



2024 Holiday Dinner

Catering Menu



PACIFIC PALMS RESORT
GOLF · CONFERENCE CENTER · SPA

Catering & Sales
626-854-2315



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 | \$26 per person (Minimum order of 25)

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

Antipasto Display | \$32 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 | \$200 | 40 Pieces

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

Seared Ahi | \$200 | 25 Pieces

Served Charred Rare with Yuzu Soy and Tobiko

Buffalo or BBQ Wings | \$150 | 25 Pieces

Served with Celery & Carrot Sticks and Blue Cheese Dressing

Assorted Dim Sum | \$200 | 30 Pieces

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

Mini Kale Salad Cups (Gluten Free) | \$160 | 25 Pieces

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

Down Home | \$56 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 | \$56 per person

25 Person Minimum

Steamed Shrimp Dumplings	Asian Flair Condiments
Steamed Shu Mai	Wasabi, Pickled Ginger,
Vegetable Egg Rolls	Chinese Mustard,
California Maki Rolls	Soy Sauce and
Spicy Tuna Maki Rolls	Thai Chili Sauce



Hors D'oeuvres

(Minimum Order as Shown)

Tray Passed Optional

Prosciutto Wrapped Asparagus | \$195 | 25 Pieces

Served with Honey Dijon Aioli

Beef Tenderloin on Brioche Crostini | \$195 | 25 Pieces

With Basil Aioli and Onion Crisps

Vegetable Eggrolls | \$180 | 25 Pieces

Served with Sweet Chili Sauce

Ceviche Shooter | \$195 | 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 | \$185 | 25 Pieces

Served with Red Wine Reduction

Jack Daniel's Pulled Pork Potato Skins | \$195 | 25 Pieces

Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions

Coconut Shrimp | \$195 | 25 Pieces

Served with Chili Sauce

Alaskan Mini Crab Cakes | \$200 | 25 Pieces

Whole Grain Mustard Aioli

Honey Bacon Wrapped Scallops | \$220 | 25 Pieces

Served with Teriyaki Glaze

Mini Club Sandwiches | \$195 | 25 Pieces

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



Hors D'oeuvres

(Minimum Order as Shown)

Tray Passed Optional

Hard Shell Mini Shrimp Tacos | \$195 | 25 Pieces

Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream

Pineapple Chicken Skewers | \$170 | 25 Pieces

With Teriyaki Glaze

Mini Burger Sliders | \$195 | 25 Pieces

Black Angus Beef Sliders and Cheddar Cheese with Chipotle Mayo

Caprese Bruschetta | \$160 | 25 Pieces

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

Mini Chicken Wellingtons | \$200 | 25 Pieces

Baked Pastry Wrapped Chicken and Mushroom Duxelle

Mini Beef Wellingtons | \$200 | 25 Pieces

Baked Pastry wrapped Tenderloin and Mushroom Duxelle

Ahi Tuna Tacos | \$195 | 25 Pieces

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

Mediterranean Vegetable Skewers (Vegan and GF) | \$155 | 25 Pieces

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



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), One Starch (see below) and One Dessert (see page 13)

Entrée

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

**Pecan Crusted Chicken Breast
with Herb Jus | \$69**
Glazed Carrots and Herb and Garlic

**Oven Roasted Turkey with
Porcini Mushroom Gravy | \$69**
Sage Bread Pudding, Cranberry Chutney
and California Vegetables

**Grilled Salmon with Creamy Risotto
with Basil and Citrus Beurre Blanc | \$77**
Roasted Ratatouille Vegetables
and Fried Tomatoes

Petite Beef Filet & Shrimp Scampi | \$110
Broccolini and Roasted Carrots,
Pinot Noir Reduction

**New York Strip Steak with
Cracked Pepper Bordelaise | \$92**
California Vegetables and
Caramelized Pearl Onions

**Pan Seared Mahi Mahi with
Meyer Lemon Beurre Blanc | \$77**
Wilted Kale and Sautéed Mushrooms

Ribeye Steak & Grilled Prawn | \$120
Forest Mushroom, Jus, Chimichurri

Roast Pork Tenderloin Medallions | \$72
Caramelized Cherry and Cipollini Onion Reduction

**Pan Seared Day Boat Scallops
with Cauliflower Puree | \$90**
Braised Kale, Roasted Tomatoes
and Port Wine Reduction

Herb and Citrus Rack of Lamb | \$92
Truffle Potato Puree, Grilled Heirloom Carrots,
Pickled Dill Tzatziki

Herb and Olive Oil Seared Seabass | \$110
Broccolini, Citrus Buerre Blanc

Seared Beef Tenderloin with Lobster Tail | \$130
Carrot Ginger Puree, Roasted Romanesco
and Mango Butter Sauce

Choice of One Starch:

- Roaster Medley Potato with Mushroom & Sweet Onion
- Honey Sweet Potato Mashed
- Wild Mushroom Risotto Cake
- Rice Pilaf with Butternut & Fine Herbs
- Truffle Garlic Mashed Potatoes



Buffet Holiday Salads

(Included with 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
with 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 | \$98 per person

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

Choice of Two Entrees

Slow Roasted Chicken

*Spice Rubbed and Slow Cooked
with Dijon Cream*

Boneless Pork Loin

*with Brandy Green Peppercorn Sauce
and Caramelized Apples*

Herb Seared Chicken

Pan Seared with Citrus Beurre Blanc

Grilled Salmon Fillet

*with Butternut Squash
and Root Vegetable Relish*

Holiday Roasted Turkey

with Cranberries and Stuffing

Panko Herb Breaded Whitefish

with Lemon and Beurre Blanc

Slow Roasted Prime Rib of Beef

Served with Rosemary Natural Au Jus

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 | \$125 per person

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter, Seasonal Vegetables
With Choice of Three Salads (see page 7), One Starch (see below) and 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 and 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 Enhancements

Must Accompany Full Menu

*Pasta Bar | \$20 per person**

(25 Person Minimum)

****Chef Attendant Required | \$250***

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 | \$20 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 | \$3 per person

(Price may vary per market price)

Cheese Pizza | \$16 per person

(25 Person Minimum)

Additional Toppings | \$4 per topping

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



Holiday Enhancements

Must Accompany Full Menu

Carving Station ***Chef Attendant Required | \$250***

Carved Roasted Turkey Breast | \$340 | Serves 40
Served with Turkey Gravy and Cranberry Compote

Carved Honey Glazed Ham | \$340 | Serves 40
Served with Honey Mustard Sauce

Carved Roasted Prime Rib | \$590 | Serves 40
Served with Rosemary Au Jus, Creamy Horseradish and Straight Horseradish

Carved Steamship of Beef | \$1,200 | Serves 80-100
Served with Rosemary Au Jus and Horseradish Sauce

Crispy Chinese Style Pig | \$1,200 | 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)*

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 Three for Lunch / Choice of Five for Dinner

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

Cupcakes *\$60 per dozen*

Choice of One (per dozen)

Banana Split
Reese's Peanut Butter
Strawberry Shortcake
Very Berry
Triple Chocolate

Chocolate Fondue Fountain *\$20 per person*

(25 person minimum)

Semi Sweet Dark Chocolate Fondue
Seasonal Fruits
Cake Squares
Marshmallows

Ice Cream Social *\$18 per person*

(25 person minimum)

Chef Attendant Required | \$250

Three Ice Creams

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

Sweet Table *\$20 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



Bar Selection

The bartender charge of \$300 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.

Host Bar/ Cash Bar

Choose One	House Brand	\$11.00
	Premium Brand	\$13.00
	Super Premium	\$16.00
	House Wines	\$12.00
	Domestic Beer	\$9.00
	Imported Beer	\$10.00
	Mineral Water	\$7.00
	Assorted Fruit Juice	\$6.00
	Soft Drinks	\$5.00

Additional Beverages

Lemonade, Juice or Fruit Punch	\$70 per gallon
Champagne Punch	\$125 per gallon
Coffee / Tea Station	\$78 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.

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.



Bar Arrangements

The bartender charge of \$300 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.

HOUSE BRANDS \$11

Barton Vodka / Gin / Rum
Jim Beam 4 Year Whiskey
Montezuma Tequila
Cutty Sark Scotch

PREMIUM BRANDS \$13

Tito's Vodka
Beefeater London Dry Gin
Bacardi Lt (Silver) Rum
Jack Daniels Bourbon
Jameson Irish Whiskey
Seagram's 7 Whiskey
Jose Cuervo Gold
Johnnie Walker Black | Add \$5

SUPER PREMIUM BRANDS \$16

Gray Goose Vodka
Tanqueray Gin
Bacardi Gold
Captain Morgan Rum
Patron Silver
Makers Mark Bourbon
Dewar's White Label
Crown Royal
Seagram's VO
Johnnie Walker Red
Courvossier VS Cognac
Johnnie Walker Black | Add \$2

WINE \$12

Sycamore Lane Cabernet Sauvignon
Sycamore Lane Chardonnay
Sycamore Lane Crest Merlot
Terra Doro Moscato

DOMESTIC BEERS \$9

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Becks (non-alcoholic)

IMPORTED BEERS \$10

Corona
Heineken
Modelo
Pacífico

BEVERAGES

Assorted Soft Drinks \$5
Assorted Fruit Juices \$6
Mineral Water \$7

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Wine Menu

Bubbles

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

Chardonnay

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

Pinot Grigio / Sauvignon Blanc

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

Merlot

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

Cabernet Sauvignon

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

Non-Alcoholic

<i>Martinelli's Sparkling Cider California</i>	\$27
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Basic Set-Up Provided by Pacific Palms Resort

The following items are included complimentary as part of the set-up for events

Banquet Captain & Service Staff

To provide Resort services only (event coordination is not included)

*Round Tables (Draped with House Linen)
and Standard Banquet Chairs for Dining*

Additional Tables | As Needed (Subject to hotel inventory)

Registration, Display, DJ / Audio Visual, Cake, Gifts

China, Flatware, Glassware

Linen Tablecloths and Napkins

Color selections are subject to hotel inventory

Hosted / Cash Bar Set-Up | If Applicable

Table Numbers or Reserved Signs with Stands | Upon Request

*Please see the MISCELLANEOUS PRICING section for additional items and services
available through Pacific Palms.*

***** PLEASE NOTE *****

*Per FFA Regulations and for the privacy, safety and security of Hotel's guests,
Drones are not permitted to fly over the area of Pacific Palms Resort / Industry Hills Golf Club
or inside the facilities.*

*Also Pacific Palms Resort does not allow any type or size
of fog / smoke / hazing machines within the property.*



Miscellaneous Charges

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

Cake Cutting Fee | \$8.00 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)
Special Linen – Two week notice required to order*

*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 – 4' x 8' | \$25 per section

*Stanchions | \$10 per stanchion
Line control*

*Votive Candles | \$7 per table
3 per table*

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

*Electrical Fee | based on requirements
Band | \$150 & Up
DJ, Video Montage, or Photo Booth | \$75
(pricing for additional electrical needs to be
advised)*

*Outdoor Events / Two week notice required
Patio Umbrellas | Price to be advised
Upright Heaters | Price to be advised
Forced Air Heaters | Price to be advised
(For Pavilion Tent)*

*Same Day Room Setup Changes
Subject to minimum fee of \$500 and up
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 and up 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 \$300 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.