

OMNI RESORTS  
rancho las palmas | palm springs

# WEDDING PACKAGES & MENUS



A DAY UNLIKE ANY OTHER  
SHOULD HAPPEN AT A PLACE  
UNLIKE ANY OTHER.





# YOUR STORY STARTS HERE.

At Omni Rancho Las Palmas Resort & Spa, we're bringing together the best of everything. Whether it's distinctive venues, signature receptions, celebratory brunches or rehearsal dinners, we offer exceptional cuisine with unbeatable service. So you can focus on what matters most – an evening of memories followed by a lifetime of happiness.

Met with picturesque views of our luscious grounds, signature palm trees and breathtaking mountains, Omni Rancho Las Palmas Resort & Spa combines traditional Spanish charm with a flair of old Hollywood right in the heart of Greater Palm Springs. A one-of-a-kind destination sure to satisfy your wanderlust.

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# PACKAGES

Since Omni Rancho Las Palmas Resort & Spa opened its doors in the 1950s, the 240-acre property has been the enchantment of Hollywood's elite as their weekend escape. Staying true to the hotel's unique allure, today the property is an unparalleled desert destination. With the only private rooftop venue in the Palm Springs area, along with indoor and outdoor event space, you're guaranteed a wedding that is far from ordinary.

## THE RECEPTION

Our on-site wedding consultants will assist you with coordinating all the details of your reception by personalizing our classic wedding package to create your ideal day.

### WEDDING PACKAGE INCLUSIONS:

- Exclusive use of the booked event space
- On-site catering manager for food, beverage and venue arrangements
- White folding garden or banquet chairs
- Water station for rehearsal ceremony and wedding ceremony
- Gift, guest book and cake tables
- Specialty head table or sweetheart table
- Highboys and cocktail tables
- Dining rounds that fit eight to ten guests each
- Floor-length white or black table linens and napkins
- Elegant china and glassware
- Wooden dance floor and staging for indoor venues
- Three small votive candles per table
- Cake cutting and service  
(Outside cake cutting fee \$3.00++ Per Person)
- Easel for personal signage
- Directional signage to ceremony & reception
- Complimentary self-parking
- Complimentary accommodations for the bride and groom on the night of the wedding
- Tasting for up to 4 guests

### ADDITIONAL SERVICES:

- Bistro lights
- Heaters
- Lounge furniture
- Fire pits
- Valet parking
- Golf cart shuttle
- Ready room
- Green room
- Infused water station
- Additional tasting fee \$75++ Per Person









# RECEPTION

*Prices based on one hour of service.*

*A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing.*

*All menus and prices are subject to change.*

## APPETIZING BITES CHOICE OF FOUR

### TRAY-PASSED COLD HORS D'OEUVRES

Heirloom tomato caprese pick with balsamic fig glaze

Goat cheese and sun-dried tomatoes on a pita crisp

Charred tuna lollipop with ponzu glaze

Bruschetta with heirloom tomatoes and olive tapenade

Roasted beet skewer with lemon vinaigrette

Scottish smoked salmon, grilled sourdough, capers and chives

Aged Brie, walnut bread and apricot jam

Peppered beef tenderloin with horseradish crème on a mini baguette

Medjool dates with chorizo spiced Boursin

Fingerling potatoes, crème fraîche and tobiko

Asparagus-wrapped prosciutto

Ahi poke and chuka salad spoon

Burrata, baby heirloom tomatoes and micro basil with balsamic glaze

Honey ricotta, roasted tomatoes and basil leaves

*\$36 per person*

### TRAY-PASSED HOT HORS D'OEUVRES

California crab cake with lemon aioli

Local dates and almonds wrapped with bacon

Sonoran spiced mini vegetable brochette

Prosciutto-wrapped shrimp with honey lemon glaze

Szechwan steak skewers with hoisin glaze

Curried vegetable samosa with cucumber yogurt

Vegetable spring roll with Thai dipping sauce

Mini beef Wellingtons with perigourdine sauce

Chicken saltimbocca skewers with Marsala sauce

Seared bacon-wrapped scallops with pomegranate molasses

*\$36 per person*



## DISPLAY

*Chef attendant required on Made-To-Order Guacamole at \$175 per chef, with one chef per 100 people. A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

### CHILLED VEGETABLE CRUDITÉ

Crisp vegetables, gourmet olives and cool cucumbers served with ranch dip and roasted garlic hummus

*\$450 per display (serves 50)*

### FRESH SEASONAL FRUITS

Served with honey yogurt and assorted berries

*\$400 per display (serves 50)*

### INTERNATIONAL CHEESE, DRIED FRUITS, NUTS AND BERRIES

Assorted cheeses, fresh California grapes, dried fruits, assorted nuts, fresh berries, European crackers and sliced baguettes

*\$725 per display (serves 50)*

### MADE-TO-ORDER GUACAMOLE

Haas avocados crushed with fresh lime juice, chili seasoning, freshly sliced jalapeños, cilantro and diced onions

Tri-colored tortilla chips, black bean dip, house made salsa verde, salsa roja and pico de gallo

Toppings | Queso fresco, grilled green chilies and chorizo sausage

*\$16 per person*



# STATIONS

Minimum of three stations required. Chef attendant required on Grill Station at \$175 per chef, with one chef per 100 people. A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## SALAD

### GREENS

Baby kale, little gem and California spring mix

### TOPPINGS

Baby pear tomatoes, grilled asparagus and heirloom carrots

Roasted mushrooms, watermelon radishes and edamame

Shaved Parmesan cheese and Maytag blue cheese

### DRESSING

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

\$20 per person (add house made soup 6 per person)

## SEAFOOD

Alaskan cod fish and chips

Chilled shrimp on ice

House made potato wedges and spicy ketchup

Tartar sauce, lemon wedges and malt vinegar

\$48 per person

## GRILL

### MEATS

New York steaks

Polish sausages

Grilled chicken breasts

### VEGETABLES

Sautéed tri-color peppers

Roasted mushrooms

### SAUCES

House made barbecue steak sauce

Chipotle barbecue sauce

\$50 per person

## ANTIPASTO

Marinated artichokes, asparagus, wild mushrooms, grilled green and gold zucchini, tri-colored peppers, roasted cipollini onions and eggplant

Marinated olives, Gorgonzola cheese, fontina cheese, prosciutto, Tuscan salami and rustic artisan breads

\$20 per person

## GRILLED CHEESE

Tomato basil soup

Three cheeses and heirloom tomatoes

Brie, strawberries and walnuts

Smoked Gouda and bacon

Mac and cheese

\$30 per person





# STATIONS

Stations require a minimum of three stations. Chef attendant required on Carving Station at \$175 per chef, with one chef per 100 people. A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

## CARVING

### MEATS

Black Angus New York Strip  
with Bordelaise Sauce

Roasted turkey breast

### ACCOMPANIMENTS

Yukon Gold mashed potatoes

Roasted vegetables

Cranberry chutney, mustard, mayonnaise  
and silver dollar rolls

\$50 per person

## BARBECUE

### MEATS

Baked half chicken

Barbecue pork ribs

### ACCOMPANIMENTS

Baked potato bar with butter, sour cream,  
chives, scallions and smoked bacon

Molasses baked beans

\$50 per person

## PASTA

### PASTAS

Campanelle pasta with sautéed shrimp and pesto cream

Spinach and cheese ravioli with house made marinara

### TOPPINGS

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

Relish, chili flakes and shredded Parmesan cheese

\$42 per person

## RISOTTO

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

\$42 per person

## CHINA WOK

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

Vegetable spring rolls

Shrimp fried rice

Five spiced chicken skewers

Soy sauce and spicy chili sauce served with chopsticks

\$44 per person



# PLATED

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

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

## STARTERS

### CHOICE OF ONE SOUP OR SALAD

#### SOUPS

Lobster bisque with aged cognac

Creamy five-onion

Roasted butternut squash bisque with maple crème fraîche

Cream of wild mushroom with fresh herbs and white truffle oil

Soup en croûte (add \$6 per person)

#### SALADS

Boston bibb, citrus, asparagus tips, candied pecans and herb chèvre with citrus shallot vinaigrette

Baby spinach and kale, poached pears, golden raisins, candied walnuts and dried cranberries with citrus vinaigrette

Bouquet of field greens, herb goat cheese, pickled red onions and heirloom cherry tomatoes with raspberry vinaigrette

Grilled Caesar, white anchovies, red and gold peppers, shaved Parmesan cheese and garlic croutons

Heirloom tomato, burrata cheese and petite basil with balsamic reduction

Baby iceberg wedge, roma tomatoes, blue cheese and applewood smoked bacon with buttermilk ranch dressing





# PLATED

A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing.  
All menus and prices are subject to change.

## ENTRÉES

### BLACK ANGUS FILET AND SCOTTISH SALMON

Served with heirloom tomato relish, artichoke risotto cake, pattypan and broccolini bouquet with Madeira wine sauce

\$148 Per Person

### BLACK ANGUS FILET AND JUMBO SHRIMP

Served with vegetable bundle and white truffle potato gratin with port demi

\$125 Per Person

### BRAISED SHORT RIB AND CHILEAN SEA BASS

Served with lobster fricassée, sweet potato tart, haricot verts, baby carrots and caramelized shallots with red wine jus

\$148 Per Person

### SAUTÉED CHILEAN SEA BASS

Served with an asparagus risotto cake, baby vegetables and chardonnay vin blanc

\$120 Per Person

### GRILLED FILET

Served with red onion jam, twice baked potato tower, roasted beets and broccolini with cabernet reduction

\$120 Per Person

### ROASTED ORGANIC CHICKEN

Served with caramelized shallots, pee wee potatoes, haricot verts and blistered tomatoes with truffle jus

\$110 Per Person

### BRAISED SHORT RIB OF BEEF

Served with truffles, garlic mash, wilted greens and roasted root vegetables with red wine reduction

\$110 Per Person

### SEARED SCOTTISH SALMON FILET

Served with tomato caper relish, Parmesan cheese, herb risotto, Romesco, asparagus and heirloom carrots with citrus vin blanc

\$110 Per Person

## VEGETARIAN ENTRÉES

### SAUTÉED GNOCCHI

Served with wilted greens, wild mushrooms, tomato sofrito and shaved Parmesan cheese

\$95 Per Person

### SOY TOFU STEAK

Served with baby bok choy, carrots, squash, scallions and mushrooms with citrus soy reduction

\$95 Per Person

### ROASTED VEGETABLE NAPOLEON

Served with butternut squash ravioli saffron cream, wilted greens, baby vegetables and red pepper coulis with pesto jus

\$95 Per Person

## KID'S MEAL

Served with fresh fruit cup and fries

### CRISPY CHICKEN TENDERS

### ULTIMATE PEPPERONI PIZZA

### CHEESY MAC N CHEESE

\$35 Per Child

# BUFFETS

*Chef attendant required on carved-to-order at \$175 per chef, with one chef per 100 people. A surcharge of \$8 per person will be applied for groups fewer than 50. A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

## BAJA MEXICO

### TORTILLA SOUP

Avocado, cilantro, queso fresco and tortilla strips

### JICAMA CHILE LIME SALAD

Bell peppers, cilantro and Tajin

### BAJA GREEN SALAD

Tomatoes, nopales, roasted corn, garlic croutons, pumpkin seeds and chile dressing

### SHRIMP CEVICHE

Cucumber, cilantro and tomatoes

### SALSA BAR

Chipotle salsa, guacamole, pico de gallo and warm tortilla chips

### ENTRÉES

Four-cheese enchiladas

Ancho lime skirt steak

Sea bass vera cruz

Achiote chicken breast

### ACCOMPANIMENTS

Ranch-style pinto beans

Mexican rice

Warm flour tortillas

Mexican breads and butter

*\$125 per person*

## A TASTE OF ITALY

### MINISTRONE SOUP

### CLASSIC CAESAR SALAD

Romaine lettuce, herb garlic croutons, Parmesan cheese and Caesar dressing

### GRILLED VEGETABLE ANTIPASTO

Zucchini, eggplant, asparagus, tomatoes and red onions

### RED AND GOLD TOMATO CAPRESE

Buffalo mozzarella, arugula, basil and garlic oil

### CHICKEN PICCATA

Lemon capers and mushroom risotto with lemon caper beurre blanc

### LAMB OSSO BUCCO

Served with white bean al forno and pan jus

### CIOPPINO

Shrimp, clams, mussels, sea bass, chorizo and green onions with roasted tomato broth

### THREE CHEESE RAVIOLI

Served with pesto cream

### CARVED-TO-ORDER

Rosemary Barolo marinated New York strip and Barolo demi-glace

### ACCOMPANIMENTS

Broccolini, roasted peppers and charred lemons

*\$130 per person*





# BUFFETS

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## LOBSTER BAKE

### MANHATTAN CLAM CHOWDER

Served in sourdough bowls

### BABY ARTICHOKE SALAD

Mesclun greens, organic spinach, chopped eggs, tomatoes, crispy onions, julienne bell peppers, Maytag blue cheese, carrots and cucumbers with balsamic herb and buttermilk ranch dressings

### TUNA NIÇOISE SALAD

Seared tuna, haricots verts, fingerling potatoes and Kalamata olives

### ENTRÉES

Grilled beef tenderloin medallions with Madeira wine sauce

Roasted chicken with rosemary jus

Crab-stuffed Maine lobster with herb breadcrumbs

Polish rope sausages

### ACCOMPANIMENTS

Pee wee marble potatoes

Grilled vegetables

House made freshly baked rolls and sweet butter

*\$158 per person*



# DESSERTS

A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing.  
All menus and prices are subject to change.

## CUSTOMIZED WEDDING CAKE

### CUSTOM DESIGNS AND FLAVORS

Vanilla, red velvet, carrot, strawberry, marble, lemon or chocolate cake

### FILLINGS

Buttercream, ganache, fresh fruit or cream cheese

\$18 per person

## EVERY DAY SUNDAE

### PRE-SCOOPED | CHOICE OF THREE

Ice cream | Chocolate, vanilla and strawberry

Gelato | Cookies and cream, sea salt caramel and cappuccino

### TOPPINGS

Warm chocolate fudge, caramel sauce, strawberry sauce, M&Ms, chocolate chips, Oreo cookie crumbles, chopped nuts, whipped cream, maraschino cherries, confetti and pearls

\$25 per person

## DOUGHNUT HOLE BAR

### HOUSE MADE DOUGHNUT HOLES

Plain, vanilla and chocolate stuffed

### TOPPINGS

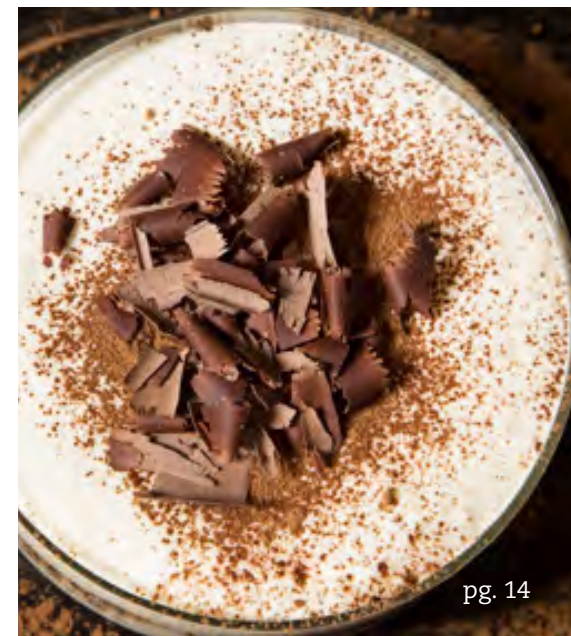
Chocolate drizzle, maple caramel, grand marnier fondant, powdered sugar, confetti, sprinkles, chopped roasted peanuts, candied walnuts, Oreo cookie crumbles and toasted coconut

\$20 per person

## FRENCH MACARON BAR CHOICE OF THREE

Orange, lemon lime, passion fruit, chocolate, raspberry, hazelnut or any custom color and flavor combination

\$20 per person





# DESSERTS

A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing.  
All menus and prices are subject to change.

## HOUSE MADE ICE CREAM SANDWICHES | CHOICE OF THREE

### COOKIES

Chocolate chip, macadamia white chocolate chip, peanut butter, chocolate chocolate chip or sugar cookies

### ICE CREAM FILLINGS

Ice cream | Chocolate, vanilla or strawberry

Gelato | Cookies and cream, sea salt caramel, dulce de leche, cappuccino, cinnamon or chocolate mint chip

### TOPPINGS

Chocolate chips, toasted almonds, sprinkles, pearls, confetti and Reese's pieces and peanut butter cup crumbles

\$26 per person

## CHOCOHOLIC BAR

Chocolate fudge brownies

Flourless chocolate cake

Chocolate ganache mousse cake

Mocha cappuccino tart

White chocolate torte

Chocolate truffles

\$35 per person

## SWEETS OF ITALY

Chocolate and vanilla biscotti

Tiramisu

Strawberry Napoleons

Assorted cannolis

Cappuccino gelato

Tiramisu gelato

Italian petite cookies

\$33 per person



# BRUNCH

*A surcharge of \$8 per person will be applied for groups fewer than 50. A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.*

## BRUNCH

Bakeshop basket with muffins, croissants and Danishes

Low fat yogurt

Date and raisin granola

Seasonal fresh fruits

Steel-cut oatmeal with raisins and brown sugar

Assorted cereals with skim and whole milk

Farm fresh scrambled eggs with cheddar

Applewood smoked bacon

Grilled pork sausage

Chicken apple sausage

Rancho potatoes

Thick cut brioche French toast served with warm maple syrup

Coffee, decaffeinated coffee and tea

Chilled juices

*\$48 per person*

Bottomless bloody marys or mimosas

*Add \$16 per person*

## SPA BRIDAL

Golden tomato gazpacho shooters

Sliced fresh fruit and berries

Scones with crème fraîche and house made preserves

Mini finger sandwiches with cucumber, basil and Brie

Mini finger sandwiches with tomato, smoked salmon and herbed cream cheese

Mini French pastries

Organic flavored lemonade

*\$38 per person*

Bottomless bloody marys or mimosas

*Add \$16 per person*





# LATE NIGHT

A 25% service charge and a 7.75% sales tax will be applied to all food and beverage pricing.  
All menus and prices are subject to change.

## BUFFALO WINGS AND ASSORTED PIZZAS

Wings served with celery, carrots, blue cheese and ranch dips

Four-cheese, pepperoni, roasted vegetable and meat lover's pizza

\$40 per person

## SLIDERS | CHOICE OF THREE

Pulled pork, salsa verde and chipotle slaw

Slow braised short ribs, caramelized onions and garlic aioli

Black Angus burgers and cheddar

Southwest veggie burger and grilled tomatoes

Achiote chicken and pepper jack cheese

### ACCOMPANIMENTS

Mustard, ketchup, dill pickles and house made chips

\$43 per person

## BAR FAVORITES

Loaded potato skins

Chicken wings with teriyaki glaze, chipotle barbecue and blue cheese dips

All beef hot dogs, sauerkraut and onions

Ketchup, mustard and relish

\$40 per person

## TACO BAR

Pulled pork carnitas

Spiced mahi-mahi

Carne asada

### ACCOMPANIMENTS

Corn and flour tortillas, diced onions, tomatoes, smoked jalapeño slaw, shredded cheddar, shredded jack cheese, guacamole, cilantro crema and a salsa bar with pico de gallo, roasted salsa roja and salsa verde

\$43 per person

## NACHO STATION

### NACHOS

Chicken tinga, beef machaca, spiced black bean, queso fondido, tricolor tortilla chips, jalapeños, black olives, diced tomatoes, diced onions, chopped green onions and sour cream

### ACCOMPANIMENTS

Guacamole and salsa

\$35 per person



# 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

## BAR PACKAGE

Premium	
1 hour	\$28
3 hours	\$72
4 hours	\$92
5 hours	\$115
Top Shelf	
1 hour	\$33
3 hours	\$77
4 hours	\$97
5 hours	\$120

### Imported & Craft

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

### Domestic

Budweiser  
Bud Light





# 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.*

## CHARDONNAY

Wente Hayes Ranch chardonnay carneros	\$60
Bulletin chardonnay	\$70
Franciscan Napa chardonnay	\$70

## CABERNET SAUVIGNON

Wente Hayes Ranch cabernet sauvignon	\$60
Bulletin cabernet sauvignon	\$70
Franciscan Napa cabernet sauvignon	\$75

## MERLOT AND PINOT NOIR

Wente Hayes Ranch merlot	\$60
Bulletin pinot noir	\$76
Robert Mondavi Napa merlot	\$70

*Table Wine Service provided at an additional price per bottle. Contact your Event Manager for details.*



# VENUES

## OUTDOOR

Whether walking down the aisle, saying 'I do' under the desert skies or nestled between greens and palm trees, Omni Rancho Las Palmas Resort & Spa offers intimate and private outdoor settings that convey the perfect desert oasis. Food and beverage minimum will apply to each.

### LAS PALMAS LAWN

Walk down the aisle with picturesque mountain views enveloping your wedding party.

Ceremony capacity 300

Reception capacity 300

Banquet capacity 200

*Site fee \$2,000*

### FIFTH FAIRWAY

Say your vows on the golf course with luscious greens and panoramic mountain views.

Ceremony capacity 500

Reception capacity 500

Banquet capacity 400

*Site fee \$5,000*

### SIXTH TEE BOX

A beautiful pond and waterfall as well as stunning views of mountains make this an ideal location.

Ceremony capacity 100

Reception capacity 100

Banquet capacity 80

*Site fee \$3,500*

### SUNRISE TERRACE

Cocktail and wedding receptions are perfect on this two-tiered outdoor space with breathtaking views of the fifth fairway.

Ceremony capacity 100

Reception capacity 200

Banquet capacity 130

*Site fee \$3,000*

### STARLIGHT TERRACE

Take your ceremony to the next level with 10,000 square feet of rooftop space that offers endless views of the surrounding desert sky and Mount San Jacinto.

Ceremony capacity 300

Reception capacity 300

Banquet capacity 250

*Site fee \$4,000*

### SPA POOL

An intimate and private setting with mountain views and starry skies.

Reception capacity 180

Banquet capacity 100

*Site fee \$2,000*





# VENUES

## INDOOR

Food and beverage minimum will apply to each.

### LAS PALMAS BALLROOM

Enjoy 13,000 square feet in this spacious, indoor setting with high ceilings and luminous chandeliers.

*Site fee \$2,000-\$6,000*

### FIESTA BALLROOM

Much like the Las Palmas ballroom, the Fiesta ballroom is equipped with 10,000 square feet of indoor space featuring chandeliers, high ceilings and wall sconces.

*Site fee \$2,000-\$6,000*

### THE WINE ROOM

For your rehearsal dinner, experience a private desert-themed wine room.

Rehearsal capacity 18

*Site fee of \$500*

### THE EMBER ROOM

Overlooking the colorful plaza and fifth fairway, the Ember room is the perfect setting for your final farewells or day after the wedding brunch.

Brunch capacity 40

*Site fee of \$750*

### R BAR

An intimate place to gather and celebrate with televisions, pool tables, high boys and more.

*Site fee of \$1,000*



# WEDDING DETAILS

## BILLING

All social events must be prepaid 10 days in advance. A credit card authorization must remain on file for any additional charges through the duration of the event.

## DEPOSITS AND CANCELLATIONS

Any requested deposits will be credited toward the total cost of the event. Should the event be canceled, please note that these deposits are nonrefundable. Cancellation of any event will be subject to a contractual cancellation fee.

## ENTERTAINMENT

As our property is in a residential area, we are considerate of our neighbors as well as our resort guests when it comes to sound overflow. Amplified entertainment is not permitted at any of our outdoor locations after 10 p.m. Acoustic entertainment is suggested for all terraces and lawns.

## FINAL GUARANTEES

A final guaranteed number of guests is required in writing three business days prior to the function date. If a meal guarantee is not given, the resort will set the total based on the last available written estimate. If attendance falls below the guarantee in either case, the host remains responsible for the guaranteed headcount. If actual attendance is greater than the guarantee, the master account will be charged for the actual number of attendees.

## MENU TASTING

Once an agreement has been signed, we will be delighted to set up a complimentary menu tasting for two guests with a food and beverage minimum of \$10,000 or more. Additional guests or food items are welcome at a charge of \$50 per person or the cost of the additional food tasted. For parties with a food and beverage spend less than \$10,000, tastings are \$75+ per person and are subject to selection. Your special events manager will assist with menu items and guidelines. No credits, transfers, or financial reductions will be given in place of a tasting.

## AMENITIES AND WELCOME GIFT BAGS

A \$3 fee will apply for each gift bag handed out at the guest's check-in. A \$5 fee will apply for each gift bag delivered to guest rooms.

## ROOM BLOCK

Contract a minimum of 10 guest rooms for a single night and receive a set discounted rate for your guests. With a guest room block you will be responsible for 90% of the contracted rooms to book. Or receive a percentage off the best available room rate at the time of booking. Rate is subject to availability. No contract required and no minimum number of guest rooms.

## NOISE ORDINANCE

The City of Rancho Mirage maintains strict outdoor noise guidelines. For this reason, outdoor amplified sound is not permitted after 10:00PM. 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.



# WEDDING DETAILS

## 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 Encore.

## 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)

## 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.

## LIGHTING

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

## HEATERS

Your Conference Services Manager can assist in arranging rental heaters for outdoor events if needed at \$115 each.

## 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.

## 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.



CALL TODAY TO SPEAK WITH A WEDDING SPECIALIST

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