



2022-2023



**PALA MESA.**  
WEDDINGS

[PALAMESA.COM](http://PALAMESA.COM) | [760.477.7240](tel:760.477.7240) | [WEDDINGS@PALAMESA.COM](mailto:WEDDINGS@PALAMESA.COM)

# Inclusive Wedding Package

CEREMONY PERKS + SERVICES

## Garden Pavilion

CEREMONY

*Private Garden with Rolling Hillside Views*

*30 Foot Waterfalls*

*Reserved One Hour*

*Wedding Rehearsal*

*White Garden Chairs*

*Gift & Guest Book Table*

*Fruit Infused Water Station*

*Complimentary Guest Parking + Shuttle  
Service*

**\$3000.00 Venue Rental Fee**  
**Cliff Terrace + Garden Pavilion**  
**Tax + Service Charge Additional**



# Inclusive Wedding Package

RECEPTION PERKS + SERVICES



## Cliff Terrace

RECEPTION

*NEW Bridal Changing Suite*

*Personalized Menu Tasting*

*White Tent, Draping, Uplighting + Chandeliers*

*Tables with Upgraded White or Ivory Linen*

*Fruitwood Chiavari Chairs*

*Cocktail Seating & Firepit*

*Wedding Service Staff & Bartenders*

*Complimentary Cake Cutting*

*Coffee + Tea Station*

*Wooden Teak Bars*

*NEW Honeymoon Suite for Wedding Night*

*\$3000.00 Venue Rental Fee  
Cliff Terrace + Garden Pavilion  
Tax + Service Charge Additional*

# Plated Dinner Package

## FIRST COURSE, TRAY-PASSED HORS D'OEUVRES

Select one warm or chilled selection, included in the wedding package  
Add one more warm or chilled, \$5 each | Upgrade to gourmet, +\$2 each  
Service charge + tax additional

### WARMED

spanikopita  
coconut chicken skewers  
coconut shrimp skewers  
andouille risotto balls  
macaroni + cheese balls  
brie + raspberry encroute  
southwest crab cakes  
caprese puffs  
chorizo stuffed mushroom caps  
fig + mascarpone in phyllo purse  
duck empanada  
kalua pork empanada

### CHILLED

bruschetta  
beef + boursin crostini  
herb goat cheese + walnut on zucchini  
brie + fig marmalade on walnut bread  
olive tapenade + tomato crostini  
crab salad, tarragon phyllo cup  
buffalo mozzarella +  
cherry tomato on focaccia  
smoked salmon +  
asparagus on focaccia

### GOURMET

beef roll in summer rice paper  
shrimp roll in summer rice paper  
roasted duck confit roll in summer rice paper  
lobster corndogs  
smoked duck with cranberry mousse on crostini  
smoked salmon pinwheel on cucumber  
ahi tuna + caviar on baguette  
seared scallop with saffron aioli caviar on cucumber

# Plated Dinner Package

## 2nd COURSE, SALAD

*One garden salad included for each guest in the wedding package  
Upgrade to gourmet, +\$3 per person  
Service charge + tax additional*

### GARDEN SALAD

*mixed greens, cherry tomatoes, grilled balsamic asparagus, red onion,  
julienne carrots, avocado ranch*

*served with dinner rolls + whipped butter*

### GOURMET SALAD UPGRADES

#### TOMATO MOZZARELLA

*buffalo mozzarella, baby mixed greens, olive oil, balsamic glaze, fresh basil*

#### SPINACH BERRY

*fresh seasonal berries, shaved parmesan, toasted almonds, citrus vinaigrette*

#### ROASTED PEAR

*baby greens, roasted pears, blue cheese, cashews, champagne vinaigrette*

#### BIB + RED LEAF

*dried cranberries, red grapes, shaved cucumbers, goat cheese,  
pomegranate vinaigrette*

*all salads served with dinner rolls + whipped butter*

# Plated Dinner Package

## MAIN COURSE, ENTRÉE

Select 2 entrées, plus 1 vegetarian option. One per person included in the wedding package.  
Cost defaults to highest priced entrée, pricing per person.  
Upgrades are additional and not included in pricing below.  
Service charge + tax additional



### FILET MIGNON 100

*rosemary smashed potatoes, sautéed heir coverts, trumpet mushrooms, chanterelle mushroom demi*

### GRILLED NEW YORK STEAK 90

*potato leek cake, sautéed asparagus, blackberry demi*

### DOUBLE BONE-IN PORK CHOP 100

*brined, butternut mashers, roasted asian pears, glazed heirloom carrots, apple cider demi*

### CHARDONNAY CHICKEN 80

*brined, pea risotto, roasted baby squash, chardonnay cream sauce*

### STUFFED CHICKEN BREAST 80

*ricotta, goat cheese and spinach stuffed, truffle mushroom risotto, asparagus, mediterranean sauce*

### PINEAPPLE CRUSTED HALIBUT 100

*jade risotto cakes, glazed thumbelina carrots, citrus cream sauce*

### CEDAR SEARED SALMON 90

*salt + pepper rice, heir coverts, sauce verge*

### NAPOLEON STACK 90

*grilled portobello mushroom, roasted red bell pepper, carrots, zucchini, yellow squash, tofu, quinoa, red pepper coulis*

### CAULIFLOWER STEAK 80

*corriander seasoned, quinoa with baby spinach, cilantro vinaigrette*

# Create + Customize

## ENHANCE YOUR EXPERIENCE

Add the final touch upgrades to your wedding package  
Pricing per person. Not included in wedding package. Service charge + tax additional

### WINE SERVICE WITH DINNER 6

tablesided served choice of hess chardonnay or hess cabernet sauvignon  
\*upgraded wines available

### CHAMPAGNE + CIDER TOAST 6

tablesided served beverage for your toast  
\*upgraded champagne available

### CHEESE GRAZING TABLE 20

local + imported cheeses, grapes, dried fruit, honeycomb, assorted crackers, baguette

### CHARCUTERIE GRAZING TABLE 35

local + imported cheeses, variety of cured meats, proscuitto, salami, mortadella, sopressata, chorizo bilbao, fresh berries, grapes, strawberries, dried fruits, assorted mustards, honeycomb, assorted crackers, baguette

### FRESH FRUIT DISPLAY 16

assortment of fresh melon, pineapple, fresh berries, oranges, green + red grapes

### DESSERT DISPLAY 14

petit fours, macaroons, mini eclairs, mini tarts, danish



# Bar Selections

Pricing listed per beverage. A \$150.00 bartender fee will be charged if bar sales do not exceed \$500.00. Pricing is subject to change. Service charge + tax additional

## ELITE SELECTIONS | 12

kettle one vodka  
bombay sapphire gin  
shellback rum  
johnny walker black  
makers mark whiskey  
casamigos tequila

## PREMIUM SELECTIONS | 10

titos vodka  
tanqueray gin  
bacardi rum  
chivas scotch  
jameson whiskey  
don julio tequila

## CALL SELECTIONS | 8

seagrams vodka  
bombay white gin  
blue chair white rum  
Dewars scotch  
jack daniels bourbon  
1800 tequila

## CRAFT + IMPORT BOTTLED BEER | 8

corona  
pacifico  
heineken  
sierra nevada  
blue moon  
stone ipa  
newcastle

## DOMESTIC BOTTLED BEER | 6

bud light  
miller light  
coors light  
michelob ultra  
budweiser zero

## NON-ALCOHOLIC BEVERAGES | 4

coca-cola brand soft drinks  
sparkling water  
bottled water  
assorted juices

## WINE | 8

hess select north coast  
cabernet sauvignon  
hess select chardonnay  
*\*upgraded wine list available*

## CHAMPAGNE | 8

wycliff  
*\*upgraded champagne available*

## SIGNATURE COCKTAILS

ask about our signature  
cocktail selections and  
pricing

# Hosted Bar

Pricing listed per person, per hour. A \$150.00 bartender fee will be charged if bar sales do not exceed \$500.00. Pricing is subject to change. Service charge + tax additional

## ELITE BRAND BAR

1 Hour \$37

2 Hours \$44

3 Hours \$51

Each Additional Hour \$7

## PREMIUM BRAND BAR

1 Hour \$28

2 Hours \$34

3 Hours \$40

Each Additional Hour \$6

## CALL BRAND BAR

1 Hour \$22

2 Hours \$27

3 Hours \$32

Each Additional Hour \$5

Refer to previous page for each bar's included liquor brands.  
Elite, premium and call liquor bars also include house wine, domestic, craft + import bottled beers, assorted juices, sparkling water and coca-cola brand soft drinks

## SOFT BAR

1 Hour \$20

2 Hours \$25

3 Hours \$30

Each Additional Hour \$5

includes house wine, domestic, craft + imported beers and coca-cola brand soft drinks

## SODA BAR

1 Hour \$10

2 Hours \$12

3 Hours \$14

Each Additional Hour \$2

includes sparkling water and coca-cola brand soft drinks

# Late Night Snacks

## THE PERFECT FINISH

Top off the evening and add a late night bite to your wedding package  
Pricing per person. Not included in wedding package. Service charge + tax additional



### S'MORES STATION 8

marshmallows, graham crackers and chocolate bars with roasting station

### WEDDING WING BAR 12

general tsao, bbq and buffalo fried wings with ranch, blue cheese, carrots and celery

### FIESTA BAR 14

build your own tacos; carne asada, spicy chicken, corn + flour tortillas, onion, cilantro, lime, hot sauce, cheese, tortilla chips + salsa

### FLATBREAD BAR 10

assorted baked flatbreads: margarita, bbq chicken, vegetarian

### SLIDER STATION 12

assorted sliders: bbq pulled pork with pineapple slaw, grilled burgers with smoked cheddar and chipotle ketchup, grilled chicken with provolone + dijonaise. Served with assorted bags of potato chips

# More Information

## WEDDING VENUE FOOD + BEVERAGE MINIMUMS

SUNDAY-THURSDAY  
12000

FRIDAY  
18000

SATURDAY  
22000

**\$3000.00 VENUE RENTAL FEE  
CLIFF TERRACE + GARDEN PAVILION**

## CEREMONY + RECEPTION TIMES:

11:00am-4:00pm

or

6:00pm - 11:00pm

*\*additional hours may be purchased for an additional labor fee, based upon headcount. No events later than 12 midnight to abide by noise ordinance*



# Wedding Weekend

## PRE + POST WEDDING AMENITIES AVAILABLE

*Inquire for additional menus, pricing and availability*

### **BRAND-NEW GUESTROOMS**

*reserved room blocks for your  
out-of-town guests*

### **WELCOME RECEPTION**

*welcome your guests for the  
weekend with a cocktail hour*

### **REHEARSAL DINNER**

*scenic venues accommodating  
groups of 20-300*

### **FAREWELL BRUNCH**

*weekend send-off buffet in a  
private dining room*



# Booking Information

## MENU ARRANGEMENTS

menu selections are requested a minimum of 90 days in advance. with the exception of buffet meals, one menu is required for all guests. if a split menu is required, all entrées will be charged at the higher price of the entrées. coordinator will need to provide color-coded tickets or place cards indicating entrée choice. when an additional menu is needed for dietary restrictions or allergies, the chef will customize one menu selection to meet these requests.

## GUARANTEE

a final guarantee of your anticipated number of guests is required 14 business days prior to your function and this guarantee may not be reduced. The Hotel will prepare food based on the guarantee and seating for 5% over guarantee, not to exceed 20 guests. charges will be based upon the number guaranteed or the number served, whatever is greater.

## ADDITIONAL FOOD + BEVERAGE

no food of any kind may be brought in to the banquet and catering venues with the exception of cakes. no beverages of any kind may be brought in with the exception of unopened champagne and wine to which a corkage fee of \$15.00++ per bottle will be charged.

## LABOR FEES

there will be a bartender fee of \$150.00++ that will be waived if the minimum of \$500.00 bar tab is met.

## BANQUET SPACE

rental of the wedding venue space is a 5-hour duration. additional hours may be purchased for a fee, not to go later than 12 midnight to comply with the noise ordinance.

## BRIDAL CHANGING SUITE

the changing suite will be provided the day-of wedding; check in is at 8:00am and checkout is at 8:00pm. the off-site coordinator is responsible for moving any belongings from the bridal dressing room prior to 8pm. please note: there will be a \$300.00 fee for exceeding the allotted time frame.

## HONEYMOON SUITE

the complimentary guestroom will be available at 12:00pm day of wedding, checkout the day after wedding at 11:00am.

## GUESTROOMS

guest room blocks are available, based upon availability. if you wish to reserve rooms for your guest, an additional contract with attrition clause will be required. please note: check-in for your guests is 4:00pm. checkout is at 11:00am.

## LINEN

white or ivory linen is included in your rental. color/textured linen is available for additional fee.

## MENU TASTING

the pala mesa wedding team will schedule a menu tasting with the client for two guests only between 4 to 6 months prior to the wedding date. this must be performed at least one month prior to the wedding date. menu tastings will not be held on a wedding day under any circumstances. a cancellation fee of \$45.00 per entrée will be charged should the client cancel under 72 hours of the tasting date.

## SERVICE CHARGE + TAX

all food, beverage and audio-visual equipment charges are subject to the current service charge and applicable sales tax amount in effect at the time of your event. the service charge will be added to all prices quoted and is subject to applicable sales tax.

# Booking Information

## REHEARSAL+ ENGAGEMENT PORTRAIT SESSION

pala mesa resort will schedule a one-hour rehearsal for your wedding party with your off-site coordinator. please be advised that there may be some instances that your requests cannot be met due to scheduling conflicts with other events. wedding rehearsals occur thursdays prior to the wedding date during the business hours of 11am-4pm. the day of rehearsal, please meet your off-site coordinator directly at the garden pavilion. it is important that you and your entire wedding party are on time. failure to do so could result in the shortening or cancellation of your rehearsal due to other events and scheduling conflicts. engagement photo sessions may be scheduled monday through thursday during the business hours of 9am to 5pm and may not interfere or disrupt events taking place.

## AUDIO-VISUAL

the client's dj is required to provide all of the sound equipment for the ceremony, cocktail hour and reception.

## OFF-SITE COORDINATOR

you are required to hire an off-site wedding coordinator for your wedding day. your off-site wedding coordinator is responsible for leading the rehearsal and ceremony the day of the wedding, décor set-up, assisting you with your vendors and coordinating with them throughout the planning process and the day of the wedding. they will also assist you with putting together an in-depth timeline and making sure the entire event start-to-finish is on time and running smoothly. the pala mesa wedding team is dedicated to ensuring the venue is prepared. the wedding team will meet with you once for the menu tasting and detailing appointment to go over all of your wedding details related to the venue.

## VENDORS

pala mesa resort has a list of preferred vendors that have proven excellence at previous events. you are not required to select your vendors from this list, however all vendors must be pre-approved by the sales manager no less than 14 days prior to the event date. vendors must possess liability insurance and workers compensation in the amount of \$1 million per occurrence. the contracting entity must name pala mesa resort as an additional insured and such coverage must be primary, non-contributory and include waiver of subrogation.

## DECORATIONS

the client and vendors will not affix or permit anything to be affixed to the walls, floors, ceilings, furniture, fixtures, furnishings or any hotel property. in the event any of the foregoing is done without authorization, the client will be responsible for paying for the repair and/or replacement. we do not allow birdseed, rice, glitter, sparklers or confetti. fire hazards will not be allowed.

pala mesa staff is not involved with any décor assembly or placement and is not responsible for any items left in the venue at the end of the night. you + your vendors are required to collect all of your items at the conclusion of the event. if vendors need a ladder, extension cords or other equipment for setup, they are required to provide their own.

pala mesa resort does not store any floral arrangements or wedding cakes in our refrigeration space.

## CANCELLATIONS

all deposits are non-refundable from the time the deposit is made. all cancellations must be submitted in writing.

SCAN THE QR CODE FOR MORE RESORT INFORMATION



PALAMESA.COM | 760.477.7240 | WEDDINGS@PALAMESA.COM