

INCLUSIVE WEDDING

2024/25 Package Details

GARDEN PAVILION CEREMONY

Private Garden with Mountain Views
30-Foot Waterfall
White Garden Chairs
Reserved One-Hour Wedding Rehearsal
Champagne Welcome
Gift + Guest Book Table
Fruit Infused Water Station
Complimentary Guest Parking + Shuttle Service

CLIFF TERRACE RECEPTION

White Tent and Draping

Market Lighting

Uplighting, Chandeliers +Draping

Upgraded White Floor Length Linens

Fruitwood Chiavari Chairs

House Centerpieces

Cocktail Seating + Firepit

Wedding Service Staff + Bartenders

Wooden Teak Bars

Cocktail Hour with Cheese Board or 2 Tray Passed Appetizers

Plated or Buffet Dinner

4 Hour Hosted Soft Bar (Iced Tea, Soft Drinks)

4 Vendor Meals

Cake Cutting Service

Layazza Coffee + Tea Station

ADDITIONAL PERKS

NEW Bridal Changing Room

Wedding Menu Tasting

NEW Honeymoon Suite for Wedding Night (Early 12 PM Check-In)

Complimentary Room Rental for Rehearsal Dinner or Farewell Brunch

Reduced Guestroom Block Rates

Use of Grounds foe Engagement Photos

*Cannot be combined with any other offer or discount.Inclusive pricing. Based upon availability.

PALAMESA.COM | 760.477.7240 | WEDDINGS@PALAMESA.COM



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2024/25 Buffet Menu

COCKTAIL HOUR

(Included in Package)
Choose 1 option or add both for additional \$15 per person inclusive

Cheese Table
Local + Imported Cheeses, Dried Fruit, Seasonal Berries, Honeycomb,
Assorted Crackers, Toasted Baguette, Crudité Served with Herb Dip

OR

Two Tray Passed Hors D'oeuvres (Build Your Own menu for choices)

<u>Dinner Reception</u>

<u>Choice of Plated or Buffet Style</u> (Included in package)

(Buffet style includes 1 salad, 2 proteins, 1 Vegetarian, 1 Starches, seasonal vegetables. Plated comes with up to two choices plus vegetarian)

GARDEN SALAD

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

DINNER ROLLS WITH WHIPPED BUTTER

HERB CRUSTED CHICKEN
Parsley Risotto, Lemon Butter Caper Sauce

BRAISED SHORT RIB
Saffron Herb Risotto, Roasted Carrots and Asparagus, Crumbled Feta, Gremolata

SEARED SALMON \$10pp UPGRADE
Ricotta Spinach Gnocchi, Artichoke, Basil Beurre Blanc

GRILLED 6 Oz FILET MIGNON \$18pp UPGRADE
Truffle Potato Puree, Bacon Green Almandine, Green Peppercorn Sauce

THREE CHEESE TORTELLINI (Vegetarian option Included)
Sautéed Asparagus, Tomato, Eggplant, Basil Brown Butter Sauce
with Shaved Parmesan

COFFEE & HOT TEA STATION

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2024/25 Inclusive Package Upgrades

All upgrades are charged per person at an inclusive rate.

Service Charge and Tax already included. NO HIDDEN FEES!

Offer Only available for Inclusive Package

HOSTED BAR

BEER & WINE BAR \$26 per person, 1st Hour \$8 per person each additional hour Includes 1 Microbrew, 2 Domestic & 2 Imported Beers Sauvignon Blanc, Chardonnay, Cabernet Sauvignon & Meritage

> PREMIUM BAR \$28 per person, 1st Hour \$10 per person each additional hour Includes Beer & Wines

> Titos Vodka, Kettle One/Tanqueray Gin Bacardi Silver Rum/Johnny Walker Black Jack Daniels Bourbon/ Jameson Whiskey Don Julio Anejo & Blanco Tequila

ULTRA PREMIUM BAR \$38 per person 1st Hour \$12 per person each additional hour Includes Beer & Wines

Titos Vodka, Belvedere Vodka/Bombay Sapphire Gin Bacardi Silver Rum/ Balvenie Scotch Basil Hayden/Casamigos Blanco & Anejo Tequila

WINE SERVICE WITH DINNER \$10 per person

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

CHAMPAGNE + CIDER TOAST \$8 per person

tableside served beverage for your toast *upgraded champagne available

ADDITIONS
ADDITIONAL HOUR OF OVERTIME \$1,500
VOTIVE GRAND STAIRCASE \$300

Pricing includes service charge and tax. Cannot be combined with any other offer or discount.

Based upon availability. Prices are subject to change without notice.



