



2023-2024



PALA MESA.
WEDDINGS

PALAMESA.COM | 760.477.7240 | WEDDINGS@PALAMESA.COM

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*

*\$4,00.00 Venue Rental Fee
Cliff Terrace + Garden Pavilion
Tax + Service Charge Additional*



Wedding Package

RECEPTION PERKS + SERVICES



Cliff Terrace

RECEPTION

NEW Bridal Changing Suite

Personalized Menu Tasting

White Tent, Draping, Uplighting + Chandeliers

Tables with 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

*\$4,000.00 Venue Rental Fee
Cliff Terrace + Garden Pavilion
Tax + Service Charge Additional*

Hors D'Oeuvres

TRAY-PASSED HORS D'OEUVRES

Choose 1: \$7 per person | Choose 2: \$14 per person | Choose 3: \$19 per person
Service charge + tax additional

WARMED

coconut shrimp skewers
glazed meatballs
crab cakes
teriyaki beef brochette
sausage stuffed mushroom caps
bacon wrapped scallops
andouille sausage encroute
mini chicken kabobs
mini chicken quesadilla
mini beef wellington
pecan chicken tender w honey ranch

CHILLED

beef tenderloin + maytag bleu cheese tartlet
teriyaki chicken + cucumber canape
seared ahi tuna on wonton crisp
melon wrapped prosciutto
shrimp cocktail

VEGETARIAN

spanikopita
bruschetta
brie + raspberry phyllo
tomato + basil + mozzarella skewer
vegetable spring roll

Dinner Salads

SALAD

One garden salad included for each guest with an entrée selection.
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

Dinner Selections

2-COURSE PLATED

Select up to 2 entrées, plus 1 vegetarian option.
Cost defaults to highest priced entrée, pricing per person.
Upgrade to a Duet for \$15 per person.
Upgrades are additional and not included in pricing below.
Service charge + tax additional



FILET MIGNON 105

cut 6 ounce filet, truffle potato puree, bacon green bean almandine, peppercorn sauce

GRILLED NEW YORK STEAK 95

12 ounce new york, potato crouquette, asparagus, baby carrots, bordelaise sauce

BRAISED SHORT RIB 95

saffron herb risotto, roasted carrots and asparagus, crumbled feta

HERB ROASTED RACK OF LAMB 105

chimichurri orzo, blistered tomato center, rosemary demi 105

AIRLINE CHICKEN BREAST 95

crispy fingerling, leek aioli, black garlic, mixed greens

ALASKAN HALIBUT 105

grilled cabbage, onion sooubise, green curry butter

SEARED SALMON 85

ricotta spinach gnocchi, artichoke, basil beurre blanc

CHICKEN ROULADE 85

sun dried tomato ,spinach, goat cheese, parsley risotto, citrus demi

MUSHROOM RISOTTO 85

mushroom medley, sauteed spinach, dashi

RATAOUILLE LASAGNA 85

eggplant, tomato, bell pepper, zucchini, squash, bechamel, arrabbiata

Dinner Selections

BUFFET STYLE

*Cost defaults to highest priced entrée, pricing per person.
Upgrades are additional and not included in pricing below.
Service charge + tax additional*



Fresh Baked Bread & Butter
Coffee & Hot Tea Station

(SELECT 2 SALADS)

GARDEN SALAD
TOMATO MOZZARELLA
SPINACH BERRY

(SELECT 1 PROTEIN)

FILET MIGNON 105
ALASKAN HALIBUT 105
GRILLED NEW YORK STEAK 95
BRAISED SHORT RIB 95
SEARED SALMON 85
AIRLINE CHICKEN BREAST 95

(SELECT 1 VEGETARIAN)

MUSHROOM RISOTTO
RATAOUILLE LASAGNA
THREE CHEESE TORTELLINI

INCLUDES CHEF'S CHOICE OF TWO SIDES
(Can choose at the time of tasting)

ADDITIONAL PROTEINS FOR BUFFET \$12 PER PERSON

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 10

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

CHAMPAGNE + CIDER TOAST 8

*tableside served beverage for your toast
upgraded champagne available

CHAMPAGNE + CIDER WELCOME 6

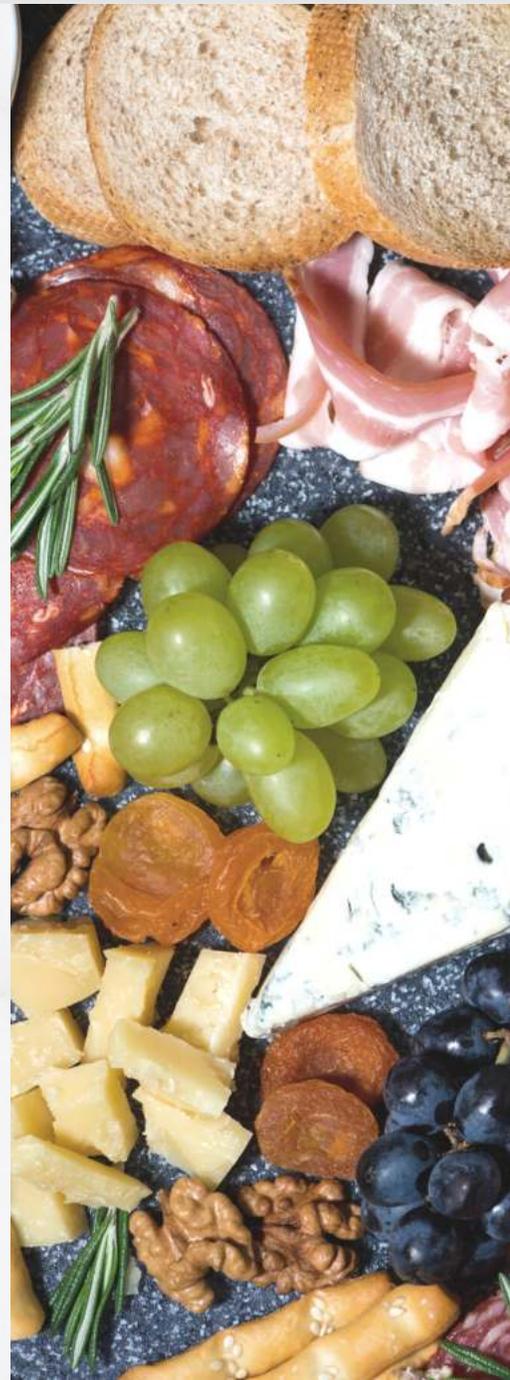
*tray passed champagne welcome as your guest
arrive
upgraded champagne available

CHEESE GRAZING TABLE 20

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

CHARCUTERIE GRAZING TABLE 30

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



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

SODA BAR

1 Hour \$10
Each Additional Hour \$2

includes sparkling water and
coca-cola brand soft drinks

SOFT BAR

1 Hour \$22
Each Additional Hour \$7

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

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

CALL BRAND BAR

1 Hour \$26
Each Additional Hour \$9

Titos Vodka
Beefeater Gin
Bacardi Silver Rum
Dewars Scotch (White Label)
Buffalo Terrace Bourbon
El Jimador Tequila

PREMIUM BRAND BAR

1 Hour \$32
Each Additional Hour \$11

Kettle One Vodka
Tanqueray Gin
Flor De Cana Rum
Monkey Shoulder Scotch
Jack Daniels Bourbon
Jameson whiskey
Don Julio Tequila

ELITE BRAND BAR

1 Hour \$42
Each Additional Hour \$13

Grey Goose Vodka
Bombay Sapphire Gin
Blue Chair Bay Rum
Johnny Walker Black
Woodford Reserve
Casamigos Tequila

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*



WEDDING WING BAR 12

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

FIESTA BAR 15

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

FLATBREAD BAR 12

*assorted baked flatbreads: cheese,
pepperoni, vegetarian*

SLIDER STATION 12

*assorted sliders: grilled burgers with smoked
cheddar and chipotle ketchup. Served with
assorted bags of potato chips*

More Information

WEDDING VENUE FOOD + BEVERAGE MINIMUMS

SUNDAY-THURSDAY
15000

FRIDAY
20000

SATURDAY
25000

**\$4000.00 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 20-200*

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. offsite 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 \$30.00++ 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 house linen is included in your rental. upgraded 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 are held on thursdays at 11 AM ONLY and 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. we require an offsite coordinator from our preferred vendor list unless otherwise approved by the wedding director. 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



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