



BANQUET & EVENT MENUS

OMNI  HOTELS & RESORTS
rancho las palmas

OMNI RANCHO LAS
PALMAS RESORT

BANQUET & EVENT
MENUS

The resort features 37,000 square feet of indoor function space, including the 12,900 square-foot Las Palmas Ballroom. There is an additional 45,000 square feet of outdoor function space, which includes the 10,000 square-foot Starlight Terrace.

- 444 guest rooms, including 22 suites
- 28 meeting rooms
- 27 holes of championship golf
- 25 tennis courts, including 8 lighted courts
- Fully-equipped fitness center
- 3 sparkling pools
- 5 boutiques
- 5 dining outlets
- Splashtopia – Two 100-foot water slides, 450-foot lazy river, sandy beach and splash pad.
- Spa Las Palmas – 20,000 square-foot oasis with 26 treatment rooms, sauna, steam room, pool and boutique.

41000 Bob Hope Drive
Rancho Mirage, CA 92270
706-568-2727
omnihotels.com



BREAKFAST

Continental Breakfast

All Continental Breakfasts are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection.



Rancho Simple \$31

Assorted Fresh Juices

Chef Neri's Bakeshop Basket
Sweet Butter, Jams, Preserves

Fresh Seasonal Sliced Fruits and Assorted Berries



Rancho Spa \$35

Assorted Fresh Juices

Steel Cut Oatmeal
Served with Brown Sugar, Local Dates, Golden Raisins,
and Cinnamon

Fresh Seasonal Fruits and Assorted Berries

Build Your Own Parfait Bar
Fage Yogurt, Honey, House Made Granola, Dried Fruits
and Roasted Nuts

Neri's Bran and Blueberry Muffins and Sliced
Zucchini, Carrot and Date Nut Breads

Sweet Butter, Jams, Preserves

Rancho Deluxe \$38

Assorted Fresh Juices

Fresh Seasonal Sliced Fruits and Assorted
Berries

Honey Vanilla Yogurt
House Made Granola

Assorted Boxed Cereals
Milk and Skim Milk

Chef Neri's Bakeshop Basket
Sweet Butter, Jams, Preserves

Bagel Bistro Station
Plain and Whole Wheat Bagels, Smoked Salmon,
Sliced Tomato, Red Onions, Capers, and Whipped
Cream Cheese

Menus are priced per person.
All prices are subject to change. A
25% service charge and 7.75%
sales tax will be applied to all food
and beverage pricing.

BREAKFAST

Breakfast Buffets

All Breakfast Buffets are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection.

Breakfast Buffets are set for one and one-half hours.

A surcharge of \$7.00 per person will be applied for buffet service for groups fewer than 50.



Las Flores Buffet \$43

Chilled Juices

Seasonal Fresh Fruits

Assorted Cereal
Milk and Skim Milk

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Grilled Pork Sausage

Rancho Breakfast Potatoes

Thick-Cut French-Toast, Berry Compote

Chef Neri's Bakeshop Basket
House Made Pastries, Sweet Butter, Jams, Preserves, Date
and Raisin Granola, Nonfat Yogurt

Fiesta Sunrise Mexican Breakfast Buffet \$45

Chilled Juices

Seasonal Fresh Fruits

Scrambled Eggs with Tomatoes, Green Chilies and
Cheddar Cheese

Sopes with Pork Carnitas, Poached Eggs and
Chipotle Hollandaise

Applewood Smoked Bacon

Sweet Potato and Chicken Chorizo Hash

House Made Mexican Breakfast Breads
Cinnamon Dusted Doughnuts, Cactus Blossom Honey,
Sweet Butter, Jams and Preservatives

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Palms Sunrise \$47

Assorted Fresh Juices

Fresh Seasonal Fruit Display

House Made Granola

Assorted Individual Fruit Yogurts

Individual Cereals with Milk and Skim Milk

Bagel Bistro Station with Plain, Raisin, Sesame, and Whole Wheat Bagels and Chive, Strawberry and Honey Whipped Cream Cheeses

Classic Eggs Benedict

Farm Fresh Scrambled Eggs

Cinnamon Thick Cut French-Toast with Warm Maple Syrup and Mixed Berry Compote

Applewood Smoked Bacon

Juicy Grilled Pork Sausage Patties

Roasted Yukon Gold Potatoes

House Made Pastries and Muffins
Served with Sweet Butter, Jams, and Jellies

Mirage Buffet \$45

Chilled Grapefruit, Apple, Tomato and Orange Juices

Steel Cut Oatmeal, Dates, Golden Raisins, Brown Sugar

Fage Yogurt, Dried Cranberries, Granola, Roasted Nuts

Roasted Vegetable and Gouda Egg White Frittatas

Farm Fresh Scrambled Eggs

Fresh Seasonal Fruit

Oven Tomatoes, Grilled Asparagus

Jeweled Quinoa

Date Bran Muffins, Zucchini Bread, Multi Grain

Gluten Free Breads

Sweet Butter, Almond Butter, Jams and Preserves

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BREAKFAST

Breakfast Enhancements

Must be added to an existing menu.



House Made Doughnuts \$55 per dozen

Maple Blueberry Sausage, Applewood Smoked Bacon, Old Style Sausage, Grilled Ham or Chicken Apple Sausage \$5 per person

Roasted Vegetable and Gouda Frittatas \$6 per person

Buttermilk Pancakes, Maple Syrup \$6 per person

Cinnamon Swirl French Toast, Berry Compote \$6 per person

Jumbo Croissant, Applewood Bacon, Scrambled Eggs, Provolone \$10 per person

Scrambled Egg Beaters® \$4 per person

Scrambled Egg Whites \$4 per person

Cheesy Farm Fresh Scrambled Eggs \$4 per person

Eggs Benedict \$9 per person

Hard-Boiled Eggs \$28 per dozen

Steel Cut Oatmeal \$4 per person

Corned Beef or Carnitas Hash \$5 per person

Quesadillas, Salsa Bar \$6 per person

Ham, Egg, Cheese Burritos \$8 per person

Buttermilk Biscuit, Sausage Patty, Scrambled Eggs, American Cheese \$8 per person

Bistro Gourmet Bagels and Cream Cheese \$58 per dozen

Sliced Smoked Salmon, Traditional Garnishes \$15 per person

Classic Vanilla Scones and Blueberry Scones \$50 per dozen

Assorted House Made Muffins \$58 per dozen

Assorted Individual Yogurts \$5 per person

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BREAKFAST

Breakfast Stations

Must be added to existing menu.
\$175 Chef Fee for 2 hours of to apply.



Omelette \$15

Egg Whites, Bacon, Tomato, Onion, Green Onion,
Chicken Sausage, Mushroom, Shredded Jack and
Cheddar Cheeses

Waffle Bar \$10

Strawberry-Orange Compote, Whipped Cream and
Warm Maple Syrup



Las Palmas Smoothies \$9

Date, Banana, Strawberry, & Orange Berry, Blended
with Soy Milk, Nonfat Yogurt and Crushed Ice

Oatmeal Brule, Banana or Berry \$6

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BREAKS

Palm Springs Breaks

Pricing is based on one hour of service.



Rancho Mirage \$14

Bake Shop Banana and Zucchini Breads
Mini Berry Parfaits, Fresh Fruit Tarts

Highway 111 \$15

Build Your Own Trail Mix with Almond Crunch
Granola, Spiced Pecans, Walnuts, Thompson and
Golden Raisins, Dried Cranberries, Toasted Pumpkin
Seeds and Chocolate Chips

Desert Oasis \$15

House Made Tortilla Chips, Salsa Fresca, Guacamole,
and Salsa Verde
Warm Pinto Bean Dip
Pineapple and Raspberry Empanadas
Spanish Crudit  with Chili Lime and Sea Salt
Watermelon Agua Fresca
Cinnamon Churros



Paleo \$18

Spiced Beef Jerky
Cracked Pepper Glazed Bacon
Teriyaki Turkey Jerky
Roasted Almonds
Salted Pepitas
Lady Apples
Forelli Pears

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Palm Springs Breaks

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Energize Break \$17

- Coffee Cream Brownies
- Chocolate Chip Brownies
- Chocolate Chip Espresso Beans
- Mocha Doughnut
- Coffee Cakes

El Paseo \$17

- Fresh Cut Vegetables with Zucchini, Golden Squash, Carrots, Olives, Cauliflower, Broccoli, Cucumbers, Pear Tomatoes, Hummus and Edamame Hummus
- Grilled Naan Bread

Chocolate Bar \$17

- Double Fudge Brownies
- Chocolate Chunk Cookies
- Chocolate Covered Raisins & Pretzels
- Warm S'mores with Milk Chocolate, Toasted Marshmallow and Graham Cracker

7th Inning Stretch \$17

- Warm Jumbo Pretzels with Yellow Mustard
- Freshly Popped Buttered Popcorn
- Candy Shop Selection of Chocolate and Fruit Confections
- Individual Ice Cream Sandwiches and Drumsticks

Every Day Sundae \$25

- Vanilla and Chocolate Ice Cream (Pre-Scooped)
- Chocolate, Strawberry, and Caramel Sauce
- Sliced Bananas
- Whipped Cream
- Chopped Nuts, Maraschino Cherries, Oreo[®] Cookie Crumbles, Chocolate Shavings, and M & M's[®]

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A LA CARTE

Beverages



Individual

- Mineral and Bottled Waters \$5.75 each
- Acqua Panna Bottled Water \$7.00 each
- Bottled Fruit Juices \$5.75 each
- Assorted Soft Drinks \$5.75 each
- Gatorade® Sports Drinks \$6 each
- Hot Chocolate \$3.50 each
- Energy Drinks \$7 each

Per Gallon

- Freshly Brewed Iced Tea \$80
- Arnold Palmer or Lemonade \$80
- Freshly Squeezed Orange Juice \$80
- Grapefruit Juice \$80
- Infused Water \$25

Per Gallon

- Freshly Brewed Coffee \$100
- Decaffeinated Coffee \$100
- Specialty Teas \$100



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A LA CARTE

Snacks & Sweets



- Granola Bars \$4 each
- Assorted Candy Bars \$4 each
- Kind Bars \$6 each
- Assorted Individual Yoplait Yogurts \$5 each
- Whole Fresh Fruit \$38 per dozen
- Ice Cream and Frozen Fruit Bars \$6 each
- Individual Bags of Miss Vickie's Kettle Chips \$4 each
- House Made Tortilla Chips with Salsa Fresca \$7 per person
- Guacamole \$6 per person
- House Made Potato Chips with Blue Cheese Dip \$7 per person
- Deluxe Mixed Nuts \$26 per pound
- Gummy Bears \$26 per pound

- Assorted House Made Cookies \$58 per dozen
- Fudge Brownies or Blondies \$58 per dozen
- Lemon Bars \$58 per dozen
- Chocolate Dipped Coconut Macaroons \$58 per dozen
- Warm Jumbo Pretzels with Mustard \$30 per dozen
- Chocolate Dipped Strawberries \$60 per dozen
- Chocolate Truffles \$60 per dozen

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LUNCH

Lunch Buffets

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California Style \$56

Chilled Golden Gazpacho

Organic Baby Field Greens with Orange Honey Vinaigrette and Buttermilk Ranch

Grapefruit and Oranges Fillets

California Avocado Shrimp Salad

Albacore Tuna Salad with Toasted Almonds, Cilantro, Julienne Carrots, Cucumber and Jalapeño Lime Vinaigrette

Grilled Citrus Chicken Breast with Sun Dried Tomato Artichoke Ragout

Beef Skirt Steak with Roasted Baby Fingerling Potatoes, Chimchurri

Seared Sea Bass Fillet with Grilled Asparagus and Charred Lemon

Tri Colored Tortellini, Roasted Ratatouille and Pesto Cream

Steamed Assorted Vegetables

Artisan Breads, Whipped Butter

Lemon Bars, Macaroons, Berry Shooters and Strawberry Shortcake Parfait

South of the Border \$50

Tortilla Soup with Avocado, Chopped Cilantro, Queso Fresco and Tortilla Strips

Ensalada with Field Greens, Roasted Corn, Cucumbers, Tomato Wedges, Tortilla Strips, Queso Fresco, Jicama, Orange Segments and Tequila Lime Dressing

Three Cheese and Green Chili Enchiladas

Beef & Chicken Fajitas with Corn & Flour Tortillas and Salsa Bar

Rancho Style Pinto Beans and Mexican Rice

Mexican Inspired Dessert Selection with Tres Leches, Chocolate Torte and Kahlua Flan with Caramel

House Made Horchata

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The Stadium \$50

Chopped Romaine and Ice Berg Lettuces with Shredded Carrots, Red Cabbage, Cucumbers, Croutons, Balsamic, Blue Cheese and Ranch Dressings

Rancho Potato Salad, Old Fashioned Coleslaw and Fresh Fruit Salad

Grilled Angus Beef Burgers

All Beef Hot Dogs

Grilled Chicken Breast

Vegetarian Black Bean Chili with Cheddar Cheese and Diced Onion

Crispy Fried Onion Rings and House Made Potato Chips, Sliced Tomato, Onion, Lettuce, Sliced Dill Pickles, Cheddar, Swiss, & Muenster Cheese, Thousand Island Dressing, Mustard, Ketchup and Mayonnaise

House Made Rolls and Buns

Apple Brown Butter Streusel, Raspberry Lemon Curd Tart, Brownies and Blondies

Italian Bistro \$54

Vegetable Minestrone Soup

Caesar Salad with Crisp Romaine Lettuce, Parmesan Cheese, Rosemary Croutons and House Made Caesar Dressing

Vine-Ripened Tomatoes, Buffalo Mozzarella, Fresh Basil, Cracked Black Pepper, Extra Virgin Olive Oil and Balsamic Glaze

Grilled Asparagus with Toasted Almonds

Chicken Saltimbocca with Marsala Wine Sauce

Grilled Atlantic Citrus Salmon with Tomato Fennel Fondue and Roasted Fingerling Herb Potatoes

Three Cheese Ravioli Marinara with Shaved Parmesan

House Made Garlic Bread

Mascarpone Cheesecake, Tiramisu and Assorted Cannolis

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Lunch Buffets

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Butcher Block Deli \$49

Tomato Basil Bisque

Farmers Market Salad with Balsamic and Ranch Dressing

Yukon Gold Potato Salad

Fusilli Pasta Salad with Tri Colored Bell Peppers, Shaved Parmesan, Red Onions, Sun Dried Tomatoes, Olives and Tangy Herb Vinaigrette

Sliced Deli Platter to include Smoked Turkey, Black Forest Ham, Roast Beef, Aged Cheddar Cheese, Provolone, Muenster and Swiss Cheeses

Albacore Tuna Salad

Chicken Salad

Vine Ripe Tomato, Lettuce, Onions, Dill Pickles, Onion Tomato Relish

Mayonnaise, Whole Grain and Dijon Mustard

Assorted Sliced Breads and Rolls

Mini Pastries to include Fruit Tarts, Crème Brule, Chocolate Decadence and Cookies

Rancho Deluxe \$51

Baby Spinach Salad with Crispy Red Onions, Smoked Bacon, Pear Tomatoes, Chopped Eggs, and House Made Balsamic Herb Dressing

Euro Greens Salad with Frisee, Radicchio, Butter Lettuce, Toasted Walnuts Strawberries, Parmesan Cheese and Lemon Rosemary Dressing

Caprese

Campanelli Pasta Salad

Sandwiches Displayed on Platters:
Smoked Turkey BLT on Onion Bread, Sliced Roast Beef & Cheddar on Whole Wheat, and Grilled Veggies with Sprouts & Tofu in a Spinach Tortilla Wrap

Served Under Heat Lamps:
Pastrami, Swiss, Grain Mustard, on a Baguette and Pesto Grilled Chicken, Mozzarella, Tomato, Watercress on Focaccia

Lemon Bars, Chocolate Chip Cheesecake Squares, Tiramisu Bars and Shortbread Cookies

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Executive Luncheon \$57

Salad Bar:

Baby Kale, Little Gem, California Spring Mix

Baby Pear Tomatoes, Grilled Asparagus, Heirloom Carrots

Roasted Mushrooms, Watermelon Radish, Edamame

Shaved Parmesan, Maytag Blue Cheese

Balsamic Vinaigrette, Citrus Shallot Vinaigrette, Blue Cheese, Ranch Dressing

Served Warm:

Grilled New York Steak

Citrus Marinated Chicken Breast

Herb Seared Salmon Paillard

House-made Breads, Rolls, Sweet Butter

Dessert:

Mini: Strawberry Shortcakes, Chocolate Tarts, Apple Crisp, Tiramisu, Crème Brûlée



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LUNCH



Rancho Gourmet Boxed Lunches \$39

All Boxed Lunches are accompanied by an individual bag of kettle chips, whole fresh apple, house baked cookie, granola bar, pasta salad, pickle and condiments.

Roasted Turkey Club

Roasted Turkey, Smoked Bacon, Jack Cheese, Lettuce, Tomato, Whole Grain Aioli and House Made Rosemary Baguette

Chipotle Chicken Wrap

Grilled Chipotle Chicken, Roasted Corn & Tomato Salsa, Shaved Iceberg Lettuce, Cilantro Lime Spread and Spinach Tortilla

Roast Beef & Cheddar

Shaved Roast Beef, Aged Cheddar Cheese, Iceberg Lettuce, Tomatoes, House Made Cheese Bun and Horseradish Sauce

Italian Hero

Salami, Mortadella, Capicola, Cherry Pepper Relish Tomatoes, Iceberg Lettuce, Mozzarella Cheese, Italian Dressing and House Made Onion Baguette

Rancho Wrap Combo

Half Turkey Club Wrap with Smoked Bacon, Jack Cheese, Lettuce, Tomatoes, Whole Grain Aioli, Spinach Wrap And
Half Roast Beef Wrap with Iceberg, Tomatoes, Horseradish Sauce, Cheddar, Whole Wheat Tortilla

Grilled Veggie Wrap

Pesto Grilled Seasonal Vegetables, Tofu, Charred Lemon Hummus, Shredded Lettuce, Tomato and Whole Wheat Tortilla

Cobb Salad

Mixed Greens, Diced Turkey, Avocado, Blue Cheese, Diced Tomatoes, Bacon and Buttermilk Ranch Dressing

Chicken Caesar Salad

Hearts of Romaine, Grilled Chicken Breast, Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing

Asian Salad

Shredded Napa Cabbage and Romaine, Marinated Skirt Steak, Julienne Carrots and Green Onions, Mandarin Segments, Cilantro and Sesame Dressing

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LUNCH

Served Lunches

Served Lunches come with a choice of an appetizer, cold or hot entrée, and a dessert.

All Served Lunches are served with freshly brewed regular and decaffeinated coffee, freshly brewed ice tea, and a specialty tea selection.



Appetizers

Farmers Market Green Salad with Cucumber, Tomato, Shaved Red Onion and Creamy Garlic Dressing

Fresh Spinach Salad with Crispy Onions, Tomatoes, Carrots, Sun Dried Tomato, Smoked Bacon and Whole Grain Dijon Dressing

Wild Mushroom Soup with California Cream and Chives

French Onion Soup Gratinée with Herb Croûton and Swiss Cheese

Classic Caesar Salad with Romaine Lettuce, Parmesan Cheese, Olive Crostini, Tomatoes and Caesar Dressing

Baby Iceberg Wedge with Diced Tomatoes, Blue Cheese, Brown Sugar Bacon, Buttermilk Ranch Dressing

Chilled Golden Tomato Gazpacho with Creme Fraiche and Chives

Cold Entrées

Sweet Chili Ginger Chicken Salad \$42
Grilled Chicken Breast, Iceberg, Napa, Crispy Wontons, Scallions, Water Chestnuts, Bean Sprouts and Ginger Soy Dressing

Tuna Niçoise Salad \$44
Seared Rare Ahi Tuna, Farmers Market Greens, Red Bliss Potatoes, Haricots Verts, Tomatoes, Capers, Kalamata Olives, Garlic Crostini and Tarragon Dressing

Chicken Caesar Salad \$42
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Roast Turkey Cobb Salad \$42
Farmers Market Greens, Smoked Bacon, Chopped Egg, Avocado, Tomatoes, Blue Cheese and Sundried Tomato Dressing

Carne Asada Steak Salad \$46
Grilled Carne Asada, Shredded Cabbage, Julienne Peppers, Diced Tomato, Cilantro, Romaine Lettuce, Roasted Corn, Crispy Tortilla Shell and Cilantro Lime Dressing

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Hot Entrées

Baked Salmon Filet \$49
Saffron Israeli Couscous, Tomato Caper Relish, Wilted Greens, and Roasted Red Pepper Beurre Blanc

Apple Cider Brined Chicken Breast \$46
Charred Artichoke Risotto, Sautéed Baby Vegetables and Truffle Jus

Pan Seared Sea Bass \$52
Lemon Sofrito, Roasted Garlic Yukon Mashed Potatoes, Asparagus and Herb Vin Blanc

Grilled New York Strip \$54
Red Onion Jam, Fingerling Potatoes, Baby Carrots, Broccolini, Cabernet Reduction

Curry Grilled Tofu \$40
King Oyster Mushroom Risotto, Market Fresh Vegetables and Balsamic Fig Glaze

Desserts

Lemon Mascarpone Cheesecake with Seasonal Berries

Fresh Fruit Tart with Berries Coulis and Short Dough Crust

Duo Chocolate Parfait with White and Dark Chocolate Mousse, Whipped Cream and Chocolate Cigar

Caramelized Apple Torte with Cinnamon, Honey and Caramel Sauce

Red Velvet Cake with Cream Cheese Icing, Raspberry Compote and Chocolate Sauce

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DINNER

Plated Dinners

All dinners are served with house made freshly baked rolls, sweet butter, and freshly brewed regular and decaffeinated coffee, and a specialty tea selection.



Menu One \$130

Sautéed Shrimp and Scallop with Fennel, Tomato Risotto and Chive Oil

Boston Bibb Lettuce, Citrus with Asparagus Tips, Candied Walnuts, Herb Chevre and Citrus Shallot Vinaigrette

Black Angus Filet & Chilean Sea Bass with Fricassee of Lobster, Baby Squash, Broccolini, White Truffle Potato Gratin and Madeira Demi

Chef Neri's Chocolate Trio:

Chocolate Truffle, Chocolate Raspberry and Milk Chocolate

Pairs Best with Sonoma-Cutrer Chardonnay and Meiomi Pinot Noir

Menu Two \$112

Baby Iceberg Wedge with Roma Tomato, Blue Cheese, Spiced Bacon and Buttermilk Ranch Dressing

Black Angus Filet & Jumbo Shrimp, Vegetable Bundle, Roasted Shallot and Sweet Potato Tart

Burgundy Poached Pear, Marzipan and Toasted Almond Brittle

Pairs Best with Franciscan Estate Chardonnay and Highway 12 Cabernet Sauvignon

Menu Three \$96

Heirloom Tomato, Burrata Cheese, Basil, Fig Balsamic Glaze

Garlic Rosemary Chicken Breast & Grilled Salmon with Twice Baked Potato, Haricot Vert, Baby Carrots, Grilled Artichoke Heart and Caramelized Shallot

Lemon Curd Tart with Raspberries and Whipped Cream

Pairs Best with Kendall-Jackson Chardonnay and La Crema Pinot Noir

Menu Four \$109

Baby Lettuce Cucumber Bouquet, Goat Cheese, Pickled Red Onions, Candied Walnuts

Grilled Filet with Caramelized Cippolini, Mushroom Risotto, Asparagus, Patty Pan and Barolo Reduction

Chocolate Chibousté with Fresh Berries

Pairs Best with J. Lohr Chardonnay and Louis M. Martini Cabernet Sauvignon

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Menu Five \$110

Lil Gem, Maytag Blue Cheese, Spiced Walnuts, Cherry Heirloom Tomato and Champagne Vinaigrette

Sautéed Chilean Sea Bass with Herb Parmesan Risotto Cake, Roasted Red Bell Pepper, Broccolini and Chardonnay Reduction

Apple Tart Tartin with Brown Butter and Carmel Glaze

Pairs Best with Simi Chardonnay and Flora Springs Merlot

Menu Six \$94

Hearts of Romaine, Shaved Parmesan and Basil Olive Crostini

Seared Scottish Salmon with Pee Wee Potato Cake, Wilted Greens, Heirloom Carrots, Oven Tomato and Lemon Vin Blanc

Chocolate Decadence with Fresh Strawberry Compote

Pairs Best with Erath Pinot Gris and Au Bon Climat Pinot Noir

Menu Seven \$90

Baby Spinach and Kale, Poached Pear, Golden Raisins, Candied Walnuts, Dried Cranberries and Balsamic Vinaigrette

Herb Roasted Boneless Shelton Farms Chicken with Mashed Yukon Gold Potatoes, Baby Carrots, Oven Tomato and Natural Jus

Chef Neri Chocolate Firecracker

Pairs Best with Kendall-Jackson Chardonnay and Louis M. Martini Cabernet Sauvignon

Plated Vegetarian Entrée Options

Citrus Soy Meatless Chicken with Baby Bok Choy, Carrots, Bean Sprouts, Squash, Scallions, Jasmine Rice and Ponz

Vegetable Enchilada, Roasted Corn, Spinach Polenta, Julienne Vegetables and Charred Tomatoes Salsa

Roasted Vegetable Napoleon, Butternut Squash Ravioli, Wilted Greens, Baby Vegetables, Red Pepper Coulis and Pesto

Pairs Best with DeLoach Chardonnay and Terrazas de los Andes Malbec

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Dinner Buffets

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Dinner Buffets are set for one-half hours.

A surcharge of \$8 per person will be applied for buffet service for groups fewer than 50.



Country Road BBQ \$118

Chopped Salad with Iceberg and Romaine Lettuces, Cheddar Cheese, Olives, Tomatoes, Cucumber, Bacon Bits, and Blue Cheese Dressing

Yukon Gold Potato Salad

Homestyle Coleslaw

Penne Pasta Salad

Wedges of Watermelon

Vegetarian Three Bean Vegetarian Chili with Diced Red Onions and Cheddar Cheese

Baked Half Chicken with Pan Jus

BBQ Pork Ribs

Grilled New York Strip Steak with House Steak Sauce

Baked Potatoes with Butter, Sour Cream, Chives, Scallions and Smoked Bacon

Molasses Baked Beans

Roasted Vegetables and Grilled Corn Cobettes

House Made Freshly Baked Cornbread, Cheese Rolls and Honey Butter

Cinnamon Bread Pudding, Chocolate Pecan and Lemon Meringue Tartlets, Warm Apple Crisp and Vanilla Whipped Cream

*\$175+ Chef Fee

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Baja Mexico \$112

Tortilla Soup with Avocado, Cilantro, Queso Fresco, and Tortilla Strips

Baja Green Salad with Tomatoes, Nopales, Roasted Corn, Lime Spiced Jicama, Garlic Croutons, Pumpkin Seeds, and Chile Dressing

Shrimp Ceviche with Cucumber, Cilantro, and Tomatoes

Salsa Bar with Chipotle Salsa, Guacamole, Pico de Gallo and Warm Tortilla Chips

Four Cheese Enchiladas

Ancho Lime Grilled Skirt Steaks

Sea Bass Veracruz

Achiote Chicken Breast

Ranch-Style Pinto Beans

Mexican Rice

Warm Flour Tortillas, Mexican Breads and Butter

Pumpkin Cheesecake, Cinnamon Bueñelos, Mexican Flan, Pineapple & Apple Turnovers and Tres Leches Cake

Menus are priced per person.

All prices are subject to change. A

25% service charge and 7.75%

sales tax will be applied to all food

and beverage pricing.

DINNER

Dinner Buffets

All dinners buffets are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection

Dinner Buffets are set for one-half hours.

A surcharge of \$8 per person will be applied for buffet service for groups fewer than 50.



A Taste of Italy \$118

Minestrone Pisto

Classic Caesar Salad with Romaine Lettuce, Herb Garlic Croutons, Parmesan Cheese and Caesar Dressing

Grilled Vegetable Antipasto with Zucchini, Eggplant, Asparagus, Tomatoes and Red Onions

Red and Gold Tomato Caprese with Buffalo Mozzarella, Arugula, Basil, and Garlic Oil

Chicken Piccata with Mushroom Risotto and Lemon Caper Burre Blanc

Cioppino with Shrimp, Clams, Mussels, Sea Bass, Chorizo, Green Onion and Roasted Tomato Broth

Lamb Osso Bucco with White Bean al Forno and Pan Jus

Three Cheese Ravioli Pesto Cream

*Carved to Order:
Rosemary Barolo Marinated New York Strip with Barolo Demi Glaze

Broccolini, Roasted Peppers, Charred Lemon

Tiramisu, Assorted Cannoli's and Italian Chocolate Cheesecake

*\$175+ Chef Fee

Menus are priced per person.
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Lobster Bake \$138

Manhattan Clam Chowder in Sourdough Bowls

Baby Artichoke Salad with Mesculin Greens, Organic Spinach, Chopped Egg, Tomatoes, Crispy Onions, Julienne Bell Peppers, Maytag Blue Cheese, Carrots, Cucumbers, Balsamic Herb & Buttermilk Ranch Dressings

Tuna Niçoise Salad with Seared Tuna, Haricots Vert, Fingerling Potatoes and Kalamata Olives

Grilled Beef Tenderloin Medallions with Madeira Wine Sauce

Roasted Chicken with Rosemary Jus

Crab Stuffed Maine Lobster with Herb Bread Crumbs

Kielbasa Sausages

Pee Wee Marble Potatoes

Sweet Corn on the Cob

House Made Freshly Baked Rolls and Sweet Butter

Seasonal Sliced Fresh Fruit, Mango Cheesecake, Pecan Pie, Chocolate Mousse Cake and Coconut Cake



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California Beach BBQ \$128

Station I

Build Your Own California Caesar Salad with Crisp Hearts of Romaine, Shaved Parmesan Cheese, Ciabatta Croutons, Grilled Chicken, Garlic Shrimp, Roasted Red Peppers and Caesar Dressing

Baby Mixed Greens Salad with Balsamic and Buttermilk Dressings

Marinated Artichoke Salad

Grilled Vegetables and Mushrooms

Station II

*To Be Grilled:

New York Steaks with Sautéed Tri Color Peppers and BBQ Steak Sauce

Station III

Santa Monica Fish & Chips with Potato Wedges, Spicy Ketchup, Tartar Sauce and Malt Vinegar

Chilled Shrimp on Ice with Cocktail Sauce and Remoulade

Station IV

Boardwalk Clam and Corn Chowder Served in San Francisco Sourdough Bowl

Herb Marinated Chicken

Seasonal Vegetables and Roasted Garlic Fingerling Potatoes

Station V

Fresh Sliced Watermelon, Tropical Fruit Tart, Chocolate Raspberry Tart, Coconut Mousse Cake and Mini Boston Crème Pies

*\$175+ Chef Fee

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Sports Bar Mania \$105

Station I

Nachos

Chicken Tinga, Beef Machaca, Spiced Black Beans, Queso Fondito, Tri Color Tortilla Chips, Jalapenos, Black Olives, Tomato, Onions, Green Onions, Sour Cream, Guacamole and Salsa

Station II

Loaded Potato Skins

Chicken Wings with Teriyaki Glaze, Chipotle BBQ and Blue Cheese Dip

All Beef Hot Dogs with Sauerkraut, Onions, Ketchup, Mustard and Relish

Station III

Pizzeria & Caesar Salad

California Caesar Salad

Traditional Pepperoni & Cheese, Italian Sausage & Cheese, Four Cheese & Oregano, Italian Sausage, Peppers, Mushroom & Cheese with Grated Parmesan Cheese and Crushed Red Peppers

Station IV

*Carving Station:

Black Angus New York with Au Jus

Roasted Turkey Breast

Cranberry Chutney, Mustard, Mayonnaise and Silver Dollar Rolls (Attendant Carving \$175.00++)

Station V

Pop Corn, Cracker Jacks®, Bags of Peanuts, Chocolate Chip Cookies and Red Vines®

Ice Cream Truck

Ice Cream Sandwich, Fudge Sickle, Sorbet Bars, Good Humor Cones, Cream Sickle

*\$175+ Chef Fee

Menus are priced per person.

All prices are subject to change. A

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and beverage pricing.

RECEPTION

Hors D'oeuvre

Minimum order of 25 pieces per item.



Cold Selection \$7.50 per piece

Brie, Grape and Walnut Canape
Heirloom Tomato Caprese Pick with
Balsamic Fig Glaze

Melon Spears and Prosciutto

California Roll with Lump Crab

Filled Dates with Spicy Boursin Cheese

Curried Chicken Coupelle, Date Chutney

Shrimp Ceviche Shooter

Cold Selection \$8.00 per piece

Chilled Jumbo Shrimp with Lemon and
Cocktail Sauce

Charred Tuna Lollipop

Smoked Salmon and Asparagus

Peppered Beef Tenderloin with Horseradish
Crème and Mini Baguette

Ahi Poke and Chuka Salad

Crab Spoon, Cucumber Sofrito

Hot Selection \$7.50 per piece

Fried Vegetable Spring Roll with Orange Thai Sauce

Southwestern Marinated Chicken Stick

Mushroom Stuffed with Boursin Cheese

Pork Tenderloin Lollipop with Spicy Mango Glaze

Crispy Thai Chicken on Sugar Cane Stick

Mini Sausage Calzones with Marinara Sauce

Curried Vegetable Samosa

Pork Carnitas Empanada

California Date, Almond Wrapped in Bacon

Hot Selection \$8.00 per piece

Blue Crab Cake with Cilantro Thai Sauce

Roasted Achiote Lamb Chop with Ancho Sauce

Mini Beef Wellington with Truffled Demi

Braised Short Rib with White Bean Causoulet Seared

Scallops, Bacon with Pomegranate Molasses 5 Spice

Seared Beef Sate with Red Ginger Glaze

Asian Wrapped Shrimp with Ponzo Sauce

Menus are priced per person.
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sales tax will be applied to all food
and beverage pricing.

RECEPTION

Carving Displays

All items served with house made silver dollar rolls.
All items carved by an attendant - \$175 per attendant.



Achiote Rubbed Roasted New York Strip \$525
With Ancho Jus
(Serves up to 35 people)

Slow-Roasted Whole Turkey \$375
With House Made Orange Cranberry Relish
(Serves up to 30 people)



Honey Mustard Karabuta Pork Loin \$325
With Pan Jus
(Serves up to 30 people)

Salmon & Scallop Coulibiac \$400
With White Wine Saffron Sauce
(Serves up to 30)

Prime Rib of Roast Beef \$625
With Horseradish Cream, Natural Jus
(Serves up to 40)

Colorado Leg of Lamb \$350
With Fresh Mint Demi-Glace
(Serves up to 25 people)

Three Peppered Crusted Black Angus Tenderloin \$475
With Roasted Shallot Cabernet Reduction
(Serves up to 18 people)

Menus are priced per person.
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sales tax will be applied to all food
and beverage pricing.

RECEPTION

Exhibition Stations

Prices are based on one hour reception, with a chef's fee of \$150.00



Southwestern Station \$33 per person

Shrimp and Tofu Fajitas

Carne Asada and Chicken Tinga

Served with Flour Tortillas, Guacamole, Salsa Verde, Pico de Gallo, Sour Cream, Cabbage Cilantro Slaw and Charred Cilantro Salsa



Risotto Station \$33 per person

Arborio Rice, Fava Beans, Roasted Butternut Squash, Shallots, Garlic, Chicken Stock, Italian Parsley, Parmesan Cheese, Heavy Cream, and Butter

Arborio Rice, Shrimp, Scallops, Shallots, Garlic, Seafood Stock, Italian Parsley, Parmesan Cheese, Heavy Cream, and Butter

China Wok \$33 per person

Soba Noodles with Bean Sprouts, Carrots, Onions and Char Sui Pork

Vegetable Spring Rolls

Shrimp Fried Rice

Five Spiced Chicken Skewers

Served with Chopsticks, Soy Sauce and Spicy Chili Sauce

Pasta Station \$33 per person

Campanelli Pasta with Sauted Shrimp and Pesto Cream

Cheese Ravioli with House-made Marinara

Additional Warm Toppings

Grilled Chicken, Italian Sausage, Wild Mushrooms,

Marinated Artichokes, Asparagus, Roma Tomato Basil

Relish, Chili Flakes, Shredded Parmesan Cheese

Slider Bar \$30 per person

Choice of three:

Black Angus and Cheddar Burger

Pork Carnitas and Grilled Onions

Blue Crab Cake and Ancho Remoulade

Portobello, Roasted Pepper and Buffalo Mozzarella

Moroccan Spiced Chicken and Harisa Aioli

BBQ Short Rib, Caramelized Onions and Sharp Cheddar

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RECEPTION

Hors D'oeuvre Displays



Chilled Vegetable Crudite \$400
Crisp Vegetables, Gourmet Olives, Cool Cucumber Ranch Dip and Roasted Garlic Hummus
(Serves up to 50 people)

Antipasto Display \$525
Marinated Artichokes, Asparagus, Wild Mushrooms, Grilled Green and Gold Zucchini, Tri-Colored Peppers, Roasted Cippolini Onions, Eggplant Marinated Olives, Gorgonzola & Fontini Cheese, Prosciutto, Tuscan Salami, Rustic Artisan Breads
(Serves up to 40 people)

Fresh Seasonal Fruit Display \$375
Served with Honey Yogurt and Assorted Berries
(Serves up to 50 people)



Atlantic Smoked Salmon \$450
Served with Capers, Red Onions, Dill Crème Fraîche, Chopped Eggs and Mini Bagels
(Serves up to 30 people)

International Cheese and Dried Meats \$650
Assorted Cheeses, Curried Meats, Fresh California Grapes, European Crackers and Sliced Baguettes
(Serves up to 50 people)

Rancho Baked Wheel of Brie \$200
Wheel of Brie Wrapped in our House Made Sourdough Loaf with Toasted Almonds and Served with Sourdough Bread
(Serves up to 25 people)

Menus are priced per person.
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RECEPTION

Dessert Receptions



Chocolate Bar \$29

- Chocolate Fudge Brownies
- Flourless Chocolate Cake
- Chocolate Ganache Mousse Cake
- Mocha Cappuccino Tart
- White Chocolate Torte
- Chocolate Truffles

Sweets of Italy \$25

- Chocolate & Vanilla Biscotti
- Tiramisu
- Strawberry Napoleons
- Assorted Cannolis
- Raspberry Gelato
- Sour Cream Gelato
- Italian Petite Cookies

Viva Mexico \$25

- Mexican Flan
- Cinnamon Sopapillas with Honey
- Traditional Churros
- Pineapple, Raspberry, and Mango Empanadas
- Mexican Cookies
- Queso Fresco Cheesecake

Sweets of France \$25

- Chocolate Eclair
- Pot Au Creme
- Babu Au Rhum
- Creme Brulee
- Strawberry Chantilly
- Napoleon
- Fresh Fruit Tart

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BEVERAGES

Bar Options For Beverages

There is a bartender fee of \$200 per bartender for up to three hours. Each additional hour is \$50 per bartender.



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Regulations and Selections

Rancho Las Palmas is the sole alcoholic beverage licensee on the Hotel premises. As the licensee, the Hotel is subject to the regulations of the State Alcohol Beverage Commission. Violations of these regulations may jeopardize this license. We request your cooperation in honoring the Hotel's policy of prohibiting alcoholic beverages from outside sources.

No-host prices include 8% sales tax.

Consumption Bar

Priced Per Drink	Host	No-Host
Brands	\$13	\$14
Top Shelf Brands	\$14	\$15
House Wines	\$12	\$13
Domestic Beer	\$7.50	\$8.00
Imported Beer	\$8.50	\$9.00
Soft Drinks and Juices	\$5.75	\$5.75
Mineral Water	\$5.75	\$5.75
Virgin Cocktails	\$6.75	\$7
Cordials	\$14	\$15
Martini	\$16	\$16



Premium Brands

Svedka Vodka	Seagram's Gin	Seagram's 7 Whiskey	J& B Rare Scotch	Hennessey VS
Bacardi Rum	Jim Beam Bourbon	Canadian Club Whiskey	Suaza Blanco Tequila	

Top Shelf Brands

Ketel One Vodka	Bombay Sapphire Gin	Jack Daniel's Whiskey	Johnnie Walker Black Scotch	Coconut Rum
Captain Morgan Rum	Maker's Mark Bourbon	Crown Royal Whiskey	Patron Silver Tequila	

Imported Beer

Corona Extra	Stone IPA	St. Pauli N. A.	Fat Tire	Modelo Especial	Stella Artois
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Domestic Beer

Budweiser	Bud Light
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WINE LIST



Chardonnay

MAN Chardonnay	\$46
Wente Hayes Ranch Chardonnay Carneros	\$55
Highway Chardonnay	\$65
Franciscan Napa Chardonnay	\$65



Cabernet Sauvignon

MAN Cabernet Sauvignon	\$46
Wente Hayes Ranch Cabernet Sauvignon	\$55
Highway 12 Cabernet Sauvignon	\$65
Franciscan Napa Cabernet Sauvignon	\$72

Merlot and Pinot Noir

MAN Merlot	\$46
Wente Hayes Ranch Merlot	\$55
Carneros Highway Pinot Noir	\$72
Robert Mondavi Napa Merlot	\$65

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sales tax will be applied to all food
and beverage pricing.

POLICIES

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Information outlining power capabilities as well as appropriate engineering charges is available through Encore.

General Information

Our printed menus are for general reference. Our Conference Services and Catering staff will be happy to propose customized menus to meet your specific needs. Prices listed are subject to change, all prices will be confirmed by your Conference Services or Catering Manager.

Guarantee

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected numbers will be used. The number will be your guarantee and is not subject to reduction. However, increases may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

Guest Packages

Due to storage limitations, Rancho Las Palmas Resort & Spa can only accept your shipment within three (3) days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the Hotel reserves the right to assess an additional storage charge. Please inform your Conference Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Omni Rancho Las Palmas Resort & Spa
41-000 Bob Hope Drive
Rancho Mirage, CA 92270
Attention: Conference Service Manager's Name
Hold For: Guest Name/Conference Name/Conference Dates
Vendor Name (if applicable)

Lighting

Additional lighting will be required for all outdoor functions taking place before sunrise or after sunset. Encore can assist in arranging additional lighting.

POLICIES

Liquor Laws and Regulations

Rancho Las Palmas Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party.

In addition, our Banquet Manager will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the California State Liquor Commission. Rancho Las Palmas Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. California State liquor laws permit alcoholic beverage service from 6:00 AM through 2:00 AM Monday through Saturday and 10:00 AM through 1:00 AM Sunday.

Menu Tasting

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons on events greater than 100 guests. Additional attendees can be accommodated at 50% of the menu price.

Noise Ordinance

The City of Rancho Mirage maintains strict outdoor noise guidelines. For this reason, outdoor amplified sound is not permitted after 10:00 PM. By City of Rancho Mirage ordinance, outdoor music volume levels must not exceed 60 db. The resort retains the right to measure and require your volume reductions based upon its surveys.

Pooside Events

For the safety of all resort guests, events taking place on any of the pool decks will utilize plastic tableware and glassware for service.

Weather

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: (a) 30% or higher chance of precipitation, (b) temperatures below 60 degrees or over 100 degrees, (c) wind gusts in excess of 15mpg. Decisions will be made no less than 5 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest. Your Conference Services Manager can assist in arranging rental heaters for outdoor events if needed.