

OMNI RANCHO LAS PALMAS RESORT & SPA
WEDDING MENUS



A DAY *UNLIKE* ANY OTHER
SHOULD
HAPPEN
AT A PLACE *UNLIKE* ANY OTHER.



YOUR STORY STARTS HERE.

At Omni Rancho Las Palmas Resort & Spa, we're bringing together the best of everything. Whether it's distinctive venues, signature receptions, a celebratory brunch or a rehearsal dinner, we offer exceptional cuisine with unbeatable service, so you can focus on what matters most, an evening of memories followed by a lifetime of happiness.

Met with picturesque views of our luscious grounds, signature palm trees and breathtaking mountains, Omni Rancho Las Palmas Resort & Spa combines traditional Spanish charm with a flair of old Hollywood right in the heart of Greater Palm Springs. A one-of-a-kind destination sure to satisfy your wanderlust.

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PACKAGES

Since Omni Rancho Las Palmas Resort & Spa opened its doors in the 1950s, the 240-acre property has been the enchantment of Hollywood's elite as their weekend escape. Staying true to the hotel's unique allure, today the property is an unparalleled desert destination. With the only private rooftop venue in Palm Springs along with indoor and outdoor event space, you're guaranteed a wedding that is far from ordinary.

THE RECEPTION

Our on-site wedding consultants will assist you with coordinating all the details of your reception by personalizing our classic wedding package to create your ideal day.

WEDDING PACKAGE INCLUSIONS:

- ◆ Exclusive use of the booked event space
- ◆ On-site catering manager for food, beverage and venue arrangements
- ◆ White folding garden or banquet chairs
- ◆ Infused water station for rehearsal ceremony and wedding ceremony
- ◆ Gift, guest book and cake tables
- ◆ Specialty head table or sweetheart table
- ◆ Highboys and cocktail tables
- ◆ Dining rounds that fit eight to ten guests each
- ◆ Floor-length white or black table linens and napkins
- ◆ Villeroy & Boch china, hammered flatware and standard glassware
- ◆ Wooden dance floor and staging for indoor venues
- ◆ Three small votive candles per table
- ◆ Cake cutting and service
- ◆ Easel
- ◆ Directional signage
- ◆ Complimentary valet or self parking
- ◆ Complimentary accommodations for the bride and groom on the night of the wedding





RECEPTION

Prices based on one hour of service.

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

APPETIZING BITES

TRAY-PASSED COLD HORS D' OEUVRE

Heirloom tomato caprese pick with balsamic fig glaze

Goat cheese and sun-dried tomatoes on a pita crisp

Charred tuna lollipop with ponzu glaze

Bruschetta with heirloom tomatoes and olive tapenade

Roasted beet skewer with lemon vinaigrette

Scottish smoked salmon, grilled sourdough, capers and chives

Aged Brie, walnut bread and apricot jam

Peppered beef tenderloin with horseradish crème on a mini baguette

Medjool dates with chorizo spiced Boursin

Fingerling potatoes, crème fraîche and tobiko

Asparagus-wrapped prosciutto

Ahi poke and chuka salad spoon

Burrata, baby heirloom tomatoes and micro basil with balsamic glaze

Honey ricotta, roasted tomatoes and basil leaves

22 per person, choice of four

TRAY-PASSED HOT HORS D' OEUVRE

California crab cake with lemon aioli

Local dates and almonds wrapped with bacon

Sonoran spiced mini vegetable brochette

Prosciutto-wrapped shrimp with honey lemon glaze

Szechwan steak skewers with hoisin glaze

Curried vegetable samosa with cucumber yogurt

Vegetable spring roll with Thai dipping sauce

Mini beef Wellingtons with perigourdine sauce

Chicken saltimbocca skewers with Marsala sauce

Seared bacon-wrapped scallops with pomegranate molasses

22 per person

DISPLAY

Chef attendant required on Made-To-Order Guacamole at 175 per chef, with one chef per 100 people.

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

CHILLED VEGETABLE CRUDITÉ

Crisp vegetables, gourmet olives and cool cucumbers served with ranch dip and roasted garlic hummus

300 per display (serves 50)

FRESH SEASONAL FRUITS

Served with honey yogurt and assorted berries

375 per display (serves 50)

INTERNATIONAL CHEESE, DRIED FRUITS, NUTS AND BERRIES

Assorted cheeses, fresh California grapes, dried fruits, assorted nuts, fresh berries, European crackers and sliced baguettes

600 per display (serves 50)

MADE-TO-ORDER GUACAMOLE

Haas avocados crushed with fresh lime juice, chili seasoning, freshly sliced jalapeños, cilantro and diced onions

Tri-colored tortilla chips, black bean dip, house made salsa verde, salsa roja and pico de gallo

Toppings | Queso fresco, grilled green chilies and chorizo sausage

16 per person





STATIONS

Minimum of three stations required. Chef attendant required on Grill Station at 175 per chef, with one chef per 100 people.

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

SALAD

GREENS

Baby kale, little gem and California spring mix

TOPPINGS

Baby pear tomatoes, grilled asparagus and heirloom carrots

Roasted mushrooms, watermelon radishes and edamame

Shaved Parmesan cheese and Maytag blue cheese

DRESSING

Balsamic vinaigrette, citrus shallot vinaigrette, blue cheese and ranch dressing

18 per person (add house made soup 6 per person)

SEAFOOD

Santa Monica fish and chips

Chilled shrimp on ice

House made potato wedges and spicy ketchup

Tartar sauce, lemon wedges and malt vinegar

43 per person

GRILL

MEATS

New York steaks

Polish sausages

Grilled chicken breasts

VEGETABLES

Sautéed tri-color peppers

Roasted mushrooms

SAUCES

House made barbecue steak sauce

Chipotle barbecue sauce

48 per person

ANTIPASTO

Marinated artichokes, asparagus, wild mushrooms, grilled green and gold zucchini, tri-colored peppers, roasted cippolini onions and eggplant

Marinated olives, Gorgonzola cheese, fontina cheese, prosciutto, Tuscan salami and rustic artisan breads

19 per person

GRILLED CHEESE

Tomato basil soup

Three cheeses and heirloom tomatoes

Brie, strawberries and walnuts

Smoked Gouda and bacon

Mac and cheese

28 per person

STATIONS

Stations require a minimum of three stations. Chef attendant required on Carving Station at 175 per chef, with one chef per 100 people.

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

CARVING

MEATS

Black angus New York steak with bordelaise sauce

Roasted turkey breast

ACCOMPANIMENTS

Yukon Gold mashed potatoes

Roasted vegetables

Cranberry chutney, mustard, mayonnaise and silver dollar rolls

46 per person

BARBECUE

MEATS

Baked half chicken

Barbecue pork ribs

ACCOMPANIMENTS

Baked potato bar with butter, sour cream, chives, scallions and smoked bacon

Molasses baked beans

45 per person

PASTA

PASTAS

Campanelli pasta with sautéed shrimp and pesto cream

Spinach and cheese ravioli with house made marinara

TOPPINGS

Grilled chicken, Italian sausage, wild mushrooms, marinated artichokes, asparagus and Roma tomato basil

Relish, chili flakes and shredded Parmesan cheese

30 per person

RISOTTO

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

30 Per person

CHINA WOK

Soba noodles with bean sprouts, carrots, onions and char sui pork

Vegetable spring rolls

Shrimp fried rice

Five spiced chicken skewers

Soy sauce and spicy chili sauce served with chopsticks

30 per person





PLATED

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

STARTERS | CHOICE OF ONE SOUP OR SALAD

SOUPS

Lobster bisque with aged cognac

Creamy five onion

Roasted butternut squash bisque with maple
crème fraîche

Cream of wild mushroom with fresh herbs and white
truffle oil

Soup en croûte *(add 6 per person)*

SALADS

Boston bibb | Citrus, asparagus tips, candied pecans
and herb chèvre with citrus shallot vinaigrette

Baby spinach and kale | Poached pears, golden
raisins, candied walnuts and dried cranberries with
citrus vinaigrette

Bouquet of field greens | Herb goat cheese, pickled
red onions and heirloom cherry tomatoes with
raspberry vinaigrette

Grilled Caesar | White anchovies, red and gold peppers,
shaved Parmesan cheese and garlic croutons

Heirloom tomato | Burrata cheese and petite basil with
balsamic reduction

Baby iceberg wedge | Roma tomatoes, blue cheese
and applewood smoked bacon with buttermilk
ranch dressing

PLATED

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

ENTRÉES

BLACK ANGUS FILET AND SCOTTISH SALMON

Served with heirloom tomato relish, artichoke risotto cake, petit pan and broccolini bouquet with Madeira wine sauce

96 per person

BLACK ANGUS FILET AND JUMBO SHRIMP
Served with vegetable bundle and white truffle potato gratin with port demi

96 per person

BRAISED SHORT RIB AND CHILEAN SEA BASS

Served with lobster fricassee, sweet potato tart, haricot vert, baby carrots and caramelized shallots with red wine jus

98 per person

SAUTÉED CHILEAN SEA BASS

Served with an asparagus risotto cake, baby vegetables and chardonnay vin blanc

94 per person

GRILLED FILET

Served with red onion jam, twice baked potato tower, roasted beets and broccolini with cabernet reduction

92 per person

ROASTED ORGANIC CHICKEN

Served with caramelized shallots, pee wee potatoes, haricot verts and blistered tomatoes with truffle jus

80 per person

BRAISED SHORT RIB OF BEEF

Served with truffles, garlic mash, wilted greens and roasted root vegetables with red wine reduction

82 per person

SEARED SCOTTISH SALMON FILET

Served with tomato caper relish, Parmesan cheese, herb risotto, Romanesca, asparagus and heirloom carrots with citrus vin blanc

80 per person

VEGETARIAN ENTRÉES

SAUTÉED GNOCCHI

Served with wilted greens, wild mushrooms, tomato sofrito and shaved Parmesan cheese

72 per person

SOY TOFU STEAK

Served with baby bok choy, carrots, squash, scallions and mushrooms with citrus soy reduction

72 per person

ROASTED VEGETABLE NAPOLEON

Served with butternut squash ravioli saffron cream, wilted greens, baby vegetables and red pepper coulis with pesto jus

72 per person





BUFFETS

Chef attendant required on carved-to-order at 175 per chef, with one chef per 100 people.

A 24% service charge and 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

BAJA MEXICO

TORTILLA SOUP

Avocado, cilantro, queso fresco and tortilla strips

JICAMA CHILE LIME SALAD

BAJA GREEN SALAD

Tomatoes, nopales, roasted corn, lime jicama, garlic croutons, pumpkin seeds and chile dressing

SHRIMP CEVICHE

Cucumber, cilantro and tomatoes

SALSA BAR

Chipotle salsa, guacamole, pico de gallo and warm tortilla chips

ENTRÉES

Four cheese enchiladas

Ancho lime skirt steaks

Sea bass vera cruz

Achiote chicken breast

ACCOMPANIMENTS

Ranch-style pinto beans

Mexican rice

Warm flour tortillas

Mexican breads and butter

94 per person

A TASTE OF ITALY

MINISTRONE PISTO

Classic Caesar salad with romaine lettuce, herb garlic croutons, Parmesan cheese and Caesar dressing

GRILLED VEGETABLE ANTIPASTO

Zucchini, eggplant, asparagus, tomatoes and red onions

RED AND GOLD TOMATO CAPRESE

Buffalo mozzarella, arugula, basil and garlic oil

CHICKEN PICCATA

Lemon capers and mushroom risotto with lemon caper beurre blanc

LAMB OSSO BUCCO

Served with white bean al forno and pan jus

CIOPPINO

Shrimp, clams, mussels, sea bass, chorizo and green onions with roasted tomato broth

THREE CHEESE RAVIOLI

Served with pesto cream

CARVED TO ORDER

Rosemary barolo marinated New York strip and Barolo demi glace

ACCOMPANIMENTS

Broccolini, roasted peppers and charred lemons

98 per person

BUFFETS

Chef attendant required on at 175 per chef, with one chef per 100 people.

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

LOBSTER BAKE

MANHATTAN CLAM CHOWDER

Served in sourdough bowls

BABY ARTICHOKE SALAD

Mesculin greens, organic spinach, chopped eggs, tomatoes, crispy onions, julienne bell peppers, Maytag blue cheese, carrots and cucumbers with balsamic herb and buttermilk ranch dressings

TUNA NIÇOISE SALAD

Seared tuna, haricots verts, fingerling potatoes and Kalamata olives

ENTRÉES

Grilled beef tenderloin medallions with Madeira wine sauce

Roasted chicken with rosemary jus

Crab-stuffed Maine lobster with herb bread crumbs

Polish rope sausages

ACCOMPANIMENTS

Pee wee marble potatoes

Grilled vegetables

House made freshly baked rolls and sweet butter

112 per person





DESSERTS

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

CUSTOMIZED WEDDING CAKE

PASTRY CHEF TIBERCIO NERI CUSTOM DESIGNS AND FLAVORS

Vanilla, red velvet, carrot, strawberry, marble, lemon or chocolate cake

FILLINGS

Buttercream, ganache, fresh fruit or cream cheese

10 per person

EVERY DAY SUNDAE

PRE-SCOOPED | CHOICE OF THREE

Chocolate, vanilla, strawberry ice cream, cookies and cream, sea salt caramel and cappuccino gelato

TOPPINGS

Warm chocolate fudge, caramel sauce, strawberry sauce, M&Ms, chocolate chips, Oreo cookie crumbles, chopped nuts, whipped cream, maraschino cherries, confetti and pearls

18 per person

DOUGHNUT HOLE BAR

HOUSE MADE DOUGHNUT HOLES

Plain, vanilla and chocolate stuffed

TOPPINGS

Chocolate drizzle, maple caramel, grand marnier fondant, powdered sugar, confetti, sprinkles, chopped roasted peanuts, candied walnuts, Oreo cookie crumbles and toasted coconut

14 per person

FRENCH MACARON BAR | CHOICE OF THREE

Orange, lemon lime, passion fruit, chocolate, raspberry, hazelnut or any custom color and flavor combination

14 per person

DESSERTS

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

HOUSE MADE ICE CREAM SANDWICHES | CHOICE OF THREE

COOKIES

Chocolate chip, macadamia white chocolate chip, peanut butter, chocolate chocolate chip or sugar cookies

ICE CREAM FILLINGS

Chocolate, vanilla, strawberry ice cream, cookies and cream, sea salt caramel, dulce de leche, cappuccino, cinnamon and chocolate mint chip gelato

TOPPINGS

Chocolate chips, toasted almonds, sprinkles, pearls, confetti and Reese's pieces and peanut butter cup crumbles

18 per person

CHOCOHOLIC BAR

Chocolate fudge brownies

Flourless chocolate cake

Chocolate ganache mousse cake

Mocha cappuccino tart

White chocolate torte

Chocolate truffles

22 per person

SWEETS OF ITALY

Chocolate and vanilla biscotti

Tiramisu

Strawberry Napoleons

Assorted cannolis

Cappuccino gelato

Tiramisu gelato

Italian petite cookies

20 per person





BRUNCH

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

BRUNCH

Chef Neri's bakeshop basket with muffins, croissants and Danishes

Low fat yogurt

Date and raisin granola

Seasonal fresh fruits

Steel-cut oatmeal with raisins and brown sugar

Assorted cereals with skim and whole milk

Farm fresh scrambled eggs with cheddar

Applewood smoked bacon

Grilled pork sausage

Chicken apple sausage

Rancho potatoes

Thick cut brioche French toast served with warm maple syrup

Decaffeinated coffee and tea

Chilled juices

Bottomless mimosas

38 per person

Bottomless Bloody Marys

add 8 per person

SPA BRIDAL

Golden tomato gazpacho shooters

Sliced fresh fruit and berries

Scones with crème fraîche and house made preserves

Mini finger sandwiches with cucumber, basil and Brie

Mini finger sandwiches with tomato smoked salmon and herbed cream cheese

Mini French pastries

Organic flavored lemonade

28 per person

Bottomless mimosas

add 8 per person

LATE NIGHT

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

BUFFALO WINGS AND ASSORTED PIZZAS

Wings served with celery, carrots, blue cheese and ranch dips

Four-cheese, pepperoni, roasted vegetable and meat lover's pizza

30 per person

SLIDERS | CHOICE OF THREE

Pulled pork, salsa verde and chipotle slaw

Slow braised short ribs, caramelized onions and garlic aioli

Black Angus burgers and cheddar

Southwest veggie burger and grilled tomatoes

Achiote chicken and pepper jack cheese

ACCOMPANIMENTS

Mustard, ketchup, dill pickles and house made chips

25 per person

BAR FAVORITES

Loaded potato skins

Chicken wings with teriyaki glaze, chipotle barbecue and blue cheese dip

All beef hot dogs, sauerkraut and onions

Ketchup, mustard and relish

24 per person

TACO BAR

Pulled pork carnitas

Spiced mahi-mahi

Carne asada

ACCOMPANIMENTS

Corn and flour tortillas, diced onions, tomatoes, smoked jalapeño slaw, shredded cheddar, shredded jack cheese, guacamole, cilantro crema and a salsa bar with pico de gallo, roasted salsa roja and salsa verde

25 per person

NACHO STATION

NACHOS

Chicken tinga, beef machaca, spiced black bean, queso fondito, tri color tortilla chips, jalapeños, black olives, diced tomatoes, diced onions, chopped green onions and sour cream

ACCOMPANIMENTS

Guacamole and salsa

20 per person





BEVERAGES

Bartender fee of 175 to 200 per bartender for up to three hours. Each additional hour is 50 per bartender.

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

CONSUMPTION BAR

HOST

Premium brands | 12 per drink

Top shelf brands | 14 per drink

House wines | 10 per glass

Domestic beer | 7 per drink

Imported beer | 8 per drink

Soft drinks and juices | 5.75 per drink

Mineral water | 5.75 per drink

Virgin cocktails | 6.75 per drink

Cordials | 14 per drink

Martinis | 16 per drink

NON HOST

Premium brands | 13 per drink

Top shelf brands | 15 per drink

House wines | 11 per glass

Domestic beer | 8 per drink

Imported beer | 9 per drink

Soft drinks and juices | 5.75 per drink

Mineral water | 5.75 per drink

Virgin cocktails | 7 per drink

Cordials | 15 per drink

Martinis | 16 per drink



PACKAGE BARS

PREMIUM

One hour | 22 per person

Three hours | 54 per person

Five hours | 80 per person





VENUS

OUTDOOR

Whether walking down the aisle, saying ‘I do’ under the desert skies or nestled between greens and palm trees, Omni Rancho Las Palmas Resort & Spa offers intimate and private outdoor settings that convey the perfect desert oasis.

LAS PALMAS LAWN

Walk down the aisle with picturesque mountain views enveloping your wedding party.

Ceremony capacity | 300

Reception capacity | 300

Banquet capacity | 200

Site fee \$1,500

FIFTH FAIRWAY

Say your vows on the golf course with luscious greens and panoramic mountain views.

Ceremony capacity | 500

Reception capacity | 500

Banquet capacity | 400

Site fee \$3,500

SIXTH TEE BOX

A beautiful pond and waterfall as well as stunning views of mountains make this an ideal location.

Ceremony capacity | 100

Reception capacity | 100

Banquet capacity | 80

Site fee \$3,500

SUNRISE TERRACE

Cocktail and wedding receptions are perfect on this two-tiered outdoor space with breathtaking views of the fifth fairway.

Ceremony capacity | 100

Reception capacity | 200

Banquet capacity | 130

Site fee \$2,000

STARLIGHT TERRACE

Take your ceremony to the next level with 10,000 square feet of rooftop space that offers endless views of the surrounding desert sky and Mount San Jacinto.

Ceremony capacity | 300

Reception capacity | 300

Banquet capacity | 250

Site fee \$2,000

SPA POOL

An intimate and private setting with mountain views and starry skies.

Reception capacity | 180

Banquet capacity | 100

Site fee \$2,000





VENUS

INDOOR

LAS PALMAS BALLROOM

Enjoy 13,000 square feet in this spacious, indoor setting with high ceilings and luminous chandeliers.

Site fee \$1,000-\$3,500

FIESTA BALLROOM

Much like the Las Palmas ballroom, the Fiesta ballroom is equipped with 10,000 square feet of indoor space featuring chandeliers, high ceilings and wall sconces.

Site fee \$1,000-\$3,500

THE WINE ROOM

For your rehearsal dinner, experience a private desert themed wine room.

Rehearsal capacity | 18

Site fee of \$250

THE EMBER ROOM

Overlooking the colorful plaza and fifth fairway, the Ember room is the perfect setting for your final farewells or day after the wedding brunch.

Brunch capacity | 40

Site fee of \$500

RBAR

An intimate place to gather and celebrate with televisions, pool tables, high boys and more.

Site fee of \$500

DETAILS

BILLING

All social events must be prepaid 10 days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

REHEARSAL AND CEREMONY FEES

Ceremony fees are \$2,000 to \$4,000; this includes white wooden folding chairs, tables and/or staging with white linen and an infused water station.

DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

ENTERTAINMENT

As our property is located in a residential area, we are considerate of our neighbors as well as our resort guests when it comes to sound overflow. Amplified entertainment is not permitted at any of our outdoor locations after 10 p.m. Acoustic entertainment is suggested for all terraces and lawns.

FINAL GUARANTEES

A final guaranteed number of guests is required in writing three business days prior to the function date. If a meal guarantee is not given, the resort will set the total based on the last available written estimate. If attendance falls below the guarantee in either case, the host remains responsible for the guaranteed headcount. If actual attendance is greater than the guarantee, the master account will be charged for the actual number of attendees.





CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST.

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OMNI  RESORTS
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