



*Wedding Packages*





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## WEDDING PACKAGES

### All Packages Include:

Ceremony & Reception Site

Appetizer Display

Coffee & Tea Station

Champagne Toast

Dance Floor & DJ Table

Floor Length Table Linens

Table Settings to Include Chairs, Chargers, China, Silverware and Napkins

Cake Table, Gift Table and Place Card Table

Banquet Staff

Security

Complimentary Valet Parking

All prices subject to 20% service charge and 8.25% sales tax. Minimum \$5,000 spend, inclusive of food and bar options.

# RUBY PACKAGE

**\$1,250 Venue Rental Fee**

**\$85 Per Person**

## **APPETIZER DISPLAY**

Up to one hour of service

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce  
Garden Crudité with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese  
International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers,  
Flatbreads, Dried Fruits, Pita Bread, Hummus, and Tabbouleh

## **UPGRADE OPTIONS**

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea  
Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade.

**Additional \$55 Per Person**

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges. **Additional \$15 Per Person**

## **THREE COURSE PLATED DINNER**

Plated dinner includes salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft  
drinks.

### **FIRST COURSE | *Select One***

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with  
Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and  
Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Strawberry and Baby Spinach Salad with White Balsamic Vinaigrette with Candied Pecans and  
Goat Cheese

## **RUBY PACKAGE** (continued)

### **SECOND COURSE | Select up to Two**

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce

Pan Seared Airline Chicken Breast, Cipollini Onions with Forest Mushrooms and Marsala Wine Sauce

Grilled Atlantic Salmon (8 oz.) with Citrus Beurre Blanc

Beef Tenderloin Medallion with Wild Mushroom and Marsala Wine Sauce

Grilled Vegetable Stack 🌱 - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef's Risotto with Balsamic Reduction

### **THIRD COURSE | Select One**

Italian Vanilla Panna Cotta with Red Berry Sauce and Fruit Berries

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

### **SIDES | Select Two**

Whipped Yukon Potatoes

Seasonal Market Vegetables with Herb Butter

Heirloom Carrots with Herb Oil and Sea Salt

Crispy Brussel Sprouts with Sweet and Spicy Bacon

Roasted Marble Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

# PEARL PACKAGE

**\$1,250 Venue Rental Fee**

**\$110 Per Person**

*Choice of Appetizer Display or Tray Passed Hors D'oeuvres*

## **APPETIZER DISPLAY**

Up to one hour of service

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce  
Garden Crudit  with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese  
International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers,  
Flatbreads, Dried Fruits, Pita Bread, Hummus, and Tabbouleh

## **UPGRADE OPTIONS**

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea  
Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade.

**Additional \$55 Per Person**

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges. **Additional \$15 Per Person**

## **TRAY PASSED HORS D'OEUVRES | Select Three**

Up to one hour of service

Wild Mushroom Arancini Balls

Quiche Assorted

Coconut Shrimp

Dates wrapped in Bacon

Potato and Cheddar Croquettes

Lumpia

Crab Cakes

Cream Cheese Rangoon

Mushroom stuffed with Italian Sausage

Beef Empanadas

# PEARL PACKAGE (continued)

## THREE COURSE PLATED DINNER

Plated dinner includes salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft drinks.

### FIRST COURSE | *Select One*

Classic Caesar Salad - Petite Romaine Heart, Shaved Parmesan and Croutons. Served with Caesar Dressing

Local Greens - Field Greens, Heirloom Tomatoes, Red Onion, Carrot, Watermelon Radish and Cucumber. Served with Ranch Dressing or Balsamic Vinaigrette

Strawberry and Baby Spinach Salad with White Balsamic Vinaigrette with Candied Pecans and Goat Cheese

### SECOND COURSE | *Select up to Two*

Duo - Short Ribs with Bordelaise Sauce and Herb Roasted Chicken with Sage Cream Sauce

Pan Seared Airline Chicken Breast, Cipollini Onions with Forest Mushrooms and Marsala Wine Sauce

Grilled Atlantic Salmon (8 oz.) with Citrus Beurre Blanc

Beef Tenderloin Medallion with Wild Mushroom and Marsala Wine Sauce

Grilled Vegetable Stack 🌱 - Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash and Eggplant Served over Chef's Risotto with Balsamic Reduction

Cauliflower Steak 🌱 - Herb-Roasted Cauliflower, Sweet Potato Mash, Chimichurri Sauce

### SIDES | *Select Two*

Whipped Yukon Potatoes

Seasonal Market Vegetables with Herb Butter

Heirloom Carrots with Herb Oil and Sea Salt

Crispy Brussel Sprouts with Sweet and Spicy Bacon

Roasted Marble Potatoes

Grilled Asparagus

Sautéed Wild Mushrooms

Sautéed Broccolini

Creamy Parmesan Risotto

## PEARL PACKAGE (continued)

### **THIRD COURSE | Select One**

Italian Vanilla Panna Cotta with Red Berry Sauce and Fruit Berries

New York Cheesecake with Red Berries and Whipped Cream

Tiramisu

Fresh Berry Tart with Lemon Curd and Whipped Cream

Crème Brûlée - Fresh Berries and Shortbread Cookie

### **COMPLIMENTARY SUITE**

Complimentary Suite for the Couple on Their Wedding Night

Couple may select between a Mountain View Suite or Sunset Suite (Subject to Availability)\*

The option to upgrade to a suite with a balcony would require payment of the rate difference\*

Wedding Party Room Block Rates on Overnight Accommodations for up to 8 Rooms

\*Complimentary Suite and Suite Upgrade are Subject to Availability





# ONYX PACKAGE

**\$1,250 Venue Rental Fee**

**\$125 Per Person**

*Choice of Appetizer Display or Tray Passed Hors D'oeuvres*

## **APPETIZER DISPLAY**

Up to one hour of service

Seasonal Fresh Cut Fruits and Berries with Honey Yogurt Sauce  
Garden Crudit  with Dips: Buttermilk Ranch, Grilled Onion Cream, Smoky Blue Cheese  
International and Domestic Cheeses, Fruit Preserves and Toasted Nuts with Assorted Crackers,  
Flatbreads, Dried Fruits, Pita Bread, Hummus, and Tabbouleh

## **UPGRADE OPTIONS**

Deluxe Chilled Seafood Display including Jumbo Shrimp Cocktail, Crab Claws, Lobster Salad, Sea  
Scallops with Lemons, Limes, House Made Cocktail Sauce and Citrus Remoulade.

[Additional \\$55 Per Person](#)

Shrimp Cocktail with Cocktail Sauce and Lemon Wedges. [Additional \\$15 Per Person](#)

## **TRAY PASSED HORS D'OEUVRES | Select Three**

Up to one hour of service

Wild Mushroom Arancini Balls

Quiche Assorted

Coconut Shrimp

Dates wrapped in Bacon

Potato and Cheddar Croquettes

Lumpia

Crab Cakes

Cream Cheese Rangoon

Mushroom stuffed with Italian Sausage

Beef Empanadas

# ONYX PACKAGE (continued)

## **FOUR COURSE ELEGANT DINNER**

Plated dinner includes soup, salad, entrée, dessert, bread and butter, coffee, hot tea, iced tea, and soft drinks.

### **FIRST COURSE**

Creamy Mushroom Velouté, Truffle Oil Drizzle

### **SECOND COURSE**

Pear & Gorgonzola Salad - Mixed Baby Greens, Sliced Pears, Crumbled Gorgonzola, Candied Walnuts. Served with a White Balsamic Dressing

### **THIRD COURSE | Select up to Two**

Prime Ribeye & Jumbo Prawns DUO - 8 oz Prime Ribeye, grilled to perfection with a Red Wine Demi-Glace and Large Grilled Prawns, brushed with Garlic Herb Butter. Accompanied with Honey-Glazed Baby Carrots and Charred Broccolini

6 oz Prime Filet Mignon accompanied with Dauphinoise Potatoes, Glazed Carrots, and Cabernet Reduction

Pan-Seared Seabass accompanied with Wild Rice Pilaf, Braised Bok Choy, and Citrus Beurre Blanc

Vegan Cauliflower Steak accompanied with Sweet Potato Mash and Chimichurri Sauce 🌱

### **FOURTH COURSE | Select One**

Lemon Blueberry Mascarpone Verriene - Layered Lemon Curd, Mascarpone Cream, Blueberry Compote, and Crumble in a Glass

Opera Cake - Layers of Almond Joconda, Coffee Buttercream, and Chocolate Ganache

## **COMPLIMENTARY SUITE**

Complimentary Suite for the Couple on Their Wedding Night

Couple may select between a Mountain View Suite or Sunset Suite (Subject to Availability)\*

The option to upgrade to a suite with a balcony would require payment of the rate difference\*

Room will include a complimentary bottle of champagne and a Charcuterie Board - An artful selection of fine cured meats, paired with an array of artisanal cheeses, pickled vegetables, fresh fruits, nuts, and crackers.

Wedding Party Room Block Rates on Overnight Accommodations for up to 10 Rooms\*

\*Complimentary Suite and Suite Upgrade are Subject to Availability

# ENHANCEMENTS

## **UPGRADE SINGLE OPTION SELECTIONS**

Additional \$15 Per Person

Seared Lamb Chops with Blistered Tomatoes and Chimichurri Sauce

Grilled New York Steak with Roasted Tomato and Sweet Onion Demi-Glace

Seared Petite Beef Tenderloin Medallion with Green Peppercorn Sauce

Macadamia Crusted Mahi Mahi with a Honey-Fresno Chili Sauce and Tropical Salsa

## **UPGRADE DUO OPTION SELECTIONS**

Additional \$20 Per Person

Grilled Jumbo Shrimp and Pan Seared Airline Chicken Breast

Top Sirloin and Grilled Jumbo Shrimp Scampi

Petite Beef Medallion with Bordelaise and Lobster Tail with Drawn Butter





## CHILDREN'S MENU

**\$40 PER PERSON**

Accompanied with Fresh Fruit and Fresh Baked Chocolate Chip Cookie

### ***Select One***

Chicken Fingers with Choice of Buttermilk Ranch or BBQ Dipping Sauce and French Fries with Ketchup

Grilled Chicken Sandwich and French Fries with Ketchup

Hamburger or Cheeseburger with French Fries with Ketchup

Cheese or Pepperoni Flatbread



# APPETIZERS

## TABLETOP OPTIONS

### CHARCUTERIE BOARD

Chef's Selection of Artisanal Cheeses, Cured Meats, and Accoutrements: Cheddar, Swiss, Pepperjack Cheese, Hummus, Cashews, Spanish Sausage, Salami, Dried Cranberries, Crackers, Pickled Carrot and Cauliflower, Pita Bread.

\$30 Per Person (Feeds Three People)

Roasted and Salted Fancy Mixed Nuts

\$1.50 Per Person

Original Kettle Potato Chips

\$1.50 Per Person

Hummus

\$1.50 Per Person

Pita Chips

\$1 Per Person

Tabbouleh

\$1 Per Person



## EXCLUSIVE SPA GROUPS

A **Jamul Spa Buyout** offers exclusive use of the entire spa, including treatment rooms, amenities, and relaxation spaces, reserved solely for a private group, wedding party, or corporate event. Experience total privacy, highly personalized service, and the flexibility to tailor every detail, from curated treatment selections and catering to music, décor, and overall ambiance. Spa guests also enjoy shared access to the fitness center.

### **HALF-DAY SPA BUY-OUT (5 HOURS)**

Exclusive Access for up to 10 Guests.  
Available 9 AM - 2 PM.

Weekday (Monday - Thursday): \$3,600\*  
Weekend (Friday - Sunday): \$4,800\*

#### **SELECTION OF INCLUDED SERVICES:**

Massages, Body Treatments, Facials, Manicures and Pedicures, Deep Conditioning and Blow Dry (Enjoy a minimum of two 50-minute services per guest).

#### **DEDICATED STAFF:**

A team of therapists and coordinators to manage the event. 50-minute services are suggested\*\*.

#### **PRIVATE AMENITIES:**

Access to Sauna, Steam Room, Locker Rooms, Hydrotherapy Pool, Relaxation Lounge, Spa Terrace and Cabanas.

#### **REFRESHMENTS INCLUDED:**

Fruit-Infused Water, Tea and Seasonal Fruit Platter.

*Juice & Coffee Bar, and Fitness Center are open to all hotel and spa guests.*

\*20% service charge is included; additional gratuities optional.

\*\*Some services may exceed 50 minutes.

### **FULL DAY SPA BUY-OUT (8 HOURS)**

Exclusive Access for up to 18 Guests.  
Available 10 AM - 6 PM.

Only available Monday - Thursday: \$5,400\*

#### **SELECTION OF INCLUDED SERVICES:**

Massages, Body Treatments, Facials, Manicures and Pedicures, Deep Conditioning and Blow Dry (Enjoy a minimum of two 50-minute services per guest).

#### **DEDICATED STAFF:**

A team of therapists and coordinators to manage the event. 50-minute services are suggested\*\*.

#### **PRIVATE AMENITIES:**

Access to Sauna, Steam Room, Locker Rooms, Hydrotherapy Pool, Relaxation Lounge, Spa Terrace and Cabanas.

#### **REFRESHMENTS INCLUDED:**

Fruit-Infused Water, Tea and Seasonal Fruit Platter.

## EXCLUSIVE SPA GROUPS (continued)

### LUXURY ENHANCEMENTS

Enhance your private spa experience with thoughtfully curated premium add-ons designed to elevate wellness, relaxation, and luxury.

#### **SIGNATURE SERIES** | \$250 Per Guest

Includes welcome champagne, deluxe grazing board, personalized keepsake spa robe, foot soak and scrub, and spa gift bag (Discovery sized products).

#### **PRIVATE LUNCH IN FLY ROOM:**

Delight yourself and your guests to a fabulous private dining experience in vintage inspired setting before or after your Spa treatments. Pricing varies based on food and drink selections.

#### **A LA CARTE ENHANCEMENTS:**

Personalized Keepsake Spa Robe    \$125 Per Guest

Champagne Welcome Toast with Charcuterie Board    \$20 Per Guest

#### **FACIAL ENHANCEMENTS:**

Derm Renewal Peel Add-On    \$30

Algo Mask Add-On    \$30

#### **MASSAGE ENHANCEMENTS:**

Deep Tissue Enhancement    \$30

*Additional food options and Spa after-hours are available upon request.*

Blackout dates may apply. For any buyout, we recommend providing at least 30 days advance notice. 50% deposit is required to secure reservation. Cannot be combined with any discounts.

