available no earlier or later than the time stated on your Catering Confirmation Agreement. For additional setup or breakdown times, please consult your Catering Manager for availability and fee.

Inclement Weather

Pala Mesa Resort cannot be held responsible for inclement weather in any way. In the event of such conditions, the ceremony will be held inside the resort (location TBD).