

OMNI RESORTS  
rancho las palmas | palm springs

# BANQUET & EVENT MENUS





OMNI RANCHO LAS PALMAS RESORT

## BANQUET & EVENT MENUS

The resort features 37,000 square feet of indoor function space, including the 12,900 square-foot Las Palmas Ballroom and 10,000 square-foot Fiesta Ballroom. There is an additional 45,000 square feet of outdoor function space, which includes the 10,000 square-foot Starlight Terrace.

- 444 guest rooms, including 22 suites
- 28 meeting rooms
- 27 holes of championship golf
- 18 resurfaced tennis courts
- 6 courts with lights
- 8 pickleball courts
- fully-equipped fitness center
- 3 sparkling pools
- 5 boutiques
- 5 dining outlets
- Splashtopia – Two 100-foot water slides, 450-foot lazy river, sandy beach and splash pad
- Spa Las Palmas – 20,000 square-foot oasis with 26 treatment rooms, sauna, steam room, pool and boutique
- main pool cabanas
- beach cabanas

41000 Bob Hope Drive, Rancho Mirage, CA 92270  
706-568-2727 | [omnihotels.com](https://www.omnihotels.com)

BREAKFAST





## CONTINENTAL BREAKFAST

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

All continental breakfasts are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection.

### RANCHO SIMPLE \$38

Assorted fresh juices

Pastry shop's selections of breakfast  
pastry basket

*croissant, danish and assorted muffins*

Fresh seasonal sliced fruits and  
assorted berries

### RANCHO SPA \$40

Assorted fresh juices

Steel cut oatmeal

*served with brown sugar, local dates, golden  
raisins, and cinnamon*

Fresh seasonal fruits and  
assorted berries

Build your own parfait bar

*fage yogurt, honey, house-made granola, dried  
fruits and roasted nuts*

Chef choice of gluten-free, raisin bran  
and morning glory muffins

*sweet butter, jams, preserves*

### RANCHO DELUXE \$42

Assorted fresh juices

Freshly sliced seasonal fruits and  
assorted berries

Honey vanilla yogurt

*house-made granola*

Assorted boxed cereals

*milk and skim milk*

Pastry shop's selections of breakfast  
pastry basket

*croissant, danish and assorted muffins*

Bagel bistro station

*plain and whole wheat bagels, smoked salmon,  
sliced tomato, red onions, capers, and  
whipped cream cheese*



## BREAKFAST BUFFETS

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

All breakfast buffets are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection. Breakfast buffets are set for one and one-half hours. A surcharge of \$7 per person will be applied for buffet service for groups fewer than 50.

### LAS FLORES BUFFET \$48

Chilled juices  
 Seasonal fresh fruits  
 Assorted cereal  
 milk and skim milk  
 Farm fresh scrambled eggs  
 Pecanwood smoked bacon  
 Grilled pork sausage  
 Rancho breakfast potatoes  
 Thick-cut French toast  
 berry compote  
 Pastry shop's selections of breakfast  
 pastry basket  
 croissant, danish and assorted muffins

### FIESTA SUNRISE MEXICAN BREAKFAST BUFFET \$50

Chilled juices  
 Seasonal fresh fruits  
 Scrambled eggs  
 tomatoes, green chilies and cheddar cheese  
 Breakfast quesadillas  
 machaca, eggs and jack cheese  
 Pecanwood smoked bacon  
 Sweet potato and chicken chorizo hash  
 Pastry shop's selections of breakfast pastry  
 basket and cinnamon conchas







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### PALMS SUNRISE \$50

Assorted fresh juices  
 Fresh seasonal fruit display  
 House-made granola  
 Assorted individual fruit yogurts  
 Individual cereals  
*milk and skim milk*  
 Bagel bistro station  
*plain, raisin, sesame, and whole wheat bagels and  
 chive, strawberry and honey whipped cream cheeses*  
 Classic eggs benedict  
 Farm fresh scrambled eggs  
 Cinnamon thick cut French toast  
*warm maple syrup and mixed berry compote*  
 Pecanwood smoked bacon  
 Juicy grilled pork sausage patties  
 Roasted yukon gold potatoes  
 Pastry shop's selection of  
 breakfast pastry basket  
*croissant, danish and assorted muffins*

### MIRAGE SUNRISE \$48

Chilled grapefruit, apple, tomato  
 and orange juices  
 Steel cut oatmeal, dates, golden raisins,  
 brown sugar  
 Fage yogurt, dried cranberries, granola  
 Roasted nuts  
 Fresh seasonal fruit  
 Roasted vegetable and gouda egg white  
 frittatas  
 Farm fresh scrambled eggs  
 Sweet potato and roasted vegetable hash  
 Jeweled quinoa  
 Chef's choice of gluten-free, raisin bran,  
 blueberry and morning glory muffins and  
 butter croissant sweet butter, almond butter,  
 jams and preserves





## BREAKFAST ENHANCEMENTS

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

Must be added to an existing menu.

House-made doughnuts \$55/dozen

Maple blueberry sausage, pecanwood smoked bacon, old style sausage, grilled ham or chicken apple sausage \$8/person

Roasted vegetable and gouda frittatas \$8/person

Buttermilk pancakes, maple syrup \$7/person

Cinnamon swirl French toast, berry compote \$7/person

Jumbo croissant, applewood bacon, scrambled eggs, provolone \$12/person

Scrambled egg beaters® \$7/person

Scrambled egg whites \$7/person

Cheesy farm fresh scrambled eggs \$7/person

Eggs benedict \$12/person

Hard-boiled eggs \$30/dozen

Steel cut oatmeal \$6/person

Corned beef or carnitas hash \$8/person

Quesadillas, salsa bar \$8/person

Ham, egg, cheese burritos \$12/person

Buttermilk biscuit, sausage patty, scrambled eggs, American cheese \$12/person

Bistro gourmet bagels and cream cheese \$65/dozen

Sliced smoked salmon, traditional garnishes \$15/person

Bacon cheddar cheese scone \$50/dozen

Blueberry scone \$50/dozen

Raspberry chocolate chip coffee cake \$56/dozen

Assorted house-made muffins \$58/dozen

Assorted individual yogurts \$7/person

Sausage patty, scrambled eggs and American cheese on toasted english muffin \$12/person



## BREAKFAST STATIONS

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

Must be added to existing menu. \$175 chef fee for 2 hours apply.

### OMELETTE \$20

Egg whites, bacon, tomato, onion, green onion, chicken sausage, mushroom, shredded jack and cheddar cheeses

### WAFFLE BAR \$15

Strawberry-orange compote, whipped cream and warm maple syrup

### LAS PALMAS SMOOTHIES \$12

Date, banana, strawberry, & orange berry, blended with soy milk, nonfat yogurt and crushed ice

### OATMEAL BRÛLÉE \$9

Banana or berry



BREAKS



## PALM SPRINGS BREAKS

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

Pricing is based on one hour of service.

### RANCHO MIRAGE \$17

Morning glory and gluten free banana  
pecan muffins

Mini berry parfaits

### HIGHWAY 111 \$19

Build your own trail mix with  
almond crunch granola, spiced pecans,  
walnuts, thompson and golden raisins,  
dried cranberries, toasted pumpkin  
seeds and chocolate chips

### DESERT OASIS \$20

House-made tortilla chips, salsa fresca,  
guacamole, and salsa verde

Warm pinto bean dip

Chocolate and raspberry empanada

Spanish crudité with chili lime  
and sea salt

Watermelon agua fresca

Cinnamon churros

### PALEO \$22

Spiced beef jerky

Cracked pepper glazed bacon

Teriyaki chicken jerky

Roasted almonds

Salted pepitas

Lady apples

Forelli pears





## PALM SPRINGS BREAKS (CONT'D)

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

Pricing is based on one hour of service.

### ENERGIZE BREAK \$20

Coffee cream brownies  
Chocolate chip brownies  
Chocolate chip espresso beans  
Mocha doughnut  
Coffee cakes

### EL PASEO \$19

Freshly cut vegetables with zucchini, golden squash, carrots, olives, cauliflower, broccoli, cucumbers, pear tomatoes  
Hummus and sun dried tomato hummus  
Grilled naan bread

### 7<sup>TH</sup> INNING STRETCH \$19

Warm jumbo pretzels with yellow mustard  
Freshly popped buttered popcorn  
Assorted mini candy bars  
Individual ice cream sandwiches and drumsticks

### EVERY DAY SUNDAE \$25

Vanilla and chocolate ice cream (pre-scooped)  
Chocolate, strawberry, and caramel sauce  
Sliced bananas  
Whipped cream  
Chopped nuts, maraschino cherries, Oreo® cookie crumbles, chocolate shavings, and M&M's®

### CHOCOLATE BAR \$20

Double fudge brownies  
Chocolate chunk cookies  
Chocolate covered raisins & pretzels  
Warm s'mores with milk chocolate, toasted marshmallow and graham cracker

A LA CARTE





## A LA CARTE BEVERAGES

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

### INDIVIDUAL

Mineral and bottled waters	\$6 each
Acqua Panna bottled water	\$7 each
Bottled fruit juices	\$6 each
Assorted soft drinks	\$6 each
Gatorade® sports drinks	\$7 each
Hot chocolate	\$4 each
Energy drinks	\$8 each

### PER GALLON

Freshly brewed iced tea	\$80
Arnold palmer or lemonade	\$80
Freshly squeezed orange juice	\$80
Grapefruit juice	\$80
Infused water	\$25
Freshly brewed coffee	\$100
Decaffeinated coffee	\$100
Specialty teas	\$100



## A LA CARTE SNACKS & SWEETS

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

### INDIVIDUAL

Granola bars	\$4 each
Assorted candy bars	\$4 each
Kind bars	\$6 each
Assorted individual Chobani yogurts	\$5 each
Ice cream and frozen fruit bars	\$6 each
Individual bags of Miss Vickie's Kettle Chips	\$5 each
House-made tortilla chips with salsa fresca	\$7 each

### PER PERSON

Guacamole	\$6 each
House-made potato chips with blue cheese dip	\$7 each

### PER POUND

Deluxe mixed nuts	\$26/pound
Gummy bears	\$26/pound

### PER DOZEN

Whole fresh fruit	\$38/dozen
Assorted house-made cookies	\$59/dozen
Fudge brownies or blondies	\$59/dozen
Lemon bars	\$59/dozen
Assorted macaroons	\$59/dozen
Chocolate cake pops	\$59/dozen
Chocolate dipped strawberries	\$60/dozen
Chocolate truffles	\$60/dozen



LUNCH



## LUNCH BUFFETS

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

All lunch buffets are served with iced tea. Lunch buffets are set for one-half hours. A surcharge of \$8 per person will be applied for buffet service for groups fewer than 50.

### CALIFORNIA STYLE \$69

Chilled golden gazpacho  
Organic baby field greens with orange honey vinaigrette and buttermilk ranch  
Grapefruit and oranges fillets  
California avocado shrimp salad  
Albacore tuna salad with toasted almonds, cilantro, julienne carrots, cucumber and jalapeño lime vinaigrette  
Grilled chicken breast with sun dried tomato artichoke ragout, chicken jus  
Beef skirt steak with roasted baby fingerling potatoes, chimichurri  
Seared sea bass fillet with grilled asparagus and charred lemon  
Tri colored tortellini, charred tomato and pesto cream  
Steamed assorted vegetables  
Artisan breads, whipped butter  
Lemon bars, fresh fruit tart, mini chocolate cupcake

### SOUTH OF THE BORDER \$62

Tortilla soup with avocado, chopped cilantro, queso fresco and tortilla strips  
Ensalada with field greens, roasted corn, cucumbers, tomato wedges, tortilla strips, queso fresco, jícama, orange segments and tequila lime dressing  
Three cheese and green chili enchiladas  
Beef fajitas  
Shredded chicken tinga  
Rancho style pinto beans  
Mexican rice  
Corn and flour tortillas  
Tri colored tortilla chips  
Salsa bar  
Mexican inspired dessert selection with tres leches cake, flan, cinnamon toasted churros  
House-made horchata





## LUNCH BUFFETS

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### THE STADIUM \$62

Chopped romaine and iceberg lettuces with shredded carrots, red cabbage, cucumbers, croutons, balsamic, blue cheese and ranch dressings

Rancho potato salad, old fashioned coleslaw and fresh fruit salad

Grilled angus beef burgers

All beef hot dogs

Grilled chicken breast

Vegetarian black bean chili with cheddar cheese and diced onion

Crispy fried onion rings and house-made potato chips

Sliced tomato, onion, lettuce, sliced dill pickles, cheddar, swiss, & muenster cheese, thousand island dressing, mustard, ketchup and mayonnaise

House-made rolls and buns

Apple streusel, fudge brownie, chocolate chip blondie, rice crispy

### ITALIAN BISTRO \$68

Vegetable minestrone soup

Caesar salad with crisp romaine lettuce, parmesan cheese, rosemary croutons and house-made Caesar dressing

Vine-ripened tomatoes, buffalo mozzarella, fresh basil, cracked black pepper, extra virgin olive oil and balsamic glaze

Grilled asparagus with toasted almonds

Chicken saltimbocca with marsala wine sauce

Grilled Atlantic salmon with tomato fennel fondue and herb roasted pee wee potatoes

Three cheese ravioli marinara with shaved parmesan

House-made garlic bread

Tiramisu, canolis and vanilla panna cotta



## LUNCH BUFFETS

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### BUTCHER BLOCK DELI \$60

Tomato basil bisque

Farmers' market salad with balsamic and ranch dressing

Yukon gold potato salad

Fusilli pasta salad with tri colored bell peppers, shaved parmesan, red onions, sun dried tomatoes, olives and tangy herb vinaigrette

Sliced deli platter to include smoked turkey, black forest ham, roast beef, aged cheddar cheese, provolone, muenster and swiss cheeses

Albacore tuna salad

Chicken salad

Vine-ripened tomato, lettuce, onions, dill pickles, onion tomato relish

Mayonnaise, whole grain and dijon mustard

Assorted sliced breads and rolls

Strawberry short cake, mini Boston cream pie, crème brûlée tart and pastry shop selections of cookies

### RANCHO DELUXE \$64

Baby spinach salad with crispy red onions, smoked bacon, pear tomatoes, chopped eggs, and house-made balsamic herb dressing

Euro greens salad with frisee, radicchio, butter lettuce, toasted walnuts strawberries, parmesan cheese and lemon rosemary dressing

Caprese

Campanelli pasta salad

#### SANDWICHES DISPLAYED ON PLATTERS:

Smoked turkey BLT on onion bread

Sliced roast beef & cheddar on whole wheat

Grilled veggies with sprouts & tofu in a spinach tortilla wrap

#### SERVED UNDER HEAT LAMPS:

Pastrami, swiss, grain mustard on a baguette

Pesto grilled chicken, provolone, tomato, watercress on focaccia

Lemon meringue, fresh fruit tart, cheesecake lollipop and chocolate pot de crema





## LUNCH BUFFETS

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### EXECUTIVE LUNCHEON \$72

#### SALAD BAR

Baby kale, little gem, California spring mix

Baby pear tomatoes, grilled asparagus,  
heirloom carrots

Roasted cauliflower, watermelon radish, edamame

Shaved parmesan, maytag blue cheese

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

#### SERVED WARM

Grilled New York steak

Citrus glaze chicken breast

Herb seared salmon paillard

House-made breads, rolls, sweet butter

#### DESSERT

Vanilla panna cotta

Fresh fruit tart

Lemon meringue tart

Chocolate tart

Mini New York cheesecake





## RANCHO GOURMET BOXED LUNCHES \$50

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

All boxed lunches are accompanied by an individual bag of kettle chips, whole fresh apple, house-baked cookie, granola bar, pasta salad, pickle and condiments.

### ROASTED TURKEY CLUB

Roasted turkey, smoked bacon, jack cheese, lettuce, tomato, whole grain aioli and house-made rosemary baguette

### GRILLED VEGGIE WRAP

Pesto grilled seasonal vegetables, tofu, charred lemon hummus, shredded lettuce, tomato and whole wheat tortilla

### CHIPOTLE CHICKEN WRAP

Grilled chipotle chicken, roasted corn and tomato salsa, shaved iceberg lettuce, cilantro lime spread and spinach tortilla

### COBB SALAD

Mixed greens, diced turkey, avocado, blue cheese, diced tomatoes, bacon and buttermilk ranch dressing

### ROAST BEEF & CHEDDAR

Shaved roast beef, aged cheddar cheese, iceberg lettuce, tomatoes, house-made cheese bun and horseradish sauce

### CHICKEN CAESAR SALAD

Hearts of romaine, grilled chicken breast, garlic croutons, shaved parmesan cheese and Caesar dressing

### ITALIAN HERO

Salami, mortadella, capicola, cherry pepper relish tomatoes, iceberg lettuce, mozzarella cheese, Italian dressing and house-made onion baguette

### ASIAN SALAD

Shredded napa cabbage and romaine, marinated skirt steak, julienne carrots and green onions, mandarin segments, cilantro and sesame dressing

### RANCHO WRAP COMBO

Half turkey club wrap with smoked bacon, jack cheese, lettuce, tomatoes, whole grain aioli, spinach wrap

Half roast beef wrap with iceberg, tomatoes, horseradish sauce, cheddar, whole wheat tortilla





## SERVED LUNCHES

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

All served lunches include freshly brewed regular and decaffeinated coffee, freshly brewed ice tea, and a specialty tea selection. Served lunches come with a choice of an appetizer, cold or hot entrée, and a dessert.

### APPETIZERS

Farmers' market green salad with cucumber, tomato, shaved red onion and creamy garlic dressing

Fresh spinach salad with crispy onions, tomatoes, carrots, sun dried tomato, smoked bacon and whole grain dijon dressing

Wild mushroom soup with California cream and chives

French onion soup gratinée with herb croûton and swiss cheese

Classic Caesar salad with romaine lettuce, parmesan cheese, olive crostini, tomatoes and Caesar dressing

Baby iceberg wedge with diced tomatoes, blue cheese, brown sugar bacon, buttermilk ranch dressing

Chilled golden tomato gazpacho with crème fraîche and chives

### COLD ENTRÉES

**SWEET CHILI GINGER CHICKEN SALAD** \$50

grilled chicken breast, iceberg, napa, crispy wontons, scallions, water chestnuts, bean sprouts and ginger soy dressing

**TUNA NIÇOISE SALAD** \$53

seared rare ahi tuna, farmers market greens, red bliss potatoes, haricots verts, tomatoes, capers, kalamata olives, garlic crostini and tarragon dressing

**CHICKEN CAESAR SALAD** \$50

grilled chicken breast, romaine lettuce, parmesan cheese, garlic croutons and creamy Caesar dressing

**ROAST TURKEY COBB SALAD** \$50

farmers' market greens, smoked bacon, chopped egg, avocado, tomatoes, blue cheese and sundried tomato dressing

**CARNE ASADA STEAK SALAD** \$55

grilled carne asada, shredded cabbage, julienne peppers, diced tomato, cilantro, romaine lettuce, roasted corn, crispy tortilla shell and cilantro lime dressing



## SERVED LUNCHES

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Served lunches come with a choice of an appetizer, cold or hot entrée, and a dessert. All served lunches are served with freshly brewed regular and decaffeinated coffee, freshly brewed ice tea, and a specialty tea selection.

### HOT ENTRÉES

**BAKED SALMON FILET** \$60  
saffron Israeli couscous, tomato caper relish, wilted greens, and lemon beurre blanc

**APPLE CIDER BRINED CHICKEN BREAST** \$57  
charred artichoke risotto, sautéed baby vegetables and truffle jus

**GRILLED NEW YORK STRIP** \$65  
red onion jam, fingerling potatoes, baby carrots, broccolini, cabernet reduction

**PAN SEARED SEA BASS** \$63  
charred tomato sofrito, roasted garlic parmesan risotto, asparagus and herb vin blanc

**MOROCCAN STIR FRY** \$57  
sauteed meatless chicken, freekeh, arugula, peppers, chickpeas, raisins, charred lemon, toasted almonds and harissa pesto

### DESSERTS

Vanilla bean crème brûlée and seasonal berries with vanilla shortbread cookies

Chocolate pot de crema with seasonal fresh fruit, butter cookies and nonpareils

Fresh fruit tart, house-made pastry cream, raspberry jam and mixed berry sauce

Lemon meringue tart, fresh lemon curd, Italian meringue and blueberry compote

New York cheesecake, sugar cookie and mixed berry compote



RECEPTION



## RECEPTION HORS D'OEUVRE

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

Minimum order of 25 pieces per item.

### COLD SELECTION \$9/piece

Brie, grape and walnut canape  
Heirloom tomato caprese pick with balsamic fig glaze  
Melon spears and prosciutto  
California roll with lump crab  
Filled dates with spicy boursin cheese  
Curried chicken coupelle, date chutney  
Shrimp ceviche shooter  
Chilled jumbo shrimp with lemon and cocktail sauce  
Charred tuna lollipop  
Smoked salmon and asparagus  
Peppered beef tenderloin with horseradish crème and mini baguette  
Ahi poke and chuka salad  
Crab spoon, cucumber sofrito

### HOT SELECTION \$9/piece

Fried vegetable spring roll with orange Thai sauce  
Southwestern marinated chicken stick  
Mushroom stuffed with boursin cheese  
Asiago asparagus, sun dried tomato pesto  
Crispy Thai chicken on sugar cane stick  
Mini sausage calzones with marinara sauce  
Curried vegetable samosa  
Edamame pot sticker with ponzu sauce  
Pork carnitas empanada  
California date, almond wrapped in bacon  
Blue crab cake with lemon aioli  
Roasted achiote lamb chop with ancho sauce  
Mini beef wellington with truffled demi  
Tempura shrimp sweet Thai chili  
Scallops, bacon with pomegranate molasses  
Five Spice seared beef sate with red ginger glaze  
Asian wrapped shrimp with ponzu sauce





## RECEPTION CARVING DISPLAYS

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

All items served with house-made silver dollar rolls. All items carved by an attendant - \$200 per attendant.

**ACHIOTE RUBBED ROASTED  
NEW YORK STRIP** \$625  
with ancho jus  
(serves up to 35 people)

**SLOW-ROASTED WHOLE TURKEY** \$500  
with house made orange cranberry relish  
(serves up to 30 people)

**HONEY MUSTARD KARABUTA  
PORK LOIN** \$450  
with pan jus  
(serves up to 30 people)

**SALMON & SCALLOP COULIBIAC** \$500  
with white wine saffron sauce  
(serves up to 30)

**PRIME RIB OF ROAST BEEF** \$725  
with horseradish cream, natural jus  
(serves up to 40)

**COLORADO LEG OF LAMB** \$475  
with fresh mint demi-glace  
(serves up to 25 people)

**THREE PEPPERED CRUSTED BLACK  
ANGUS TENDERLOIN** \$600  
with roasted shallot cabernet reduction  
(serves up to 18 people)



## RECEPTION EXHIBITION STATIONS

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

Prices are based on one hour reception, with a chef's fee of \$150.00

### SOUTHWESTERN STATION \$42/person

Shrimp and tofu fajitas

Carne asada and chicken tinga

Served with flour tortillas, guacamole, salsa verde, pico de gallo, sour cream, cabbage cilantro slaw and charred cilantro salsa

### RISOTTO STATION \$42/person

Arborio rice, fava beans, roasted butternut squash, shallots, garlic, chicken stock, Italian parsley, parmesan cheese, heavy cream, and butter

Arborio rice, shrimp, scallops, shallots, garlic, seafood stock, Italian parsley, parmesan cheese, heavy cream, and butter

### CHINA WOK \$44/person

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

Vegetable spring rolls

Shrimp fried rice

Five spiced chicken skewers

Served with chopsticks, soy sauce and spicy chili sauce

### PASTA STATION \$42/person

Campanelli pasta with sautéed shrimp and pesto cream

Cheese ravioli with house-made marinara

Additional warm toppings:

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

Relish, chili flakes, shredded parmesan cheese

### SLIDER BAR \$43/person

CHOICE OF THREE:

Black angus and cheddar burger

Pork carnitas and grilled onions

Blue crab cake and ancho remoulade

Portobello, roasted pepper and buffalo mozzarella

Moroccan spiced chicken and harisa aioli

BBQ short rib, caramelized onions and sharp cheddar





## RECEPTION HORS D'OEUVRE DISPLAYS

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

### CHILLED VEGETABLE CRUDITE \$450

Crisp vegetables, gourmet olives, cool cucumber ranch dip and roasted garlic hummus  
(serves up to 50 people)

### ANTIPASTO DISPLAY \$550

Marinated artichokes, asparagus, wild mushrooms, grilled green and gold zucchini, tri colored peppers, roasted cippolini onions, eggplant marinated olives, gorgonzola & fontini cheese, prosciutto, tuscan salami, rustic artisan breads  
(serves up to 40 people)

### FRESH SEASONAL FRUIT DISPLAY \$400

Served with honey yogurt and assorted berries  
(serves up to 50 people)

### ATLANTIC SMOKED SALMON \$500

Served with capers, red onions, dill crème fraîche, chopped eggs and mini bagels  
(serves up to 30 people)

### INTERNATIONAL CHEESE AND DRIED MEATS \$725

Assorted cheeses, curried meats, fresh California grapes, European crackers and sliced baguettes  
(serves up to 50 people)

### RANCHO BAKED WHEEL OF BRIE \$300

Wheel of brie wrapped in our house-made sourdough loaf with toasted almonds and served with sourdough bread  
(serves up to 25 people)



## DESSERT RECEPTIONS

*Menus are priced per person. All prices are subject to change. A 25% service charge and 7.75% sales tax will be applied to all food and beverage pricing.*

### CHOCOLATE BAR \$35

Chocolate covered strawberries  
Dipped assorted macaroons  
Chocolate truffles  
Mini chocolate cupcakes  
Mini chocolate cookies

### SWEETS OF ITALY \$33

Dipped almond & pistachio biscotti  
Tiramisu  
Cannolis  
Vanilla panna cotta

### POP BAR \$33

Chocolate cake pops  
Vanilla cake pops  
Red velvet cake pops

### CLASSICS \$35

Crème brûlée tarts  
Fresh fruit tarts  
Baba au rum  
Chocolate dip strawberries  
New York cheesecake lollipop



DINNER



## PLATED DINNERS

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

All dinners are served with house-made freshly baked rolls, sweet butter, freshly brewed regular and decaffeinated coffee, and a specialty tea selection.

### MENU ONE \$148

Sautéed shrimp and scallop with fennel, tomato risotto and chive oil

Boston bibb lettuce, citrus with asparagus tips, candied walnuts, herb chevre and citrus shallot vinaigrette

Black angus filet & Chilean sea bass with fricassee of lobster, broccolini, white truffle potato gratin and madeira demi

Turkish coffee chocolate torte with dark chocolate sauce, fresh raspberries and 24 karat gold

*Pairs best with Sonoma-Cutrer chardonnay and Meiomi pinot noir*

### MENU TWO \$125

Baby iceberg wedge with roma tomato, blue cheese, spiced bacon and buttermilk ranch dressing

Black angus filet & jumbo shrimp, vegetable bundle, roasted shallot and sweet potato tart

Deconstructed black forest cake with cherry sauce and dark chocolate spiral

*Pairs best with Franciscan Estate chardonnay and Highway 12 cabernet sauvignon*

### MENU THREE \$110

Heirloom tomato, burrata cheese, basil, fig balsamic glaze

Garlic rosemary chicken breast & grilled salmon with twice baked potato, haricot vert, baby carrots, tomato caper relish, pan jus

Lemon meringue tart with fresh blueberry, lemon zest compote and yuzu sauce

*Pairs best with Kendall-Jackson chardonnay and La Crema pinot noir*

### MENU FOUR \$120

Baby lettuce cucumber bouquet, goat cheese, pickled red onions, candied walnuts

Grilled filet with caramelized cippollini, mushroom risotto, asparagus, oven charred tomato and barolo reduction

Opera cake with praline white chocolate sauce

*Pairs best with J. Lohr chardonnay and Louis M. Martini cabernet sauvignon*





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### MENU FIVE \$120

Lil gem, maytag blue cheese, spiced walnuts, cherry heirloom tomato and champagne vinaigrette

Sautéed Chilean sea bass with herb parmesan risotto, roasted tomato ragout, broccolini and chardonnay reduction

Granny smith apple layer cake with salted caramel sauce

*Pairs best with Simi chardonnay and Flora Springs merlot*

### MENU SEVEN \$110

Baby spinach and kale, poached pear, golden raisins, candied walnuts, dried cranberries and balsamic vinaigrette

Herb roasted boneless Shelton Farms chicken with mashed yukon gold potatoes, baby carrots, grilled artichoke and natural jus

New York cheesecake with mixed berry compote and chantilly cream

*Pairs best with Kendall-Jackson chardonnay and Louis M. Martini cabernet sauvignon*

### MENU SIX \$110

Hearts of romaine, shaved parmesan and basil olive crostini

Seared scottish salmon with pee wee potato cake, wilted greens, heirloom carrots, poached tomato and lemon vin blanc

Apple tart tartin with caramel apple sauce and cinnamon cream

*Pairs best with Erath pinot gris and Au Bon Climat pinot noir*

## PLATED VEGETARIAN ENTRÉE OPTIONS

Sautéed meatless chicken, freekeh, arugula, peppers, chickpeas, raisins, charred lemon, toasted almonds and harissa pesto

Vegetable enchilada, roasted corn, spinach polenta, julienne vegetables and charred tomatoes salsa

Roasted vegetable napoleon, butternut squash ravioli, wilted greens, baby vegetables, red pepper coulis and pesto jus

*Pairs best with Deloach chardonnay and Terrazas de los Andes malbec*



## DINNER BUFFETS

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All dinners buffets are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection. Dinner buffets are set for one and one-half hours. A surcharge of \$8 per person will be applied for buffet service for groups fewer than 50.

### COUNTRY ROAD BBQ \$135\*

Chopped salad with iceberg and romaine lettuces, cheddar cheese, olives, tomatoes, cucumber, bacon bits, and blue cheese dressing

Yukon gold potato salad

Homestyle coleslaw

Penne pasta salad

Wedges of watermelon

Vegetarian three bean vegetarian chili with diced red onions and cheddar cheese

Baked half chicken with pan jus

BBQ pork ribs

Grilled New York strip steak with house steak sauce

Baked potatoes with butter, sour cream, chives, scallions and smoked bacon

Molasses baked beans

Roasted vegetables and grilled corn cobbettes

House-made freshly baked cornbread, cheese rolls and honey butter

Apple pie, warm fruit cobbler, pecan pie, dark chocolate macadania mud pie

\*\$200+ chef fee





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### BAJA MEXICO \$125

Tortilla soup with avocado, cilantro, queso fresco, and tortilla strips

Baja green salad with tomatoes, nopales, roasted corn, lime spiced jícama, garlic croutons, pumpkin seeds, and chile dressing

Shrimp ceviche with cucumber, cilantro, and tomatoes

Salsa bar with chipotle salsa, guacamole, pico de gallo and warm tortilla chips

Four cheese enchiladas

Ancho lime grilled skirt steaks

Sea bass Veracruz

Achiote chicken breast

Ranch-style pinto beans

Mexican rice

Warm flour tortillas, Mexican breads and butter

Tres leches, cinnamon rice pudding, caramel flan, assorted Mexican wedding cookies





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### A TASTE OF ITALY \$130

Minestrone pisto

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

Grilled vegetable antipasto with zucchini, eggplant, asparagus, tomatoes and red onions

Red and gold tomato caprese with buffalo mozzarella, arugula, basil and garlic oil

Chicken piccata with mushroom risotto and lemon caper burre blanc

Cioppino with shrimp, clams, mussels, sea bass, chorizo, green onion and roasted tomato broth

Lamb osso bucco with white bean al forno and pan jus

Three cheese ravioli with pesto cream

#### **\*CARVED TO ORDER:**

Rosemary barolo marinated New York strip with barolo demi glaze

Broccolini, roasted peppers, charred lemon

Tiramisu, mascarpone cannoli, vanilla panna cotta

\*\$200+ chef fee





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### LOBSTER BAKE \$158

Manhattan clam chowder in sourdough bowls

Baby artichoke salad with mesclun greens, organic spinach, chopped egg, tomatoes, crispy onions, julienne bell peppers, maytag blue cheese, carrots, cucumbers, balsamic herb and buttermilk ranch dressings

Tuna niçoise salad with seared tuna, haricots vert, fingerling potatoes and kalamata olives

Grilled beef tenderloin medallions with madeira wine sauce

Roasted chicken with rosemary jus

Crab stuffed maine lobster with herb bread crumbs

Kielbasa sausages

Pee wee marble potatoes

Sweet corn on the cob

House-made freshly baked rolls and sweet butter

Lemon cheesecake, coconut macaroons, mango mousse trifle



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### CALIFORNIA BEACH BBQ \$145

#### STATION I

Build your own California Caesar salad with crisp hearts of romaine, shaved parmesan cheese, ciabatta croutons, grilled chicken, garlic shrimp, roasted red peppers and Caesar dressing

Baby mixed greens salad with balsamic and buttermilk dressings

Marinated artichoke salad

Grilled vegetables and mushrooms

#### STATION II

##### **\*TO BE GRILLED:**

New York steaks with sautéed tri colored peppers and BBQ steak sauce

#### STATION III

Santa Monica fish & chips with potato wedges, spicy ketchup, tartar sauce and malt vinegar

Chilled shrimp on ice with cocktail sauce and remoulade

#### STATION IV

Boardwalk clam and corn chowder served in San Francisco sourdough bowl

Herb marinated chicken

Roasted garlic fingerling potatoes

Seasonal vegetables

#### STATION V

Strawberry short cake, lemon bar, New York cheesecake lollipop, chocolate chip cookies

\*\$200+ chef fee





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### SPORTS BAR MANIA \$130

#### STATION I

Nachos

Chicken tinga, beef machaca, spiced black beans, queso fondito, tri colored tortilla chips, jalapenos, black olives, tomato, onions, green onions, sour cream, guacamole and salsa

#### STATION II

Loaded potato skins

Chicken wings with teriyaki, chipotle BBQ and blue cheese dip

All beef hot dogs with sauerkraut, onions, ketchup, mustard and relish

#### STATION III

Pizzeria & Caesar salad

California Caesar salad

Traditional pepperoni & cheese, Italian sausage & cheese, four cheese & oregano, Italian sausage, peppers, mushroom & cheese with grated parmesan cheese and crushed red peppers

#### STATION IV

**\*CARVING STATION:**

Black angus New York with house steak sauce

Roasted turkey breast

Cranberry chutney, mustard, mayonnaise and silver dollar rolls  
(attendant carving \$175.00++)

#### STATION V

Popcorn, Cracker Jacks®, bags of peanuts, chocolate chip cookies and Red Vines®

#### ICE CREAM

Ice cream sandwich, fudge sickle, sorbet bars, drum sticks, cream sicklez

\*\$200+ chef fee

# BEVERAGES & WINE





# BEVERAGES

Regulations and Selections: Rancho Las Palmas is the sole alcoholic beverage licensee on the hotel premises. As the licensee, the hotel is subject to the regulations of the State Alcohol Beverage Commission. Violations of these regulations may jeopardize this license. We request your cooperation in honoring the hotel's policy of prohibiting alcoholic beverages from outside sources. No-host prices include 7.75% sales tax.

## BAR OPTIONS FOR BEVERAGES

There is a bartender fee of \$200 per bartender for up to three hours. Each additional hour is \$50 per bartender.

## CONSUMPTION BAR

Priced Per Drink	Host	Non-Host
Premium brands	\$15	\$16
Top shelf brands	\$16	\$17
House wines	\$15	\$16
Domestic beer	\$10	\$10
Imported beer	\$11	\$11
Soft drinks and juices	\$8	\$8
Mineral water	\$8	\$8
Virgin cocktails	\$9	\$9
Cordials	\$16	\$16



### Premium Brands

Svedka vodka  
Bacardi rum  
Seagram's gin  
Jim Beam bourbon  
Seagram's 7 whiskey  
Canadian Club whiskey  
J&B Rare scotch  
Suaza blanco tequila  
Hennessy VS

### Top Shelf Brands

Ketel One vodka  
Captain Morgan rum  
Bombay Sapphire gin  
Maker's Mark bourbon  
Jack Daniel's whiskey  
Crown Royal whiskey  
Johnnie Walker Black scotch  
Patron Silver tequila  
Coconut rum

### Imported & Craft

Corona Extra  
Stone IPA  
St. Pauli N. A.  
Fat Tire  
Modelo Especial  
Stella Artois  
La Quinta

### Domestic

Budweiser  
Bud Light



# WINE LIST

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

## CHARDONNAY

MAN chardonnay	\$55
Wente Hayes Ranch chardonnay carneros	\$60
Highway chardonnay	\$70
Franciscan Napa chardonnay	\$70

## CABERNET SAUVIGNON

MAN cabernet sauvignon	\$55
Wente Hayes Ranch cabernet sauvignon	\$60
Highway 12 cabernet sauvignon	\$70
Franciscan Napa cabernet sauvignon	\$75

## MERLOT AND PINOT NOIR

MAN merlot	\$55
Wente Hayes Ranch merlot	\$60
Carneros Highway pinot noir	\$76
Robert Mondavi Napa merlot	\$70



# POLICIES

## ELECTRICAL CHARGES

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Information outlining power capabilities as well as appropriate engineering charges is available through our on-site AV team.

## GENERAL INFORMATION

Our printed menus are for general reference. Our Convention Services and Catering staff will be happy to propose customized menus to meet your specific needs. Prices listed are subject to change, all prices will be confirmed by your Convention Services or Catering Manager.

## GUARANTEE

Guarantees are required for all catered food and beverage events. Final attendance must be confirmed three (3) business days in advance, or the expected numbers will be used. The number will be your guarantee and is not subject to reduction. However, increases may be accepted up to twenty-four hours prior to the function, subject to product availability. We will set and prepare food for 3% over the guarantee.

## GUEST PACKAGES

Due to storage limitations, Omni Rancho Las Palmas Resort & Spa can only accept your shipment within three (3) days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped. To ensure proper handling of your materials, shipping labels must include the following:

Omni Rancho Las Palmas Resort & Spa

41-000 Bob Hope Drive

Rancho Mirage, CA 92270

Attention: Convention Service Manager's Name

Hold For: Guest Name/Convention Name/Conference Dates

Vendor Name (if applicable)

## LIGHTING

Additional lighting will be required for all outdoor functions taking place before sunrise or after sunset. Our on-site AV team can assist in arranging additional lighting.

# POLICIES (CONT'D)

## LIQUOR LAWS AND REGULATIONS

Rancho Las Palmas Resort & Spa is committed to a policy of providing legal, proper and responsible hospitality. The resort requires that all beverages be dispensed only by resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable identification. We encourage the adoption by Banquet Groups of a designated driver program, whereby one or more persons accept the responsibility of not consuming alcoholic beverages and thereby ensuring the safe transportation of others in the party.

In addition, our Banquet Manager will be happy to assist anyone in making alternative transportation arrangements and/or overnight accommodations during the course of your function. The sale and service of alcoholic beverages is regulated by the California State Liquor Commission. Rancho Las Palmas Resort & Spa, as licensee, is responsible for the administration of these regulations. It is a resort policy, therefore, that liquor may not be brought into the resort for use in banquet or hospitality functions. California State liquor laws permit alcoholic beverage service from 6:00 AM through 2:00 AM Monday through Saturday and 10:00 AM through 1:00 AM Sunday.

## MENU TASTING

Complimentary taste panels may be arranged for definite business on special menus for up to 4 persons on events greater than 100 guests. Additional attendees can be accommodated at 50% of the menu price.

## NOISE ORDINANCE

The City of Rancho Mirage maintains strict outdoor noise guidelines. For this reason, outdoor amplified sound is not permitted after 10:00 PM. By City of Rancho Mirage ordinance, outdoor music volume levels must not exceed 60 dbs. The resort retains the right to measure and require your volume reductions based upon its surveys.

## POOLSIDE EVENTS

For the safety of all resort guests, events taking place on any of the pool decks will utilize plastic tableware and glassware for service.

## WEATHER

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: (a) 40% or higher chance of precipitation, (b) temperatures below 60 degrees or over 100 degrees, (c) wind gusts in excess of 15mph. Decisions will be made no less than 6 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of \$10.00 per guaranteed guest. Your Conference Services Manager can assist in arranging rental heaters for outdoor events if needed.