



# *2025 Holiday Lunch*

Catering Menu



**PACIFIC PALMS RESORT**  
GOLF · CONFERENCE CENTER · SPA

Catering & Sales  
626-854-2315

01/2025



# Hors D'oeuvres

*(Minimum Order as Shown)*

## Platters & Displays

**Crudité Platter | \$19 per person** *(Minimum order of 25)*

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

**Cheese Display | \$24 per person** *(Minimum order of 25)*

*Assorted Domestic Cheeses, 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 | \$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 | \$158 | 25 Pieces**

*Served with Celery & Carrot Sticks and Blue Cheese Dressing*

**Assorted Dim Sum | \$190 | 30 Pieces**

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

**Down Home | \$55 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 | \$57 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 | \$179 | 25 Pieces*

*Served with Honey Dijon Aioli*

*Beef Tenderloin on Brioche Crostini | \$184 | 25 Pieces*

*With Basil Aioli and Onion Crisps*

*Vegetable Eggrolls | \$184 | 25 Pieces*

*Served with Sweet Chili Sauce*

*Ceviche Shooter | \$200 | 25 Pieces*

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

*Served in a Shooter Glass*

*Jumbo Shrimp Cocktail | \$205 | 25 Pieces*

*Served with Traditional Cocktail Sauce*

*Boursin Stuffed Mushrooms | \$184 | 25 Pieces*

*Served with Red Wine Reduction*

*Jack Daniel's Pulled Pork Potato Skins | \$184 | 25 Pieces*

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

*Coconut Shrimp | \$184 | 25 Pieces*

*Served with Chili Sauce*

*Alaskan Mini Crab Cakes | \$205 | 25 Pieces*

*Served with Whole Grain Mustard Aioli*

*Honey Bacon Wrapped Scallops | \$221 | 25 Pieces*

*Served with Teriyaki Glaze*

*Mini Club Sandwiches | \$200 | 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 | \$205 | 25 Pieces*

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

*Pineapple Chicken Skewers | \$184 | 25 Pieces*

*With Teriyaki Glaze*

*Mini Burger Sliders | \$205 | 25 Pieces*

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

*Caprese Bruschetta | \$168 | 25 Pieces*

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

*Mini Chicken Wellingtons | \$205 | 25 Pieces*

*Baked Pastry Wrapped Chicken and Mushroom Duxelle*

*Mini Beef Wellingtons | \$205 | 25 Pieces*

*Baked Pastry Wrapped Tenderloin and Mushroom Duxelle*

*Ahi Tuna Tacos | \$200 | 25 Pieces*

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

*Mediterranean Vegetable Skewers (Vegan and GF) | \$158 | 25 Pieces*

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

*Fried Shrimp & Pork Lumpias | \$165 | 60 Pieces*

*Served with Sweet Chili Sauce*



# *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*

## *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 Lunch*

*(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 11)*

## *Entrée*

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

### *Oven Roasted Turkey Breast | \$59*

*Sage Bread Pudding, Cranberry Chutney,  
Mashed Potatoes, Carrots, Green Beans  
with Holiday Gravy*

### *Roasted Chicken Breast with Herb Jus | \$59*

*Glazed Carrots and Herb Natural Jus*

### *Grilled Salmon | \$65*

*Brussels Sprouts, Glazed Carrots  
and Cranberry Relish*

### *Salmon with Crabmeat Stuffing | \$75*

*Baked Stuffed Salmon with Winter Vegetables  
with White Wine Saffron Sauce*

### *NY Steak & Herb Seared Chicken Breast | \$85*

*Forest Mushroom Jus*

### *Petite Filet of Beef | \$88*

*Broccolini, Roasted Carrots  
with Cracked Pepper Bordelaise*

### *NY Steak & Grilled Prawn | \$90*

*Forest Mushroom Jus and Chimichurri*

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

*Broccoli, Sautéed Carrots and Red Pepper Coulis*

### *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*

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## *Holiday Lunch Buffet | \$80 per person*

*Includes: Coffee, Tea, Iced Tea, Assorted Rolls and Butter  
With Choice of Three Salads (see page 7) and Three Desserts (see page 11)*

*Roasted Turkey Breast with Cranberry Chutney and Gravy*

*Sliced Roast Beef with Au Jus*

*Corn Bread Stuffing*

*Mashed Potatoes*

*Green Beans, Glazed Carrots*



# *Buffet Holiday Salads*

*(Included with Buffet)*

## *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 Enhancements*

*Must Accompany Full Menu*

*Pasta Bar | \$20 per person\**

*(25 Person Minimum)*

*\*Chef Attendant Required | \$250*

## *Pastas*

*Penne, Fettuccini, 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 Guacamole | \$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 | \$360 | Serves 40*

*Served with Turkey Gravy and Cranberry Compote*

*Carved Honey Glazed Ham | \$360 | Serves 40*

*Served with Honey Mustard Sauce*

*Carved Roasted Prime Rib | \$630 | Serves 40*

*Served with Rosemary Au Jus, Cream 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,  
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 Selections*

*Pumpkin Pie Cake with Cinnamon Chantilly*  
*Dark Chocolate and Peppermint Ganache Cake*  
*Eggnog Cheesecake*  
*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**

*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 \$950 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*

<i>Choose One</i>	<i>House Brand</i>	<i>\$12.00</i>
	<i>Premium Brand</i>	<i>\$15.00</i>
	<i>Super Premium</i>	<i>\$18.00</i>
	<i>House Wines</i>	<i>\$12.00</i>
	<i>Domestic Beer</i>	<i>\$9.00</i>
	<i>Imported Beer</i>	<i>\$10.00</i>
	<i>Mineral Water</i>	<i>\$7.00</i>
	<i>Assorted Fruit Juice</i>	<i>\$7.00</i>
	<i>Soft Drinks</i>	<i>\$7.00</i>

## *Additional Beverages*

<i>Lemonade, Juice or Fruit Punch</i>	<i>\$75 per gallon</i>
<i>Champagne Punch</i>	<i>\$125 per gallon</i>
<i>Coffee / Tea Station</i>	<i>\$85 per gallon</i>

*24% 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.*



# Bar Arrangements

The bartender charge of \$300 will be waived with a minimum of \$950 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 \$12

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

## PREMIUM BRANDS \$15

Tito's Vodka  
Beefeater London Dry Gin  
Bacardi Lt (Silver) Rum  
Jack Daniels Bourbon  
Jameson Irish Whiskey  
Seagram's 7 Whiskey  
Jose Cuervo Gold

## SUPER PREMIUM BRANDS \$18

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  
Courvoisier VS Cognac

## 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  
Pacifico

## BEVERAGES \$7

Assorted Soft Drinks  
Assorted Fruit Juices  
Mineral Water

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# Wine Menu

## *Bubbles*

<i>House Sparkling Wine</i>	\$45
<i>Codorniu "Anna" Brut Cava, Spain</i>	\$50
<i>Chandon Brut, Napa Valley</i>	\$65
<i>Mumm Napa Prestige, Napa</i>	\$98
<i>Valley Taittinger Brut, France</i>	\$135

## *Chardonnay*

<i>Sycamore Lane, California</i>	\$45
<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>	\$45
<i>Gainy, Santa Ynez</i>	\$75

## *Cabernet Sauvignon*

<i>Sycamore Lane, California</i>	\$45
<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>	\$35
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24% 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.



## *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.*





# Miscellaneous Charges

*Banquet Labor Fee | \$200 per attendant (up to 3 hours)*

*Each Additional Hour | \$80*

*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 | \$200 & Up*

*DJ, Video Montage, or Photo Booth | \$100*

*(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*

*Existing Heaters in Pavilion Tent | No Charge*

*Additional Forced Air Heaters for Tent |*

*Price to be advised*

*(Subject to availability)*

*Same Day Room Setup Changes*

*Subject to minimum fee of \$750 and up  
per change*

*Overtime Fee | \$1,000*

*Based on availability*

*Applicable Holiday Event Rates to be applied.*



## 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 \$750 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 24% 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 \$950 in sales per bar is met. Should a cocktail server be requested, there will be a \$200 charge per attendant (up to 3 hours). 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. Any bar added within 72 hours of the event will incur a \$750 set-up fee per bar in addition to a \$200 labor fee.*

### *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.*

### *Drones & Fog / Smoke / Haze Machines*

*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.*

### *Sleeping Rooms*

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