

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. 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
- 25 tennis courts, including 8 lighted courts
- Fully-equipped fitness center
- 3 sparkling pools

- 5 boutiques
- 5 dining outlets
- Splashtopia Two 100foot water slides, 450foot 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.

41000 Bob Hope Drive Rancho Mirage, CA 92270 706-568-2727 omnihotels.com





BREAKFAST Continental Breakfast All Continental Breakfasts a

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



Rancho Simple \$30

Assorted Fresh Juices

Chef Neri's Bakeshop Basket Sweet Butter, Jams, Preserves

Fresh Seasonal Sliced Fruits and Assorted Berries



Rancho Spa \$32

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

Neri's Bran and Blueberry Muffins and Sliced Zucchini, Carrot and Date Nut Breads

Sweet Butter, Jams, Preserves

Rancho Deluxe \$36

Assorted Fresh Juices

Fresh Seasonal Sliced Fruits and Assorted Berries

Honey Vanilla Yogurt House Made Granola

Assorted Boxed Cereals Milk and Skim Milk

Chef Neri's Bakeshop Basket Sweet Butter, Jams, Preserves

Bagel Bistro Station Plain and Whole Wheat Bagels, Smoked Salmon, Sliced Tomato, Red Onions, Capers, and Whipped Cream Cheese



BREAKFAST

Breakfast Buffets

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 \$5.00 per person will be applied for buffet service for groups fewer than 50.



Las Flores Buffet \$42

Chilled Juices

Seasonal Fresh Fruits

Assorted Cereal Milk and Skim Milk

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Grilled Pork Sausage

Rancho Breakfast Potatoes

Thick-Cut French-Toast, Berry Compote

Chef Neri's Bakeshop Basket House Made Pastries, Sweet Butter, Jams, Preserves, Date and Raisin Granola, Nonfat Yogurt

Fiesta Sunrise Mexican Breakfast Buffet \$44

Chilled Juices

Orange, Pineapple, Grapefruit, Tomato, Guava

Seasonal Fresh Fruits

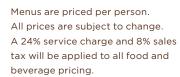
Scrambled Eggs with Tomatoes, Green Chilies and Cheddar Cheese

Sopes with Pork Carnitas, Poached Eggs and Chipotle Hollandaise

Applewood Smoked Bacon

Sweet Potato and Chicken Chorizo Hash

House Made Mexican Breakfast Breads Churro Doughnuts, Cactus Blossom Honey, Sweet Butter, Jams and Preservatives





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Palms Sunrise \$43

Assorted Fresh Juices

Fresh Seasonal Fruit Display

House Made Granola

Assorted Individual Fruit Yogurts

Individual Cereals with Milk and Skim Milk



Classic Eggs Benedict

Farm Fresh Scrambled Eggs

Cinnamon Thick Cut French-Toast with Warm Maple Syrup and Mixed Berry Compote

Applewood Smoked Bacon

Juicy Grilled Pork Sausage Patties

Roasted Yukon Gold Potatoes

House Made Pastries and Muffins Served with Sweet Butter, Jams, and Jellies



Mirage Buffet \$42

Chilled Grapefruit, Apple, Tomato and Orange Juices

Steel Cut Oatmeal, Dates, Golden Raisins, Brown Sugar

Fage Yogurt, Dried Cranberries, Granola, Roasted Nuts

Roasted Vegetable and Gouda Egg White Frittatas

Farm Fresh Scrambled Eggs

Oven Tomatoes, Grilled Asparagus

Jeweled Quinoa

Date Bran Muffins, Zucchini Bread, Multi Grain

Gluten Free Breads

Sweet Butter, Almond Butter, Jams and Preserves



BREAKFAST

Breakfast Enhancements

Must be added to an existing menu.





House Made Doughnuts \$55 per dozen

Fage Yogurt Bar \$5 per person

Maple Blueberry Sausage, Applewood Smoked Bacon, Old Style Sausage, Grilled Ham or Chicken Apple Sausage \$5 per person

Roasted Vegetable and Gouda Frittatas \$6 per person

Buttermilk Pancakes, Maple Syrup \$6 per person

Cinnamon Swirl French Toast, Berry Compote \$6 per person

Scrambled Egg Beaters® \$4 per person

Scrambled Egg Whites \$4 per person

Cheesy Farm Fresh Scrambled Eggs \$4 per person

Eggs Benedict \$7 per person

Hard-Boiled Eggs \$28 per dozen

Steel Cut Oatmeal \$4 per person

Corned Beef or Carnitas Hash \$5 per person

Quesadillas, Salsa Bar \$6 per person

Ham, Egg, Cheese Burritos \$8 per person

Bistro Gourmet Bagels and Cream Cheese \$55 per dozen

Sliced Smoked Salmon, Traditional Garnishes \$15 per person

Classic Vanilla Scones and Blueberry Scones \$50 per dozen

Assorted House Made Muffins \$55 per dozen

Assorted Individual Yogurts \$5 per person



BREAKFAST Breakfast Stations \$150 Chef Fee for 2 hours to apply.



Omelette \$15

Egg Whites, Bacon, Tomato, Onion, Green Onion, Chicken Sausage, Mushroom, Shredded Jack and Cheddar Cheeses



Strawberry-Orange Compote, Whipped Cream and Warm Maple Syrup



Las Palmas Smoothies \$9

Date, Banana, Strawberry, & Orange Berry, Blended with Soy Milk, Nonfat Yogurt and Crushed Ice

Oatmeal Brule, Banana or Berry \$6



BREAKS

Palm Springs Breaks

Pricing is based on one hour of service.



Rancho Mirage \$13

Bake Shop Banana and Zucchini Breads

Mini Berry Parfaits, Fresh Fruit Tarts



Highway 111 \$14

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 \$14

House Made Tortilla Chips, Salsa Fresca, Guacamole, and Salsa Verde

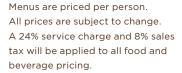
Warm Pinto Bean Dip

Pineapple and Raspberry Empanadas

Spanish Crudité with Chili Lime and Sea Salt

Watermelon Agua Fresca

Cinnamon Churros





BREAKS

Palm Springs Breaks

Pricing is based on one hour of service.



Energize Break \$16

Coffee Cream Brownie

Mocha Doughnut

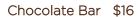
Coffee Cakes



El Paseo \$16

Fresh Cut Vegetables with Zucchini, Golden Squash, Carrots, Olives, Cauliflower, Broccoli, Cucumbers, Pear Tomatoes, Hummus and Edamame Hummus

Grilled Naan Bread



Double Fudge Brownies

Chocolate Chunk Cookies

Chocolate Covered Raisins & Pretzels

Warm S'mores with Milk Chocolate, Toasted Marshmallow and Graham Cracker

Menus are priced per person.
All prices are subject to change.
A 24% service charge and 8% sales
tax will be applied to all food and
beverage pricing.

7th Inning Stretch \$16

Warm Jumbo Pretzels with Yellow Mustard

Freshly Popped Buttered Popcorn

Candy Shop Selection of Chocolate and Fruit Confections

Individual Ice Cream Sandwiches and Drumsticks





A LA CARTE

Beverages





Individual

Mineral and Bottled Waters \$5.50 each
Acqua Panna Bottled Water \$7.00 each
Bottled Fruit Juices \$5.50 each
Assorted Soft Drinks \$5.50 each
Gatorade® Sports Drinks \$6 each
Hot Chocolate \$3.50 each
Energy Drinks \$7 each



Freshly Brewed Iced Tea \$20

Arnold Palmer or Lemonade \$20

Freshly Squeezed Orange Juice \$20

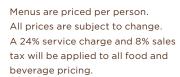
Grapefruit Juice \$20

Per Gallon

Freshly Brewed Coffee \$99

Decaffeinated Coffee \$99

Specialty Teas \$99







A LA CARTE

Snacks & Sweets





Granola Bars \$4 each

Assorted Candy Bars \$ 4 each

Assorted Individual Yogurts \$5 each

Whole Fresh Fruit \$38 per dozen

Ice Cream and Frozen Fruit Bars \$6 each

Individual Bags of Potato Chips \$3 each

House Made Tortilla Chips with Salsa Fresca \$7 per person

Guacamole \$5 per person

House Made Potato Chips with Blue Cheese Dip \$7 per person

Deluxe Mixed Nuts \$26 per pound

Gummy Bears \$26 per pound

Assorted House Made Cookies \$55 per dozen

Fudge Brownies or Blondies \$55 per dozen

Lemon Bars \$55 per dozen

Chocolate Dipped Coconut Macaroons \$55 per dozen

Warm Jumbo Pretzels with Mustard \$30 per dozen

Chocolate Dipped Strawberries \$60 per dozen

Chocolate Truffles \$60 per dozen



Lunch Buffets

All Lunch Buffets are served with iced tea.

Lunch Buffets are set for one-half hours.

A surcharge of \$7 per person will be applied for buffet service for groups fewer than 50.



California Style \$54

Chilled California Melon Soup

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 Citrus Chicken Breast with Sun Dried Tomato Artichoke Ragout

Beef Skirt Steak with Roasted Baby Fingerling Potatoes, Chimchurri

Seared Sea Bass Fillet with Grilled Asparagus and Charred Lemon

Tri Colored Tortellini, Roasted Ratatouille and Pesto Cream

Steamed Assorted Vegetables

Artisan Breads, Whipped Butter

Lemon Bars, Macaroons, Berry Shooters and Strawberry Shortcake Parfait



South of the Border \$49

Tortilla Soup with Avocado, Chopped Cilantro, Queso Fresco and Tortilla Strips

Roasted Corn Ensalada with Field Greens, Roasted Corn, Tortilla Strips, Queso Fresco, Jicama, Orange Segments and Avocado Dressing

Three Cheese and Green Chili Enchiladas

Beef & Chicken Fajitas with Corn & Flour Tortillas and Salsa Bar

Rancho Style Pinto Beans and Mexican Rice

Mexican Inspired Dessert Selection with Tres Leches, Chocolate Torte and Kahlua Flan with Caramel

House Made Horchata



Lunch Buffets

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The Stadium \$54

Chopped Romaine and Ice Berg 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

Turkey Black Bean Chili with Cheddar Cheese and Diced Onion

Crispy Fried Onion Rings and House Made Potato Chips with Sliced Tomato, Onion, Lettuce, Dill Pickles Cheddar, Swiss, & Muenster Cheese, Thousand Island Dressing, Mustard, Ketchup and Mayonnaise

House Made Rolls and Buns

Apple Brown Butter Streusel, Raspberry Lemon Curd Tart, Brownies and Blondies

Italian Bistro \$54

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 Saffron Israeli Couscous and Marsala Wine Sauce

Grilled Atlantic Citrus Salmon with Tomato Fennel Fondue and Roasted Red Bliss Herb Potatoes

Three Cheese Ravioli Marinara with Shaved Parmesan

House Made Garlic Bread

Mascarpone Cheesecake, Tiramisu and Assorted Cannolis



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Bucher Block Deli \$48

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 Ripe Tomato, Lettuce, Onions, Dill Pickles, Onion Tomato Relish

Mayonnaise, Whole Grain and Dijon Mustard

Assorted Sliced Breads and Rolls

Mini Pastries to include Fruit Tarts, Crème Brule, Chocolate Decadence and Cookies

European Lunch \$50

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, and Grilled Veggies with Sprouts & Tofu in a Spinach Tortilla Wrap

Served Under Heat Lamps:

Pastrami, Swiss, Grain Mustard, on a Baguette and Pesto Grilled Chicken, Mozzarella, Tomato, Watercress on Focaccia

Lemon Bars, Chocolate Chip Cheesecake Squares, Tiramisu Bars and Shortbread Cookies



Lunch Buffets

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Rancho Fresh \$56.00

Salad Bar:

Baby Kale, Little Gem, California Spring Mix
Baby Pear Tomatoes, Grilled Asparagus, Heirloom Carrots
Roasted Mushrooms, Watermelon Radish, Edamame
Shaved Parmesan, Maytag Blue Cheese
Balsamic Vinaigrette, Citrus Shallot Vinaigrette, Blue Cheese, Ranch Dressing

Served Warm:

Sliced New York Steak Citrus Marinated Chicken Breast Herb Seared Salmon Paillard House-made Breads, Rolls, Sweet Butter

Dessert:

Mini: Strawberry Shortcakes, Chocolate Tarts, Apple Crisp, Tiramisu, Crème Brûlée





Rancho Gourmet Boxed Lunches \$34

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, Charred Lemon Hummus, Shredded Lettuce, Tomato and Whole Wheat Tortilla



Chipotle Chicken Wrap

Grilled Chipotle Chicken, Roasted Corn & 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

Hears of Romaine, Grilled Chicken Breast, Garlic Croutons, Shaved Parmesan Cheese and Caesar Dressing

Italian Hero

Salami, Mortadella, Capicolla, Cherry Pepper Relish Tomatoes, Iceberg Lettuce, Mozzarella Cheese, Italian Dressing and Houst 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 v

Half Turkey Club Wrap with Smoked Bacon, Jack Cheese, Lettuce, Tomatoes, Whole Grain Aioli, Spinach Wrap And

Half Roast Beef Wrap with Iceberg, Tomatoes, Horseradish Sauce, Cheddar, Whole Wheat Tortilla







Served Lunches

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.

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, Sliced Parmesean Cheese, Olive Crostini, Tomatoes and Caesar Dressing

Baby Iceberg Wedge with Diced Tomatoes, Blue Cheese, Brown Sugar Bacon, Buttermilk Ranch Dressing

Cold Entrées

Sweet Chili Ginger Chicken Salad \$42 Grilled Chicken Breast, Iceberg, Napa, Crispy Wontons, Scallions, Water Chestnuts, Bean Sprouts and Ginger Soy Dressing

Tuna Niçoise Salad \$44 Seared Rare Ahi Tuna, Farmers Market Greens, Red Bliss Potatoes, Haricots Verts, Tomatoes, Capers, Kalamata Olives, Garlic Crostini and Tarragon Dressing

Chicken Caesar Salad \$42 Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing

Roast Turkey Cobb Salad \$42 Farmers Market Greens, Smoked Bacon, Chopped Egg, Avocado, Tomatoes, Blue Cheese and Sundried Tomato Dressing

Carne Asada Steak Salad \$46 Grilled Carne Asada, Shredded Cabbage, Julienne Peppers, Diced Tomato, Cilantro, Romaine Lettuce, Roasted Corn, Crispy Tortilla Shell and Cilantro Lime Dressing







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Hot Entrées

Baked Salmon Filet \$49 Saffron Isreali Couscous, Tomato Caper Relish, Wilted Greens, and Roasted Red Pepper Beurre Blanc

Apple Cider Brined Chicken Breast \$46 Charred Artichoke Risotto, Sautéed Baby Vegetables and Truffle Jus

Pan Seared Sea Bass \$52 Sun-Dried Tomato Olive Tapenade, Polenta Cake, Asparagus and Lemon Vin Blanc

Grilled New York Strip \$54 Red Onion Jam, Fingerling Potatoes, Baby Carrots, Broccolini, Cabernet Reduction

Curry Grilled Tofu \$40 King Oyster Mushroom Risotto, Market Fresh Vegetables and Balsamic Fig Glaze

Desserts

Lemon Mascarpone Cheesecake with Seasonal Berries

Fresh Fruit Tart with Berries Coulis and Short Dough Crust

Duo Chocolate Parfait with White and Dark Chocolate Mousse, Whipped Cream and Chocolate Cigar

Caramelized Apple Torte with Cinnamon, Honey and Caramel Sauce

Red Velvet Cake with Cream Cheese Icing, Raspberry Compote and Chocolate Sauce



Plated Dinners

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



Menu One \$118

Sautéed Shrimp and Scallop with Fennel, Tomato Risotto and Lemon Vin Blanc

Boston Bibb Lettuce, Citrus with Asparagus Tips, Candied Walnuts, Herb Chevre and Citrus Shallot Vinaigrette

Black Angus Filet & Sea Bass with Fricassee of Lobster, White Truffle Potato Gratin, Asparagus and Port Demi

Chef Neri's Chocolate Trio: Chocolate Truffle, Chocolate Raspberry and Milk Chocolate



Menu Two \$112

Baby Iceberg Wedge with Roma Tomato, Blue Cheese, Spiced Bacon and Buttermilk Ranch Dressing

Black Angus Filet & Jumbo Shrimp with Sweet Potato Tart, Vegetable Bundle and Roasted Shallot Marmalaide

Burgundy Poached Pear, Marzipan and Toasted Almond Brittle

Menu Three \$96

Arugula Salad with Orange and Grapefruit Segments, Maytag Blue Cheese, Tear Drop Tomatoes and Balsamic Vinaigrette

Garlic Rosemary Chicken Breast & Grilled Salmon with Twice Baked Potato, Haricot Vert, Baby Carrots, Oven Tomato and Carmalized Shallot

Lemon Curd Tart with Raspberries and Whipped Cream

Menu Four \$109

Heirloom Tomato, Burrata Cheese, Basil, Fig Balsamic Glaze

Grilled Filet with Caramelized Cippollini, Mushroom Risotto, Asparagus, Patty Pan and Barolo Reduction

Chocolate Chibouste with Fresh Berries



Plated Dinners

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



Menu Five \$96

Lil Gem, Maytag Blue Cheese, Spiced Walnuts, Cherry Heirloom Tomato and Champagne Vinaigrette

Sautéed Chilean Sea Bass with Spinach Polenta Cake, Roasted Red Bell Pepper, Broccolini and Chardonnay Reduction

Apple Tart Tartin with Brown Butter and Carmel Glaze



Menu Six \$94

Hearts of Romaine, Shaved Parmesan and Basil Olive Crostini

Seared Scottish Salmon with Pee Wee Potato Cake, Wilted Greens, Oven Tomato and Lemon Vin Blanc

Chocolate Decadence with Fresh Strawberry Compote

Menu Seven \$90

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, Oven Tomato and Natural Jus

Chef Neri Chocolate Firecracker

Plated Vegetarian Entrée Options

Citrus Soy Tofu Steak with Baby Bok Choy, Carrots, Bean Sprouts, Squash, Scallions, Vegetarian Spring Roll and Citrus Soy Reduction

Vegetable Enchilada, Roasted Corn, Spinach Polenta, Grilled Asparagus and Charred Tomatoes

Roasted Vegetable Napoleon, Wilted Greens, Baby Vegetables, Red Pepper Coulis and Pesto Jus



Dinner Buffets

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A surcharge of \$8 per person will be applied for buffet service for groups fewer than 50.



Country Road BBQ \$112

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

Drunken Three Bean Vegetarian Chili with Diced Red Onions, Crackers and Cheddar Cheese

Baked Half Chicken with Chicken Jus

BBQ Pork Ribs

*Grilled New York Strip Steak with House Steak Sauce

Baked Potatoes Bar with Butter, Sour Cream, Chives, Scallions and Smoked Bacon

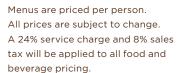
Molasses Baked Beans

Corn on the Cob

House Made Freshly Baked Cornbread, Cheese Rolls and Honey Butter

Cinnamon Bread Pudding, Chocolate Pecan and Lemon Meringue Tartlets, Warm Apple Crisp and Vanilla Whipped Cream

*\$150+ Chef Fee





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Baja Mexico \$110

Tortilla Soup with Avocado, Cilantro, Queso Fresco, and Tortilla Strips

Jicama Chile Lime Salad

Baja Green Salad with Tomatoes, Nopales, Roasted Corn, 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

Green Chile Cheese Enchiladas

Ancho Lime Carne Asada

Sea Bass Vera Cruz

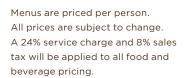
Achiote Chicken Breast with Ancho Chicken Jus

Ranch-Style Pinto Beans

Mexican Rice

Warm Flour Tortillas, Mexican Breads and Butter

Pumpkin Cheesecake, Cinnamon Bueñelos, Mexican Flan, Pineapple & Apple Turnovers and Tres Leches Cake





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A Taste of Italy \$118

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 Creamy Polenta and Pan Jus

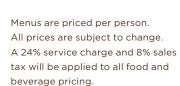
Three Cheese Ravioli Marinara

*Carved to Order: Rosemary Barolo Marinated New York Strip with Red Wine Demi Glaze

Baked Ratatouille

Tiramisu, Assorted Cannoli's and Italian Chocolate Cheesecake

*\$150+ Chef Fee





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Lobster Bake \$135

Manhatten Clam Chowder in Sourdough Bowls

Baby Artichoke Salad

Mesculin Greens, Organic Spinach, Chopped Egg, Tomatoes, Crispy Onions, Julienne Bell Peppers, Maytag Blue Cheese, Carrots, Cucumbers, Balsamic Herb & Buttermilk Ranch Dressings

Tuna Niçoise Salad with Seared Tuna, Haricots Vert, Fingerling Potatoes and Kalamata Olives

Grilled Beef Tenderloin Medallions with House Steak Sauce

Roasted Chicken with Rosemary Jus

Crab Stuffed Maine Lobster with Herb Bread Crumbs

Kielbasa Sausages

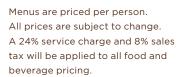
Pee Wee Marble Potatoes

Sweet Corn on the Cob

Steamed Mixed Vegetables

House Made Freshly Baked Rolls and Sweet Butter

Seasonal Sliced Fresh Fruit, Mango Cheesecake, Pecan Pie, Chocolate Mousse Cake and Coconut Cake





Dinner Buffets

All dinners buffets are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection Dinner 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 Beach BBQ \$125

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 Color 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

Seasonal Vegetables and Roasted Garlic Potatoes

Station V

Fresh Sliced Watermelon, Tropical Fruit Tart, Chocolate Raspberry Tart, Coconut Mousse Cake and Mini Boston Crème Pies

*\$150+ Chef Fee



Dinner Buffets

All dinners buffets are served with freshly brewed regular and decaffeinated coffee, and a specialty tea selection Dinner Buffets are set for one-half hours.

A surcharge of \$8 per person will be applied for buffet service for groups fewer than 50.



Sports Bar Mania \$105

Station I

Seattle Seahawks Loaded Potato Skins

San Diego Chargers Nachos with Jalapeños, Warm Cheese, Tortilla Chips, Black Olives, Diced Tomato, Chopped Green Onions, Sour Cream, Smoked Bacon, Guacamole and Salsa



Station II

Dallas Cowboys Beef Chili

Buffalo Bills Spicy Chicken Wings with Bleu Cheese Dip

Los Angeles Dodgers All Beef Hot Dogs with Sauerkraut, Onions, Ketchup, Mustard and Relish

Station III

All Pro Pizzeria & Caesar Salad:

Traditional Pepperoni, Italian Sausage, Four Cheese & Oregano, Italian Sausage, Peppers, Mushroom Served with Grated Parmesan Cheese and Crushed Red Peppers

California Caesar Salad

Station IV

*Carving Station: Prime Top Sirloin with Au Jus

Roasted Turkey Breast

Cranberry Chutney, Mustard, Mayonnaise and Silver Dollar Rolls (Attendant Carving \$150.00++)

Station V

Cracker Jacks®, Bags of Peanuts, Chocolate Chip Cookies and Red Vines®

Sundae Bar

Tahitian Vanilla Bean and Chocolate Ice Creams
Toppings Include: Cherries, Sprinkles, Whipped Cream, Crushed
Oreos®, Chopped Nuts, Chocolate Sauce, Butterscotch Sauce and
Strawberry Sauce

Freshly Brewed Coffee, Decaffeinated Coffee

Specialty Tea Selection

*\$150+ Chef Fee



Hors D'oeuvre

Minimum order of 25 pieces per item.





Cold Selection \$7.00 per 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

Shrimp Ceviche Shooter

Cold Selection \$7.50 per piece

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce

Charred Tuna Lollipop

Roasted Pear, Smoked Duck and Red Onion Marmalade

Crab Salad with Cucumber Cup

Smoked Salmon and Asparagus

Peppered Beef Tenderloin with Horseradish Crème and Mini Baguette

Ahi Poke and Chuka Salad

Hot Selection \$7.00 per piece

Fried Vegetable Spring Roll with Orange Thai Sauce Southwestern Marinated Chicken Stick Mushroom Stuffed with Boursin Cheese Pork Tenderloin Lollipop with Spicy Mango Glaze Crispy Thai Chicken on Sugar Cane Stick Mini Sausage Calzones with Marinara Sauce Curried Vegetable Samosa Pork Carnitas Empanada California Date, Almond Wrapped in Bacon Wild Mushroom & Goat Cheese Lumpia, Pickle Ginger

Hot Selection \$7.50 per piece

Vinegrette

Blue Crab Cake with Cilantro Thai Sauce Shrimp Shumai with Ginger Soy Dipping Sauce Roasted Achiote Lamb Chop with Ancho Sauce Mini Beef Wellington with Truffled Demi Braised Short Rib with White Bean Causoulet Seared Scallops, Bacon with Pomegranate Molasses 5 Spice Seared Beef Sate with Red Ginger Glaze Asian Wrapped Shrimp with Ponzo Sauce



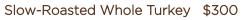
Carving Displays

All items served with house made silver dollar rolls.
All items carved by an attendant - \$150 per attendant.



Rosemary Garlic Rubbed Prime Top Round of Beef \$550

With Bordelaise Sauce (Serves up to 50 people)



With House Made Orange Cranberry Relish (Serves up to 30 people)



Honey Mustard Karabuta Pork Loin \$300

With Pan Jus (Serves up to 30 people)

Salmon & Scallop Coulibiac \$375

With White Wine Saffron Sauce (Serves up to 30)

Prime Rib of Roast Beef \$600

With Horseradish Cream, Natural Jus (Serves up to 40)

Colorado Leg of Lamb \$325

With Fresh Mint Demi-Glace (Serves up to 25 people)

Achiote Rubbed Roasted Strip Loin \$500

With Ancho Jus (Serves up to 35 people)

Three Peppered Crusted Black Angus Tenderloin \$450

With Roasted Shallot Cabernet Reduction (Serves up to 18 people)



Exhibition Stations

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



Southwestern Station \$30 per 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 \$35 per person

Arborio Rice, Fava Beans, Roasted Butternut Squash, Shallots, Garlic, Chicken Stock, Italian Parsley, Parmesan Cheese, Heavy Cream, and Butter

And

Arborio Rice, Shrimp, Scallops, Shallots, Garlic, Seafood Stock, Italian Parsley, Parmesan Cheese, Heavy Cream, and Butter

China Wok \$30 per 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 \$30 per person

Campanelli Pasta with Sauted 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 \$25 per 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

Baja Spiced Mahi - Mahi with Lime Cilantro Slaw



Hors D'oeuvre Displays





Chilled Vegetable Crudite \$375

Crisp Vegetables, Gourmet Olives, Cool Cucumber Ranch Dip and Roasted Garlic Hummus (Serves up to 50 people)

Antipasto Display \$450

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 \$350

Served with Honey Yogurt and Assorted Berries (Serves up to 50 people)

Atlantic Smoked Salmon \$425

Served with Capers, Red Onions, Dill Crème Fraîche, Chopped Eggs and Mini Bagels (Serves up to 30 people)

International Cheese and Dried Meats \$600

Assorted Cheeses, Curried Meats, Fresh California Grapes, European Crackers and Sliced Baguettes (Serves up to 50 people)

Rancho Baked Wheel of Brie \$325

Large Wheel of Brie Wrapped in our House Made Sourdough Loaf with Toasted Almonds and Served with Sourdough Bread (Serves up to 50 people)



Dessert Receptions





Chocolate Bar \$26

Chocolate Fudge Brownies

Flourless Chocolate Cake

Chocolate Ganache Mousse

Cake Mocha Cappuccino Tart

White Chocolate Torte

Chocolate Truffles

Sweets of Italy \$22

Chocolate & Vanilla Biscotti

Tiramisu

Strawberry Napoleons

Assorted Cannolis

Raspberry Gelato

Sour Cream Gelato

Italian Petite Cookies

Menus are priced per person.
All prices are subject to change.
A 24% service charge and 8% sales
tax will be applied to all food and
beverage pricing.

Viva Mexico \$22

Mexican Flan

Cinnamon Sopapillas with Honey

Traditional Churros

Pineapple, Raspberry, and Mango Empanadas

Mexican Cookies

Queso Fresco Cheesecake

Every Day Sundae \$22

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[®]

Sweets of France \$22

Chocolate Eclair

Pot Au Creme

Babu Au Rhum

Creme Brulee

Strawberry Chantilly

Napoleon

Fresh Fruit Tart



BEVERAGES

Bar Options For Beverages

There is a bartender fee of \$175 per bartender for up to three hours. Each additional hour is \$50 per bartender.



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 8% sales tax.

Consumption Bar		
Priced Per Drink	Host	No-Host
Brands	\$12	\$13
Top Shelf Brands	\$13	\$14
House Wines	\$11	\$12
Domestic Beer	\$7	\$7.5
Imported Beer	\$8	\$8.5
Soft Drinks and Juices	\$5.50	\$5.50
Mineral Water	\$5.50	\$5.50
Virgin Cocktails	\$6.5	\$7
Cordials	\$13	\$14
Martini	\$15	\$16



Premium Brands

Svedka Vodka Myers's	Jim Beam Bourbon	Cutty Sark Scotch
Platinum Rum Gordon's	Seagram's 7 Whiskey	Sauza Gold Tequila
Gin	Canadian Club Whiskey	Presidente Brandy

Top Shelf Brands

Stolichnaya Vodka	Maker's Mark Bourbon	Patron Silver Tequila
Bacardi Silver Rum	Jack Daniel's Whiskey	Remy Martin VSOP Cognac
Bombay Sapphire Gin	Chivas Regal Scotch	Crown Royal Canadian Whiskey



WINE LIST



House Wines

Hogue, Columbia Valley, Washington, Chardonnay	\$40
Hogue, Columbia Valley, Washington, Cabernet Sauvignon	\$40
Hogue, Columbia Valley, Washington, Pinot Grigio	\$40
Hogue, Columbia Valley, Washington, Merlot	\$40
Kenwood Yalupa Sparkling Wine	\$40



Deluxe Wines

Wente Hayes Ranch Chardonnay	\$50
Wente Hayes Ranch Cabernet Sauvignon	\$50
Wente Hayes Ranch Merlot	\$50

Premium Wines

Carneros Highway Chardonnay	\$60
Carneros Highway Cabernet Sauvignon	\$60
Carneros Highway Merlot	\$60



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 PSAV.

General Information

Our printed menus are for general reference. Our Conference 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 Conference 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, 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 Conference 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: Conference Service Manager's Name
Hold For: Guest Name/Conference Name/Conference Dates
Vendor Name (if applicable)

Lighting

Additional lighting will be required for all outdoor functions taking place before sunrise or after sunset. PSAV can assist in arranging additional lighting.



POLICIES

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 leels must not exceed 60 dbs. The resort retains the right to measure and require your volume reductions based upon its surveys.

Pooside 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) 30% of higher chance of precipitation, (b) temperatures below 60 degrees or over 100 degrees, (c) wind gusts in excess of 15mpg. Decisions will be made no less than 5 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.