



# *2022 Holiday Dinner*

Catering Menu



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Catering & Sales  
**626-854-2315**

10/2022



# Hors D'oeuvres

(Minimum Order as Shown)

## Platters & Displays

### *Crudité Platter / \$20 per person (Minimum order of 25)*

Carrots, Zucchini, Summer Squash, Cucumber, and Assorted Seasonal Vegetables with Ranch Dressing

### *Cheese and Fruit Display / \$22 per person (Minimum order of 25)*

Assorted Domestic Cheeses, Seasonal Fruits, Dried Fruits and Assorted Crackers

### *Antipasto Display / \$27 per person (Minimum order of 25)*

Salami, Mortadella, Capicola, Grilled Mediterranean Vegetables, Asparagus, Assorted Peppers, Yellow Squash, Zucchini, Hummus, Assorted Crackers and Toasted Baguettes

### *Maki Sushi / \$180 / 40 Pieces*

Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger

### *Seared Ahi / \$185 / 25 Pieces*

Served Charred Rare with Yuzu Soy and Tobiko

### *Buffalo or BBQ Wings / \$125 / 25 Pieces*

Served with Celery & Carrot Sticks and Blue Cheese Dressing

### *Assorted Dim Sum / \$185 / 25 Pieces*

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal

### *Mini Kale Salad Cups (Gluten Free) / \$150 / 25 Pieces*

Tuscan Black Kale, Orange Sequent, Goat Cheese, Pita Croutons, Jalapeño and Citrus Dressing

### *Down Home / \$53 per person*

#### *25 Person Minimum*

Jack Daniel's Pulled Pork Potato Skins  
Mini BBQ Burgers  
Pineapple Chicken  
Sweet and Smokey BBQ Wings  
BBQ Baby Back Ribs

### *Asian Flair / \$53 per person*

#### *25 Person Minimum*

Steamed Shrimp Dumplings  
Steamed Shu Mai  
Vegetable Egg Rolls  
California Maki Rolls  
Spicy Tuna Maki Rolls

Asian Flair Condiments  
Wasabi, Pickled Ginger,  
Chinese Mustard,  
Soy Sauce and  
Thai Chili Sauce



# Hors D'oeuvres

*(Minimum Order as Shown)*

## Tray Passed Optional

*Prosciutto Wrapped Asparagus | \$185 | 25 Pieces*

*Served with Honey Dijon Aioli*

*Beef Tenderloin on Brioche Crostini | \$190 | 25 Pieces*

*With Basil Aioli and Onion Crisps*

*Vegetable Eggrolls | \$170 | 25 Pieces*

*Served with Sweet Chili Sauce*

*Ceviche Shooter | \$185 | 25 Pieces*

*Marinated Shrimp and Assorted Seafood with Cucumber, Tomato and Cilantro*

*Served in a Shooter Glass*

*Jumbo Shrimp Cocktail | \$210 | 25 Pieces*

*Served with Traditional Cocktail Sauce*

*Boursin Stuffed Mushrooms | \$165 | 25 Pieces*

*Served with Red Wine Reduction*

*Jack Daniel's Pulled Pork Potato Skins | \$185 | 25 Pieces*

*Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions*

*Coconut Shrimp | \$185 | 25 Pieces*

*Served with Chili Sauce*

*Alaskan Mini Crab Cakes | \$195 | 25 Pieces*

*Whole Grain Mustard Aioli*

*Honey Bacon Wrapped Scallops | \$225 | 25 Pieces*

*Served with Teriyaki Glaze*

*Mini Club Sandwiches | \$175 | 25 Pieces*

*Roasted Turkey Breast, Black Forest Ham and Apple Smoked Bacon on a Toasted Brioche*

*Mini Szechuan Chicken in Lettuce Cups | \$175 | 25 Pieces*

*Wok Cooked Spicy Szechuan Chicken served in Mini Lettuce Cups*



# *Hors D'oeuvres*

*(Minimum Order as Shown)*

## *Tray Passed Optional*

### *Hard Shell Mini Shrimp Tacos | \$190 | 25 Pieces*

*Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream*

### *Pineapple Chicken Skewers | \$160 | 25 Pieces*

*With Teriyaki Glaze*

### *Mini Burger Sliders | \$185 | 25 Pieces*

*Black Angus Beef Sliders and Cheddar Cheese with Chipotle Mayo*

### *Caprese Bruschetta | \$150 | 25 Pieces*

*Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction on Garlic Crostini*

### *Mini Beef Wellingtons | \$190 | 25 Pieces*

*Baked Pastry wrapped Tenderloin and Mushroom Duxelle*

### *Ahi Tuna Tacos | \$185 | 25 Pieces*

*Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame*

### *Mediterranean Vegetable Skewers (Vegan and GF) | \$140 | 25 Pieces*

*Grilled Squash, Cherry Tomatoes, Mushrooms, Olives, Balsamic, Fine Herbs*

### *Mini Avocado Toast (Vegan and GF) | \$145 | 25 Pieces*

*Toasted Brioche, Pico de Gallo, Sliced Beet, Avocado Spread, Pink Sea Salt*



# Plated Holiday Salads

*(included with Plated Menus)*

## *Pacific Palms Resort Salad*

*California Greens wrapped in a Cucumber Ribbon with Orange Segments, Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan and*

*Choice of Dressing:*

*(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)*

## *Caesar Salad*

*Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing*

## *Classic Wedge Salad*

*Iceberg Wedge, Blue Cheese Crumbles, Diced Tomatoes, Bacon Bits with Blue Cheese Dressing*

## *Caprese Salad*

*Vine-Ripened Tomatoes and Fresh Mozzarella, Julienne Basil, Olive Oil with Balsamic Reduction*

## *Arugula Salad*

*California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette*

## *Farm Fresh Green Salad*

*Mixed Greens, Cherry Tomatoes, Shaved Onion, Carrots, Cucumbers, Red Wine Vinaigrette*





# Plated Holiday Dinner

25 Person Minimum

Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter  
Choice of One Salad (see page 5) and One Dessert (see page 13)

## Entrée

(Higher price prevails for multiple entree selections - maximum of 2)

### *Pecan Crusted Chicken*

*Breast with Herb Jus | \$67*

*Glazed Carrots and Herb and Garlic*

### *Oven Roasted Turkey with Porcini*

*Mushroom Gravy | \$69*

*Sage Bread Pudding, Cranberry Chutney  
and California Vegetables*

### *Bone In Pork Loin Chop with*

*Blood Orange Reduction | \$69*

*Blue Cheese and Sautéed Winter Greens*

### *Grilled Salmon with Creamy Risotto*

*with Basil and Citrus Beurre Blanc | \$72*

*Roasted Ratatouille Vegetables and  
Fried Tomatoes*

### *Petite Beef Filet & Shrimp Scampi | \$88*

*Broccolini and Roasted Carrots, Pinot Noir  
Reduction*

### *New York Strip Steak with*

*Cracked Pepper Bordelaise | \$88*

*California Vegetables and  
Caramelized Pearl Onions*

### *Pan Seared Mahi Mahi with Meyer*

*Lemon Buerre Blanc | \$77*

*Wilted Kale and Sautéed Mushrooms*

### *Ribeye Steak & Grilled Prawn | \$98*

*Forest Mushroom, Jus, Chimichurri*

### *Roast Pork Tenderloin Medallions | \$69*

*Caramelized Cherry and Cipollini Onion Reduction*

### *Pan Seared Day Boat Scallops*

*with Cauliflower Puree | \$85*

*Braised Kale, Roasted Tomatoes and Port  
Wine Reduction*

### *Herb and Citrus Lamb Chops | \$92*

*Truffle Potato Puree,*

*Grilled Heirloom Carrots, Pickled Dill Tzatziki*

### *Herb and Olive Oil Seared Seabass | \$98*

*Broccolini, Citrus Buerre Blanc*

### *Seared Beef Tenderloin*

*with Lobster Tail | \$110*

*Carrot Ginger Puree, Roasted Romanesco  
and Mango Butter Sauce*

### **Choice of One Starch:**

Roaster Medley Potato/Mushroom & Sweet Onion

Honey Sweet Potato

Wild Mushroom Risotto Cake

Rice Pilaf/Butternut & Fine Herbs

Truffle Garlic Mashed Potatoes



# Buffet Holiday Salads

*(Included with Lunch Buffets)*

## Choice of Three

### **Caesar Salad**

*Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing*

### **California Greens**

*Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives*

*Choice of Two Dressings: Ranch / Italian / Balsamic Vinaigrette / Blue Cheese /  
Sesame / Raspberry Vinaigrette*

### **Pacific Palms Potato Salad**

*Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing*

### **Mediterranean Macaroni Salad**

*Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette*

### **Quinoa Salad**

*"Tabbouleh" Style*

*Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing*

### **Grilled Vegetable Salad**

*Grilled Asparagus, Red, Yellow and Green Peppers, Basil Parmesan Cheese  
with White Balsamic Dressing*

### **Tomato and Mozzarella Salad**

*Diced Tomatoes and Mozzarella, with Fresh Julienne Basil and Extra Virgin Olive Oil*

### **Arugula Salad**

*California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples,  
Dried Cranberries with Orange Vinaigrette*

### **Endive, Asian Pear and Blue Cheese Salad**

*Belgian Endive, Romaine Lettuce, Asian Pear and Dried Cranberries with Blue Cheese Vinaigrette*

### **Cucumber, Onion and Feta Cheese Salad**

*with Dill Vinaigrette*

### **Grilled Asparagus**

*with Portobello Mushroom Relish*

### **Tuscan Kale Salad**

*with Dried Fruits, Pine Nuts and Pancetta*

### **Roasted Beet Salad**

*with Toasted Walnuts and Crumbled Goat Cheese with Orange Dressing*



# *Holiday Dinner Buffet*

*25 Person Minimum*

*Dinner Buffet #1 | \$87 per person*

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter  
Choice of Three Salads (see page 7), Seasonal Vegetables, One Starch Selection  
and Choice of Five Desserts (see page 13)*

## *Choice of Two Entrees*

### *Slow Roasted Chicken*

*Spice Rubbed and Slow Cooked, Dijon Cream*

### *Herb Seared Chicken*

*Pan Seared with Citrus Beurre Blanc*

### *Holiday Roasted Turkey*

*with Cranberries and Stuffing*

### *Slow Roasted Prime Rib of Beef*

*Served with Rosemary Natural Au Jus*

### *Boneless Pork Loin*

*with Brandy Green Peppercorn Sauce and  
Caramelized Apples*

### *Grilled Salmon Fillet*

*with Butternut Squash and Root Vegetable Relish*

### *Panko Herb Breaded Whitefish*

*with Lemon and Beurre Blanc*

### *Braised Beef Short Ribs*

*Slow Cooked with Pearl Onions Aromatics and  
Dried Cherry*

## *Choice of One Starch*

*Garlic Mashed Potatoes*

*Sweet Potato Puree*

*Steamed Jasmine Rice*

*Wild Rice Pilaf*

*Oven Roasted Red Potatoes*





# *Holiday Dinner Buffet*

*25 Person Minimum*

*Dinner Buffet #2 | \$106 per person*

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter  
Choice of Three Salads (see page 7), Seasonal Vegetables, One Starch Selection  
and Choice of Five Desserts (see page 13)*

*Choice of One Appetizer  
(Tray Passed Hors d'oeuvres)*

*Boursin Stuffed Mushrooms (2 pieces per person)  
Four Cheese Puffs (2 pieces per person)  
Bacon Wrapped Shrimp with Maple Glaze (2 pieces per person)  
Mini Crab Cakes (2 pieces per person)*

*Choice of Three Entrees*

*Pan Seared Chicken Breast  
with Lemon and Beurre Blanc*

*Pan Seared Seabass  
with Citrus Beurre Blanc*

*Holiday Roasted Turkey Breast  
with Cranberries and Stuffing*

*Baked Salmon Fillet  
with Dijon and Crusted with Crabmeat*

*Roasted New York Sirloin  
with Wild Forest Mushroom Jus*

*Sautéed Garlic Sea Scallops, Shrimp  
with Garlic and Herbs, Scampi Style*

*Slow Roasted Prime Rib of Beef  
with Cream and Natural Horseradish  
and Rosemary Natural Jus*

*Choice of One Starch*

*Garlic Mashed Potatoes  
Sweet Potato Puree  
Wild Rice Pilaf  
Oven Roasted Red Potatoes*



# *Holiday Buffet Enhancements*

*Must Accompany Full Menu*

*Pasta Bar | \$15 per person\**

*Chef Attendant Required | \$200*

*25 Person Minimum*

## *Pastas*

*Penne, Fettuccini and Four Cheese Ravioli*

## *Sauces*

*Basil Tomato Marinara, Creamy Pesto & Parmesan Alfredo*

## *Condiments*

*Shaved Parmesan Cheese, Basil Pesto & Garlic Bread*

*Taco Bar | \$18 per person*

*25 Person Minimum*

## *Meats*

*Marinated Beef and Chicken with Corn and Flour Tortillas*

## *Salsa Bar*

*Pico De Gallo, Salsa Roja, Salsa Verde, Diced Red Onion,  
Chopped Cilantro, Sour Cream, Fried Jalapenos  
and Corn Tortilla Chips*

*Add Avocado Crema | \$2 per person*

*(Price may vary per market price)*

*Cheese Pizza | \$12 per person*

*(25 Person Minimum)*

*Additional Toppings | \$4 per topping*

*Pepperoni, Onions, Olives, Jalapeño, Bacon, Bell Peppers  
Sausage, Pineapple, Tomatoes*



# *Holiday Buffet Enhancements*

*Must Accompany Full Menu*

## *Carving Station*

*Chef Attendant Required | \$200*

*Carved Roasted Turkey Breast | \$295 | Serves 40*

*Served with Turkey Gravy and Cranberry Compote*

*Carved Honey Glazed Ham | \$295 | Serves 40*

*Served with Honey Mustard Sauce*

*Carved Roasted Prime Rib | \$510 | Serves 40*

*Served with Rosemary Au Jus, Creamy Horseradish and Straight Horseradish*

*Carved Steamship of Beef | \$860 | Serves 80-100*

*Served with Rosemary Au Jus and Horseradish Sauce*

*Crispy Chinese Style Pig | \$975 | Serves 80-100*

*Served with Hoisin, Sambal and Pig Sauce*



# *Vegetarian Options*

## *Four Cheese Ravioli*

*with Wild Mushroom, Sautéed Spinach, Asparagus  
and Blistered Tomato Relish over Marinara  
(vegetarian)*

## *Chili Garlic Grilled Tofu Steak*

*Served with Black Bean Cilantro Pancake, Baby Bok Choy, Edamame  
with Soy-Sesame Glaze  
(vegetarian, vegan)*

## *Kale and Mushroom Ravioli*

*Sautéed Spinach, Asparagus and Blistered Tomato  
with Red Pepper Marinara  
(gluten-free/vegan) | \$3 per person*

## *Grilled Eggplant Steak*

*and Vegetables with Snow Peas, Carrot-Ginger Puree,  
Sweet Peppers and Braised Kale  
(gluten free, vegan)*

## *Fire-Roasted Amarillo Squash*

*with Blistered Cherry Tomato Relish, Roasted Chili-Carrots,  
Crispy Red Potatoes, Mojo Verde  
(gluten-free/vegan)*

## *Marinated Forest Mushroom*

*with Creamy White Balsamic, Smashed Fingerling Potatoes,  
Roasted Chili-Carrots, Cauliflower and Broccoli  
(gluten-free/vegan)*



# Desserts

## *Plated*

*Pumpkin Pie Cake with Cinnamon Chantilly*  
*Dark Chocolate and Peppermint Ganache Cake*  
*Eggnog Cheese Cake*  
*Baked Apple Tart with Caramel*  
*Chocolate Hazelnut Torte*  
*Candy Cane White Cake with Raspberries and Cream*  
*Chocolate Yule Log*

## *Buffet Selections*

*(mini and petite bites)*

### *Choice of Five*

*Pumpkin Pie Cake with Cinnamon Chantilly*  
*Chocolate Hazelnut Torte*  
*Eggnog Cheese Cake*  
*Chocolate Mousse Cups*  
*Carrot Cake Squares*  
*Dark Chocolate and Peppermint Ganache Cake*  
*Pecan Tarts Lemon Curd Tarts*  
*Cappuccino Cups*  
*Apple Crumble Bars*





# Desserts Enhancements

*Must Accompany Full Menu*

## *Sweet Table\*\**

***\$17.00 per person***

*Choice of Five Pastries*

*Passion Fruit Tartlets*

*Lemon Meringue Tartlets*

*Pomegranate Tartlets*

*Raspberry Tartlets*

*Pecan Tartlets*

*Cheesecake Squares*

*Miniature Cannolis*

*Brownie Bites*

*Chocolate Covered Strawberries*

*Mango Mousse in Chocolate Cups*

*Miniature Eclairs*

*Macaroons*

## *Ice Cream Social\*\**

***\$15.00 per person***

*Vanilla Bean*

*Chocolate*

*Strawberry*

*Toppings*

*Warm Caramel Sauce*

*Chocolate Sauce*

*Strawberry Sauce*

*Reese's Pieces*

*Crushed Oreos*

*M&M's*

*Chopped Nuts*

*Sprinkles*

*Whipped Cream*

*Maraschino Cherries*

*\*Chef Attendant Required | \$200*

## *Bananas Foster\*\**

***\$17.00 per person***

*Ripe and Sliced Bananas*

*flambéed in Rum, Brown Sugar,*

*Butter, Cinnamon, Fresh Orange*

*Juice, Orange Zest and served over*

*Vanilla Bean Ice Cream*

*\*Chef Attendant Required | \$200*

## *Cupcakes*

***\$52 per dozen***

*Choice of One (per dozen)*

*Banana Split*

*Reese's Peanut Butter*

*Strawberry Shortcake*

*Very Berry*

*Triple Chocolate*

## *Chocolate Fondue Fountain\*\**

***\$17.00 per person***

*Semi Sweet Dark Chocolate*

*Seasonal Fruits*

*Cake Squares*

*Marshmallows*

*\*\*25 person minimum*



# Bar Selection

The bartender charge of \$250 will be waived with a minimum of \$750 in bar sales per bar. California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.

	<i>Host Bar* / Cash Bar</i>	
Choose One	House Brand	\$10.00
	Premium Brand	\$12.00
	Super Premium	\$15.00
	House Wines	\$12.00
	Domestic Beer	\$8.00
	Imported Beer	\$9.00
	Mineral Water	\$6.00
	Assorted Fruit Juices	\$5.00
	Soft Drinks	\$5.00

## *Beverages*

Lemonade, Juice or Fruit Punch	\$67 per gallon
Champagne Punch	\$125 per gallon

*22% taxable service charge and applicable tax not included in listed prices*

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk and can cause birth defects during pregnancy.

Prices listed are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# Wine Menu

## *Bubbles*

<i>House Sparkling Wine</i>	<i>\$40</i>
<i>Codorniu "Anna" Brut Cava, Spain</i>	<i>\$50</i>
<i>Chandon Brut, Napa Valley</i>	<i>\$65</i>
<i>Mumm Napa Prestige, Napa Valley</i>	<i>\$98</i>
<i>Taittinger Brut, France</i>	<i>\$135</i>

## *Chardonnay*

<i>Sycamore Lane, California</i>	<i>\$40</i>
<i>Robert Mondavi, Napa Valley</i>	<i>\$55</i>
<i>Martin Ray, Sonoma, California</i>	<i>\$60</i>
<i>Sonoma Cutrer, Sonoma, California</i>	<i>\$78</i>

## *Pinot Grigio / Sauvignon Blanc*

<i>Ruffino Pinot Grigio, Veneto, Italy</i>	<i>\$48</i>
<i>Charles Krug Sauvignon Blanc, St. Helena, Napa Valley</i>	<i>\$68</i>

## *Merlot*

<i>Sycamore Lane, California</i>	<i>\$40</i>
<i>Gainy, Santa Ynez</i>	<i>\$75</i>

## *Cabernet Sauvignon*

<i>Sycamore Lane, California</i>	<i>\$40</i>
<i>Robert Mondavi, NV</i>	<i>\$55</i>
<i>Joel Gott 815, Central Coast</i>	<i>\$58</i>
<i>Montes Alpha, Chile</i>	<i>\$67</i>
<i>Hess Estate "Allomi", Napa Valley</i>	<i>\$98</i>

## *Non-Alcoholic*

<i>Martinelli's Sparkling Cider California</i>	<i>\$27</i>
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22% service charge and applicable tax not included in listed prices. Prices listed are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



# Miscellaneous Charges

*Banquet Labor Fee / \$80 per hour per attendant  
Special assistance*

*Cake Cutting Fee / \$7.00 per slice*

*Cocktail Server / \$80 per hour per server*

*Corkage Fee / \$25 per 750ml bottle  
Wine, Champagne & Apple Cider only.  
No Magnums or Spirits*

*Dance Floor (Parquet Wood) / Price to be advised  
Other Colors - Special order*

*Early Set Up Fee / Room rental fee applies  
(if space available)*

*Easels / \$10 per easel  
First one at no charge*

*Linen Color / Special order price to be advised  
Standard Colors (Black, White and Ivory)*

*Menu Tastings / Menu pricing applies  
One complimentary tasting for two guests for minimum  
food and beverage spending of \$5,000 plus service and  
tax charge. Each additional guest at full menu price.*

*Risers / \$25 per section*

*Stanchions / \$10 per stanchion  
Line control*

*Votive Candles / \$7 per table*

*White Glove Service / \$12 per server  
Butler style*

*Electrical Fee / based on requirements  
Band / \$150*

*DJ, Video Montage, or Photo Booth / \$75  
(pricing for additional electrical needs to be  
advised)*

*Outdoor Events  
Umbrellas / \$50 each  
Upright Heaters / \$75 each*

*Forced Air Heaters / \$100 each  
(For Pavilion Tent)*

*Same Day Room Setup Changes  
Subject to minimum fee of \$500 per change*



## Terms & Conditions

### *Deposit/Payment*

*In order to confirm your meeting or event, a minimum 30% non-refundable deposit is required along with the signed contract. Failure to return the signed contract and deposit on the due date will result in the release of the function space. Final payment is due at least 30 business days prior to the event by cash, credit card, wire transfer or check. If less than 30 business days, personal & business checks cannot be accepted.*

### *Guarantee*

*The final number of guests attending scheduled event must be confirmed 96 hours in advance and will be considered as the final guarantee for room set up and food preparation. In the event fewer people attend than contracted, you will be charged per the contracted amount. Each banquet room has a minimum food and beverage guarantee established and function rooms are assigned by the number of guests anticipated to attend. Should the guest count increase or decrease substantially, Pacific Palms Resort reserves the right to change your originally assigned room to more comfortably accommodate your guarantee according to catering department guidelines.*

### *Set Up Arrangements / Linens*

*After advising us of your seating requirements, a diagram will be created to best suit your needs. This diagram along with the corresponding Banquet Event Order (BEO) must be signed and returned as approval. Set-Up changes on the day of the event will incur a minimum of \$500 per change. Events come with standard hotel linens however, the rental of Specialty Linens are available at an additional charge.*

### *Prices / Menu*

*Your Catering or Conference Services Manager must receive your menu selections and event details no later than 30 business days prior to your scheduled function. All food and beverage prices do not include the taxable 22% service charge and current sales tax. Additional items selected will be subject to applicable fees, service charge and tax. No Food or Beverage is allowed to be brought into the hotel without written approval from Pacific Palms Resort management.*

### *Beverages*

*Host/Cash bar service can be provided for scheduled event. The \$250 bartender fee will be waived if a minimum of \$750 in sales per bar is met. Should a cocktail server be requested, there will be a \$80 charge per server / per hour. All beverage prices are charged per drink. Legal/proper identification will be requested from anyone consuming alcoholic beverages. The legal age to consume alcohol is 21.*

### *Cancellations*

*Notice of Cancellation must be received in writing and acknowledged by your Catering or Conference Services Manager. All monies received (including deposit) are non-refundable. Additional funds may be due depending on when the cancellation takes place. Refer to contract cancellation assessment clauses.*

### *Sleeping Rooms*

*Pacific Palms Resort has 292 deluxe guest rooms and suites at special rates for family and friends.*