



# EVENT MENU

PALM SPRINGS

# CONTINENTAL BREAKFAST TO START THE DAY

## Good Day Sunshine

\$19.00

Freshly squeezed orange juice and cranberry juice  
Selection of freshly baked muffins  
Croissants or the pastry chef's breakfast pastries  
Creamery butter and fruit preserves  
Diced Seasonal fruit bowl  
Freshly brewed coffee (decaffeinated and regular) and assorted hot teas

## Acoustic Set

\$23.00

Freshly squeezed orange juice and cranberry juice  
Selection of freshly baked coffee cake  
Croissants or breakfast pastries  
Creamery butter and fruit preserves  
Variety of Artisan bagels  
Cream cheese  
Diced seasonal fruit bowl  
Individual Yoplait yogurts  
Freshly brewed coffee (decaffeinated and regular) and assorted hot teas

## Amped Up Continental Performer

\$29.00

Freshly Squeezed Orange Juice and Cranberry Juice  
Croissants, warm sticky buns and assorted scones  
Creamery butter and fruit preserves  
Diced seasonal fruit bowl  
Assorted seasonal berries  
Assorted cereals  
Granola and low fat milk  
Individual greek yogurt  
Freshly brewed coffee (decaffeinated and regular) and assorted hot tea

# DAYBREAK BREAKFAST BUFFET

## Here Comes the Sun

\$24.00

Freshly Squeezed Orange Juice and cranberry Juice  
Selection of freshly baked muffins, croissants or breakfast pastries  
Diced seasonal fruit bowl  
Scrambled eggs  
Applewood smoked bacon (or) pork link sausage (or) chicken sausage  
Country style breakfast potatoes with garden peppers  
Chef's kitchen french toast with syrup  
Freshly brewed coffee (decaffeinated and/or regular) and assorted hot tea

## Coachella Morning

\$27.00

Freshly squeezed orange juice and cranberry juice  
Bran muffins, blueberry muffins and lemon raspberry muffins  
Lime & Tajin dusted fruit  
Chambord seasonal berry parfait  
Scrambled egg white, roasted garden tomatoes  
Scrambled eggs  
Smoked Salmon, bagels with all the fixings  
Old-fashioned oatmeal with brown sugar, golden raisins, slivered almonds and sundried cherries  
Seasonal fruit smoothie shots  
Freshly brewed coffee (decaffeinated and regular) and assorted hot tea

## The Works Breakfast

\$31.00

Freshly squeezed orange juice, cranberry juice  
Selection freshly baked croissants, breakfast pastries  
Sweet cream butter and fruit preserves  
Diced fresh seasonal fruit  
Seasonal fresh berries  
Frittata with fresh mozzarella, sun-dried tomatoes and garden herbs  
Scrambled eggs  
Country style breakfast potatoes  
Applewood smoked bacon, pork link sausage (or) chicken sausage  
Assorted cereal  
Individual greek yogurt  
Granola, low-fat milk  
Freshly brewed coffee (decaffeinated and regular) and assorted hot tea

# VIP PERFORMERS PLATED BREAKFAST

All plated breakfast entrées are served with breakfast pastries, country-style breakfast potatoes, freshly brewed coffee (decaffeinated and regular), assorted hot tea and orange juice

## Born in the USA

\$23.00

California farm fresh scrambled eggs  
Applewood smoked bacon (or) pork breakfast sausage links

## Tuscan Breakfast

\$27.00

Frittata, asparagus, Drake Farms happy goat cheese, fresh spinach  
Roasted Roma tomato, garden rosemary  
Applewood smoked bacon (or) pork breakfast sausage links

## On Tour Breakfast Sandwich

\$27.00

Croissant stuffed sandwich, scrambled eggs, California cheddar, tomato  
Applewood smoked bacon (or) pork breakfast sausage links

## Steak and Eggs

\$31.00

Grilled 8-ounce beef steak desert style with green chile and cheese  
California farm fresh scrambled eggs  
Chef chopped pico de gallo

# BREAKFAST ENHANCEMENTS

Prices are based on the enhancement being added to an existing buffet

## Sandwich add-ons

Toasted English muffin, Canadian bacon, scrambled eggs and California cheddar	\$10.00
Croissant sandwich, scrambled eggs, hardwood smoked bacon and California swiss cheese	\$12.00
Burrito, fresh flour tortilla cage free eggs, bell peppers, queso fresco and beef chorizo	\$10.00
Egg white wrap, roasted peppers, asparagus, diced tomato, fresh herbs and spinach wrap	\$12.00

## Salmon

\$18.00 each

Smokehouse cured salmon, red onion, capers, hard-boiled eggs, cucumbers, lemon wedges, cream cheese and assorted mini bagels

## Oatmeal or French Toast add-on

\$6.00 each

Old-fashion Hall-n-Oatmeal, brown sugar, California raisins and almonds  
Country french toast, whipped butter and warm syrup (6 per person)

## Omelets prepared to order

\$15.00 per person

With the following, Ham, applewood smoked bacon, onions, bell peppers, tomatoes, mushrooms, spinach, avocado, shredded cheese and salsa. (Requires 1 uniformed chef attendant @ \$75 each per 35 guests)

## Wonder Waffles

\$14.00 per person

Freshly chef-made golden brown malted waffles with a variety of toppings including syrup, whipped cream, mini chocolate chips and real fruit compote. (Requires 1 uniformed chef attendant @ \$75 each per 35 guests)

# AM SOUND CHECK

30 Minute Set Break

## Star Shine Morning

\$14.00

Whole fresh fruit: Apples, oranges and bananas  
Granola, Nutri-Grain bars

## Build your own Trail Mix

\$20.00

Granola, banana chips, dried cranberries, California raisins, pretzels, M&M's, almonds and peanuts  
Individual tropical iced tea

## Super Freak Food Break

\$28.00

Blueberries and strawberries  
Toasted marcona almonds and California walnuts  
Dark Callebaut chocolate chunks  
Energy shots, carrot, green and berry (served in chilled shot glasses)

## The Rock Spa

\$24.00

Assorted seasonal fruit bowl  
Agave & lime yogurt dipping sauces  
Mini greek yogurt & berry parfaits  
Zen granola  
Coachella valley dates

# PM SOUND CHECK

30 Minute Set Break

## Cookies & Milk

\$17.00

Freshly baked gourmet chocolate chip, peanut butter and oatmeal raisin cookies  
Fudge brownies  
Low fat milk, chocolate milk  
Gluten free cookies available by request

## Santana

\$18.00

Crisp corn tortilla chips  
Roasted tomato salsa  
Black bean and corn salsa  
California guacamole

## Valley Citrus Sugar Break

\$19.00

Lemon bar  
Mini key lime tarts  
Sweet Indio dates  
Agave lemonade with rosemary

## Rock The Casbah

\$21.00

Sun dried tomato hummus  
Pita chips, Lahvosh cracker  
Sweet Indio dates  
Vegetable crudite

## Bruschetta Break

\$22.00

Heirloom tomato, first press olive oil  
Kalimata olive tapanade  
Bellwether ricotta  
Toasted pine nuts  
Pesto  
Grilled baguette

# BEVERAGES

## Per Gallon

Freshly brewed coffee (decaffeinated or regular)	\$65.00
Freshly brewed iced tea	\$40.00
Freshly squeezed orange juice	\$50.00
Grapefruit, cranberry, apple or tomato	\$50.00
Freshly squeezed lemonade	\$40.00

## Individual

Assorted gourmet juices (minimum dozen order)	\$7.00
Assorted soft drinks	\$5.00
Fiji water	\$4.00
Pellegrino sparkling water	\$7.00
Pellegrino soft drinks	\$6.00
Red Bull: Regular or sugar free	\$6.00



# A la CARTE BREAK ITEMS

30 Minute Set Break

## Sweet dreams are made of these

Per dozen, (minimum one dozen order)

Assorted freshly baked muffins	\$55.00
Assorted mini pastries	\$44.00
Freshly baked bagels, cream cheese	\$50.00
Raspberry, lemon bars	\$44.00
Freshly baked jumbo cookies	\$44.00
Freshly baked brownies	\$48.00
Novelty candy bars	\$48.00

## Salty

Per pound, Per dozen

Trail mix	\$40.00
Mixed nuts	\$52.00
Individual bags of gourmet potato chips	\$48.00

### Per person

Chips and salsa	\$10.00
Guacamole (additional)	\$6.00

## Healthy

Per dozen

Assorted whole fresh fruit	\$42.00
Assorted individual Yoplait yogurts	\$48.00
Granola bars, Nutri-Grain bars	\$36.00
Kind bars	\$58.00

### Per person

Hummus and pita chips	\$10.00
Assorted seasonal berries	\$12.00

# VIP PERFORMER PLATED LUNCH

Lunch includes your choice of soup or salad, entrée, seasonal vegetables, chef's selection of starch accompaniment, baked Artisan breads with creamery butter. Freshly-brewed iced-tea with citrus wedges.

## Salad Selections

### Traditional Caesar Salad

Shaved Parmigiano – Reggiano, toasted croûtons and creamy Caesar dressing

### Seasonal Field greens

Vine ripened tomato, English cucumber and citrus vinaigrette

### California Bibb

Crisp lettuce, plum tomatoes, artichokes, roasted peppers, cool ranch and blue cheese

### Valley Salad

Crisp romaine, Arugula, roasted corn, black beans, jicama and vinaigrette

## Soup Selections

### Country Tomato Basil Soup

Roasted tomatoes, fresh basil, crostini

### Faro Vegetarian Minestrone

Fresh vegetables of the season, organic faro grain

## Entrée Selections

### Chicken

Herb dusted chicken breast, California garlic pan sauce \$28.00

Pan roasted chicken breast, lemon thyme jus \$28.00

### Beef

Marinated flat iron steak | green peppercorn sauce \$37.00

Boneless braised short ribs | Natural broth, Oregano gremolata \$38.00

### Fish

Pan-seared fresh Salmon, fennel, roasted tomato, artichoke with lemon infused olive oil \$42.00

California coastal catch (chef's specific preparation created for you) MKT

# VIP PERFORMER PLATED LUNCH

## Plated Entrée Salad and Soup Lunch

Includes chef's garden-inspired soup, entrée salad, local baked Artisan bread, freshly brewed iced tea with citrus wedges

Classic Caesar Salad with Chicken      \$24.00

Grilled chicken breast, crisp romaine, Shaved Parmigiano – Reggiano, Focaccia croûtons with traditional Caesar dressing

Indio with BBQ Chicken      \$27.00

Hearts of Romaine, organic Arugula, black beans, jicama root, roasted corn homestyle ranch dressing, tobacco onion

Napa Valley Feta Salad with Beef      \$28.00

California greens, grilled flat iron, pear tomatoes, cucumber, country olives, sparrow lane vinaigrette

Coachella Valley Ranch salad with Rock Shrimp      \$32.00

Bibb lettuce, sautéed marinated rock shrimp, artichoke, tomato, green chiles  
Drake farms happy goat cheese ranch dressing

## Plated Lunch Dessert Menu

Additional \$8.00 per person to add a dessert

Vanilla Bean Cheesecake

Includes fresh berries

The Real Deal Chocolate Cake

Fresh strawberry, Ghirardelli bittersweet chocolate sauce

Carrot cake

Cream cheese icing

# MID-DAY PERFORMANCE LUNCH BUFFET

All lunch buffets include iced tea and ice water. All prices and quantities are based on a one hour buffet.

## (W) Rapture Buffet      \$29.00

Mixed greens salad, champagne vinaigrette or balsamic vinaigrette  
Seasonal fruit salad  
Mediterranean pasta salad, feta cheese, olives and tomato  
Chicken caesar wrap, crisp romaine and parmesan cheese  
Grilled vegetable wrap, red pepper hummus and baby organic spinach  
Club wrap, smoked turkey, Black Forest ham, Applewood smoked bacon, lettuce and tomato  
Kettle chips  
Chef's assorted dessert display. Includes three decadent items

## On-Stage Sandwich Lunch Buffet      \$32.00

Cucumber Salad with Ripe Tomatoes, California Feta Cheese and Vinaigrette  
Mustard Potato Salad  
Roast Beef and Provolone Sandwich on Ciabatta  
Turkey Breast and Swiss Cheese Sandwich on Locally Baked Whole Wheat  
Black Forest Ham and California Cheddar on Focaccia  
Condiment Bar  
Kettle Chips  
Chef's Assorted Dessert Display of Three Decadent Items

## Italian Lunch Buffet      \$34.00

Caesar Salad and Caprese Salad  
Grilled Vegetable Antipasto Display  
Beef Lasagna and Vegetarian Lasagna. Choice of lasagna must be made at time of booking the event  
Grilled Chicken Cacciatore with Garden Tomatoes  
Rosemary Country Potatoes  
Fresh Seasonal Vegetables  
Chef's Assorted Dessert Display of Three Decadent Items

# MID-DAY PERFORMANCE LUNCH BUFFET

## Stagecoach BBQ Lunch Buffet      \$37.00

Locally Sourced Seasonal Greens Salad with Red Wine Vinaigrette and Ranch Dressing  
Whole Grain Mustard Potato Salad  
Cilantro Cole Slaw  
Fresh Seasonal Fruit Salad  
Honey BBQ Chicken Breast  
BBQ Pulled Pork with all the fixings  
Bourbon and Brown Sugar Baked Beans  
Buttery Corn on the Cob  
Chef's Assorted Dessert Display of Three Decadent Items

## Oh, Mexico Lunch Buffet      \$37.00

Black Bean Salad with Fresh Sweet Corn and Pico de Gallo  
Locally Sourced Seasonal Greens Salad, Red Wine Vinaigrette and Ranch Dressing  
Corn Tortillas and Flour Tortillas  
Green Chile Cheese Enchiladas  
Chicken Fajitas with all the Fixings  
Coachella Valley Borracho Beans  
Spanish Tomato Rice with Garden Peas  
Squash Calabacitas  
Chef's Assorted Dessert Display of Three Decadent Items

## Ain't that America Lunch Buffet      \$39.00

Seasonal Greens Salad Bar with all the Fixin's, Red Wine Vinaigrette and Ranch Dressing  
Mustard Potato Salad  
Cilantro Cole Slaw  
Lean Beef Burgers  
Beef Hot Dogs  
Honey BBQ Pulled Pork  
Complete Condiment Display  
Freshly Baked Buns  
Chef's Assorted Dessert Display of Three Decadent Items

# BOX LUNCHES...

## A GO GO

Includes Fresh Fruit Salad, Bag of Chips, Cookie, Utensil Pack, Condiments and Bottled Water

Grilled Chicken \$22.00  
Pesto, Marinated Chicken Breast, Provolone, Lettuce and Tomato on Focaccia

Ham & Cheddar \$22.00  
Black Forest Ham, California Cheddar, Lettuce and Tomato on Croissant

Turkey & Swiss \$22.00  
Smoked Turkey Breast, California Swiss, Lettuce and Tomato on Baguette

Roasted Vegetable Wrap \$22.00  
Zucchini, Peppers, Portobello Mushrooms, Mozzarella Cheese with  
Roasted Red Pepper Hummus on Locally Made Tortillas

# EVENING PERFORMER PLATED DINNER

Includes your choice of Soup or Salad, Entrée, Seasonal Vegetables, Chef's Selection of Starch  
Local Baked Artisan Breads, Creamery Butter, Delicious Dessert  
Freshly brewed Coffee, Decaffeinated Coffee, Iced Tea Service

## Salad Selections

### Caesar

Hearts of Romaine, Wheel Shaved Parmesan, Toasted Croutons and Caesar Dressing

### California Bibb

Crisp Hydroponic Lettuce, Plum Tomatoes, Artichokes, Roasted Peppers  
Drake farms happy goat cheese and Ranch Dressing

### Hearty Greens

Spinach, Kale, Arugula, Roasted Red Peppers, Pine Nuts and Balsamic Vinaigrette

### Indio

Hearts of Romaine, Organic Arugula, Black Beans, Jicama Root, Roasted Corn  
and Homestyle Ranch Dressing

### Napa Feta

California Field Greens, Cucumber, Tomatoes, Country Olives, Red Onion  
Toasted Croutons and Champagne Vinaigrette

### Point Reyes ~n~ Pear

California Field Greens, Candied Pecans, Point Reyes Blue Cheese  
Poached Pear and Sumac Vinaigrette

# EVENING PERFORMER PLATED DINNER

## Soup Selections

### Country Tomato Basil Soup

Roasted Tomatoes, Fresh Basil with Mozzarella Crostini

### Faro Vegetarian Minestrone

Freshest Vegetables of the Season with Organic Farro Grain

### Butternut Squash Soup

Sage Cream with White Truffle Oil

## Entrée Selections

### Vegetarian

Vegetarian Puff Pastry \$59.00

Portobello Mushroom, Garden Vegetables

### Chicken

Seared Chicken Breast \$64.00

Herb Crusted Chicken Breast with Garden vegetables and Garlic Jus

Pan Roasted Chicken Breast \$66.00

Foraged Mushroom and Marsala Sauce

### Fish

Herb Dusted Coastal Catch \$73.00

Freshest Fish of the Season, Natural Herb Broth, Artichokes and Tomato

Pan Seared Salmon \$77.00

Grilled Asparagus, Dijon and Tarragon Cream



# EVENING PERFORMER PLATED DINNER

## Meat

Marinated Grilled Pork Chop \$75.00  
Caramelized Apple

New York Strip Steak \$84.00  
Green Peppercorn Sauce

Rack of Colorado Lamb \$92.00  
Natural Broth

All Natural Beef Filet \$96.00  
Spiced Red Red Sauce

## Designed Duos

Fields of Gold \$87.00  
New York Strip, Breast of Chicken and Green Peppercorn Sauce

Surfin' USA \$86.00  
Salmon, Herb Cream with Sautéed Marinated Shrimp and Tomato

Sonny and Cher \$99.00  
Grass Fed Beef Filet with Sautéed Marinated Shrimp and Tomato

## Dessert Selections

Apple Streusel Tart  
House Made Caramel and Bourbon Vanilla Bean Sauce

Mascarpone Red Berry Mousse Cake  
Raspberry Sauce

Tiramisu Tower  
Bittersweet Mocha Sauce and Chocolate Espresso Bean

Chocolate Mousse Tower  
Raspberry Sauce

Chocolate Decadence Cake  
Bittersweet Chocolate Sauce and Chantilly Cream

# DESERT EVENING DINNER BUFFET

All prices and quantities are based on a two hour maximum buffet.

## That's Amore

\$69.00

Caesar salad  
Colors Orzo Pasta Salad  
Tomato Mozzarella Salad with Garden Pesto  
Antipasto, Grilled Vegetables and Cured Meats  
Vegetarian Pasta Primavera  
Chicken Cacciatore with Roasted Tomato  
Grilled Beef Steak with Marsala  
Steamed Broccolini  
Toasted Garlic Bread  
Tiramisu, Lemon Meringue Tarts and Seasonal Fruit Salad

## Moondance Buffet

\$78.00

California Field Greens with Ranch Dressing and Vinaigrette  
Cilantro Cole Slaw with Dried Fruit and Toasted Almonds  
Seasonal Fruit Salad  
Ancho Honey BBQ Chicken Breast  
Fresh Salmon with Sautéed Spinach  
BBQ Baby Back Pork Ribs  
New York Strip Mini Steaks with Grilled Onions  
Baked Beans, Brown Sugar with Pepper Bacon  
Buttery Mashed Potatoes  
Jack Daniels Creamed Corn  
Chocolate Cake, Apple Crisp and Freshly Baked Cookies

# DESERT EVENING DINNER BUFFET

## El Encanto Dinner Buffet

\$81.00

Black Bean Salad with Sweet Corn and Pico de Gallo, Cilantro  
Tortilla Chips, Two House Made Salsas, California Avocado Guacamole  
California Field Greens with Ranch Dressing and Vinaigrette  
Five Chile Tortilla Soup with Grilled Chicken and Bell Peppers and Crisp Tortilla Strips  
Cotija Cheese, Corn Tortillas and Flour Tortillas  
Green Chile Cheese Enchiladas  
Chicken and Beef Fajitas with all the Fixings  
Roasted Fish for Tacos with all the Fixings  
Coachella Valley Borracho Beans  
Spanish Tomato Rice with Garden Peas  
Squash Calabacitas  
Cinnamon Spice Churros, Tres Leches Cakes, Seasonal Fruit

## Hotel California

\$89.00

California Field Greens with Ranch Dressing and Vinaigrette  
Cilantro Cole Slaw with Dried Fruit and Toasted Almonds  
Roasted Beet Root Salad with Fresh Mint and Napa Valley Feta Cheese  
Artisan Cheese Display with Lahvosh Crackers and Fresh Grapes  
Herb Roasted Chicken Breast with Garlic Jus  
Fresh Salmon with Dijon Herb Cream  
All Natural Beef Steaks with Green Peppercorn Sauce  
Smoked Gouda Mac N Cheese with Black Forest Ham, Pearl Onions and Spinach  
Skillet Potatoes with Bell Peppers and Garden Herbs  
Seasonal Root Vegetables  
Flourless Chocolate Cake, Custard Fruit Tart, Cheesecake and Seasonal Fruit Salad

# CARVING STATIONS & RECEPTION DISPLAY

## Carving Stations

Carving station includes assorted fresh baked breads. All carving stations are sold as an addition to buffets and require one uniformed chef attendant at \$125 each per 75 guests. Carving Station prices are per guest.

Baked Ham with Gourmet Mustards	\$14.00
Roasted Prime Rib of Beef with Au Jus Sauce and Creamy Horseradish	\$18.00
Roasted Turkey Breast with Whole Grain Mustard and Chipotle Mayonnaise	\$15.00
Chianti Braised Leg of Colorado Lamb with Tzatziki Sauce and Cucumber Salad	\$19.00

## Reception Displays

### International Cheese Display

Chef's selection of Cheeses, candied nuts, crackers and fresh fruit

small (25 guests)	\$300
medium (50 guests)	\$575
large (100 guests)	\$1,100

### Italian Antipasto & Grilled Vegetable Display

Prosciutto, salami, soppressata, artichokes, asparagus, squash, tomatoes

Mushrooms, sweet onions, marinated peppers, olives, mozzarella and provolone

small (25 guests)	\$300
medium (50 guests)	\$575
large (100 guests)	\$1,100

### Chilled Vegetable Display

Asparagus, squash, cauliflower, broccoli, cherry tomatoes, carrots, celery, peppers

Buttermilk ranch and chipotle ranch

small (25 guests)	\$150
medium (50 guests)	\$250
large (100 guests)	\$400

### Fresh Fruits Display

Honey yogurt sauce

small (25 guests)	\$175
medium (50 guests)	\$300
large (100 guests)	\$500

# RECEPTION DISPLAY

## Tequila Marinated Grilled Shrimp Cocktail Display

Jumbo shrimp with cilantro pepper cocktail sauce

small (75 pieces)	\$300
medium (150 pieces)	\$600
large (300 pieces)	\$1150

## Chips, Salsa, & Guacamole

Tri-color tortilla chips, two house-made salsas and California avocado guacamole

small (25 guests)	\$200
medium (50 guests)	\$375
large (100 guests)	\$650

# RECEPTION STATIONS

Reception stations and Action stations are for a minimum of 25 guests, are to enhance your event, and must be ordered with other reception food. All stations are based on a one hour buffet. Additional charges will apply to each additional hour of service. Reception and Action Station prices are per guest.

Mediterranean Station                      \$16.00  
Hummus, toasted Marcona almonds, olives, grilled vegetables and toasted pita

Flat Breads Station                          \$17.00  
Tomato, mozzarella and pesto  
Prosciutto, parmesan and white truffle  
Local goat cheese, roasted tomato and arugula

Southwest Style Nacho Bar Station    \$17.00  
Fresh fried nacho chips, ground beef, diced grilled chicken, warm chili con queso  
Sour cream, refried beans, jalapenos and pico de gallo

Baked Fish Taco Station                    \$19.00  
Fresh fish, napa cabbage slaw, red chile aioli, pico de gallo and tortillas

Pasta Bar Action Station                    \$17.00  
Tri color spiral pasta, penne pasta, cheese tortellini pasta with marinara  
Alfredo sauces, sausage, diced chicken, olives, mushrooms  
Tomatoes, bell peppers, parmesan cheese and crushed red pepper.  
Requires one Chef attendant at \$75 for every 35 guests per hour

Yummy Yummy Station                      \$19.00  
Assorted mini cupcakes, assorted mini pastry delights and chocolate covered strawberries

Fun with Funnel Cakes Station            \$19.00  
Chef prepared county fair style funnel cakes, chocolate sauce, berry compote  
Whipped cream, chocolate chips, sprinkles, mixed nuts, local honey and powdered sugar

# PASSED HORS D'OEUVRES

Requires a minimum purchase of 50 pieces.

## Cool Hors d'Oeuvres

5 per piece

Hummus on toasted pita

Curried chicken in bouchee

Brie & poached pear in phyllo purse

Tomato, mozzarella and pesto bruschetta

6 per piece

Drake farm goat cheese and roasted tomato flatbread

Vegetarian sushi roll of avocado and cucumber

Melon wrapped in prosciutto on crouton

Roast beef & horseradish roulade on crostini

7 per piece

Poached jumbo shrimp with cocktail sauce

Oysters on the half shell and sparrow lane vinegar mignonette

California roll sushi, crab & avocado

## Warm Hors d'Oeuvres

5 per piece

Vegetarian spring roll with sweet chili soy dipping sauce

Boursin cheese stuffed mushroom caps

Cheese & green chile quesadillas with pico de gallo

Spanakopita bites

6 per piece

Chicken sate skewers with peanut dipping sauce

Teriyaki glazed beef skewers with sweet chili dipping sauce

Mini vegetarian (or) assorted quiche including pork chicken and mushroom in puff pastry

7 per piece

Beef & mushroom wellington bites with red wine syrup

Shrimp skewers with sweet chili dipping sauce

Bacon wrapped scallops

# BACKSTAGE PASS CUSTOM BAR EXPERIENCES

All Prices, Except Cash Bars, are Subject to a 23% Service Charge and Applicable Sales Tax.  
Cashier fee of \$125 per cash bar, Bartender Fee of \$75 per hour, per bartender. Hard Rock Hotel Palm Springs is the only licensed authority to sell and serve liquor for consumption on premises, therefore, no alcoholic beverages are allowed to be brought into the hotel by groups.

## HOURLY PACKAGE BAR

	Name	Premium	Ultra Premium
First Hour	\$17	\$19	\$21
Each Additional Hour	\$10	\$12	\$14

## HOST BAR

	Name	Premium	Ultra Premium
Cocktails	\$7	\$10	\$14
Wine	\$7	\$9	\$12
Imported Beer	\$6	\$6	\$6
Domestic Beer	\$5	\$5	\$5
Soft Drinks	\$4	\$4	\$4
Juices	\$4	\$4	\$4

## CASH BAR

	Name	Premium	Ultra Premium
Cocktails	\$8	\$11	\$14
Wine	\$8	\$10	\$14
Imported Beer	\$7	\$7	\$7
Domestic Beer	\$6	\$6	\$6
Soft Drinks	\$4	\$4	\$4
Juices	\$4	\$4	\$4



# BACKSTAGE PASS CUSTOM BAR EXPERIENCES

## Name Brand Bars

J&B Scotch, Jim Beam Bourbon, Pinnacle Vodka, Seagrams Gin, Don Q Puerto Rican Rum, Sauza 100% Agave Tequila, Evan Williams Whiskey

Angeline Chardonnay, Pinot Noir, & Cabernet Sauvignon

Miller Lite, Bud Lite, Budweiser, Coors Light, Heineken, Corona Extra, O'Douls Non-Alcoholic Beer

## Premium Brand Bars

Johnny Walker Red Label Scotch, Jim Beam Bourbon, Ultimat Polish Vodka, Pinnacle Gin, Bacardi Superior Rum, Sauza 100% Agave Tequila, Jim Beam Kentucky Rye Whiskey

Ferrari-Carano Chardonnay, Meiomi Pinot Noir, Angeline Cabernet Sauvignon

Miller Lite, Bud Lite, Budweiser, Coors Light, Heineken, Corona Extra, Blue Moon, Stella Artois, Michelob Ultra, Amstel Light, Shock Top, O'Douls Non-Alcoholic Beer

## Ultra Premium Brand Bars

Johnny Walker Black Label Scotch, Maker's Mark Bourbon, Crown Royal Whiskey, Grey Goose Vodka, Tanqueray 10 Gin, Bacardi Superior Rum, Patron Silver Tequila

Ferrari-Carano Chardonnay, Gloria Ferrer Pinot Noir, Clos Du Val Cabernet

Miller Lite, Bud Lite, Budweiser, Coors Light, Heineken, Corona Extra, Blue Moon, Stella Artois, Michelob Ultra, Amstel Light, Fat Tire, O'Douls Non-Alcoholic Beer

# GENERAL INFORMATION

## Food and Beverage

Current prices are indicated on the enclosed menu offerings and are guaranteed 90 days from the date of the function. All food and beverage items must be supplied by the hotel. Event Services or Catering Sales Managers will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented.

## Guarantees

The hotel requires notifying our Catering/Event Services Department of the exact number of banquet or reception guests three (3) business days prior to the event. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered your guarantee. For any function, the hotel can set additional seating of 3% above the guaranteed number of guests up to thirty guests total. Our culinary team prepares your food and beverage items for the guaranteed number only. No food may be removed from the function by any guest. If additional meals are added after guarantee is given (i.e. substitutions, replacements, and special orders), these meals will be considered an addition to the guarantee. Dietary needs (i.e. vegetarian, vegan, gluten free, dairy free) are required three (3) business days prior to the event. A minimum guarantee of twenty-five (25) guests is required for meal functions. If this minimum is not met, a \$150.00 labor charge is applied plus applicable sales taxes. Lunch buffets prices and quantities are based on a one hour buffet. Dinner buffets prices and quantities are based on a two hour buffet.

## Check Approval

All itemized food and beverage checks must be signed at the conclusion of the function. If the check is not signed, the billing account of the hotel will be accepted.

## Seating

Banquet seating will be at round tables of ten unless otherwise specified. Special seating diagrams with numbered tables are available on request.

## Decorations

Our Catering and Event Services Department will be happy to assist you with your floral and decorating needs.

# GENERAL INFORMATION

## Live Music for Your Event

Let our Hard Rock Hotel Palm Springs Vibe Director help guide your experience to the next level.

## Audio Visual Equipment

Equipment and services are available through Hard Rock Hotel Palm Springs's onsite audio visual provider PSAV. Charges for equipment and services may be requested through our Catering and Event Sales department.

## Security

The hotel may require, at your expense, Security guards for certain events including high school events, which would be in addition to the group's chaperones. Our hotel security officers are available at 75 dollars per hour per officer based on availability. Please see your Catering and Event Services manager for details.

## Service Charge

All food and beverage prices quoted are subject to a 23% service charge and 9% sales tax. Service charge is taxable in the state of California.

## Taxes

In addition to the Total Minimum Anticipated Revenue for your event, you agree to pay any and all applicable federal, state, and local taxes, fees, or assessments imposed on or applicable to your event. Currently the sales tax rate is 9%.

## Additional Charges May be Incurred for the Following Services

- A \$150 bartender fee will be assessed for each bar set if revenues do not meet or exceed \$500, exclusive of a 23% service charge and 9% sales tax.
- Minimum \$500 meeting room re-set charge for changes after a room has been set
- Cleaning Fee for each meeting space after major events. (Exhibits, heavy décor, Audio Visual, etc.)
- Property usage fee for all Audio Visual equipment rented from off-site A/V firms
- Property usage fee for electrical power
- Banquet event time changes after signed BEOs have been accepted
- Room charge for re-keying locks in the banquet rooms
- Linen replacement for lost or damaged items
- Banner or signage hanging and removal
- Additional buffet hours over one hour for lunch and two hours for dinner
- A service charge of \$150 will apply to groups with less than 25 guests