

*discover*  
the magic of  
a desert wedding.  
wedding brochure



OMNI  
RANCHO  
LAS PALMAS





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# *A celebration* under the desert stars.

Step into life's next season at the serene Omni Rancho Las Palmas Resort & Spa. This recently renovated resort takes design inspiration from the region's Spanish Colonial heritage, set against a backdrop of stunning mountains and swaying palms in the beautiful Coachella Valley.

Omni Rancho Las Palmas was designed for memorable weddings. From ceremonies on the lush Las Palmas Lawn to receptions on the 10,000 square foot Starlight Terrace, there are myriad ways to celebrate while taking advantage of stunning mountain views. Just 15 minutes from Palm Springs Airport and a 2.5 hr drive from Los Angeles, your guests will appreciate getting away from it all while staying within reach.



# *about* Omni Rancho Las Palmas Resort & Spa.

## A UNIQUE DESERT ESCAPE


The Omni Rancho Las Palmas Resort & Spa offers a tranquil retreat centrally located in the heart of Rancho Mirage, just minutes from Palm Springs. With premium golf courses, a serene spa, pools for adults and families and so much more, this engaging resort is a welcome getaway. Couples and their guests will love exploring everything this luxurious resort offers amid the abundant sunshine and swaying palms of a desert oasis.





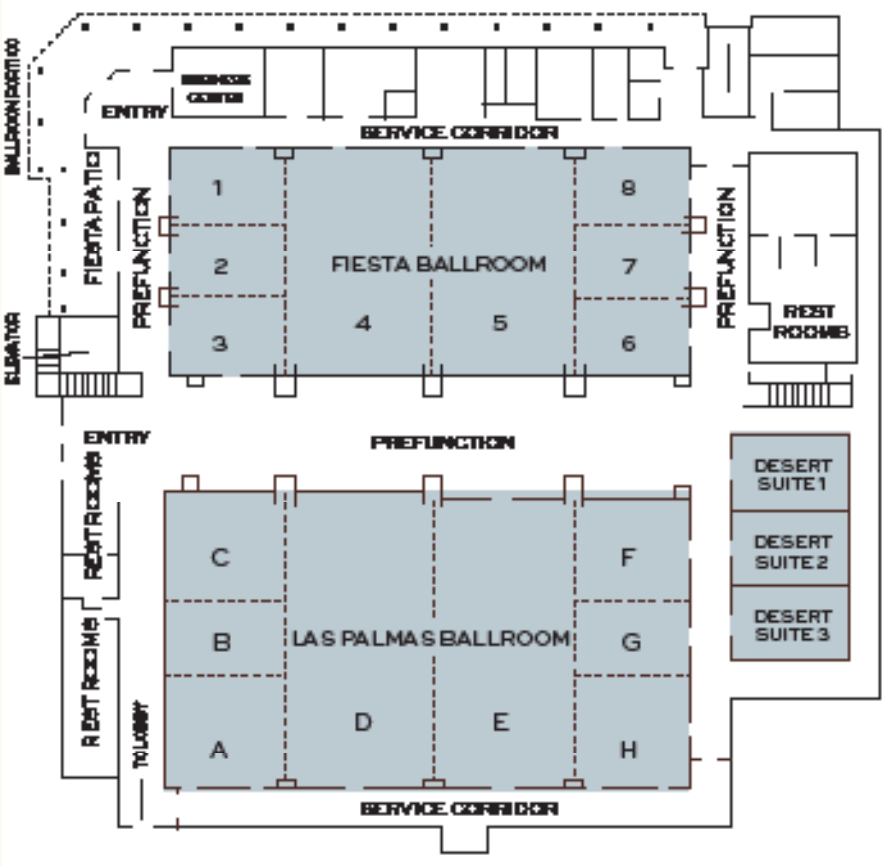


- 444 airy guest rooms, including 22 luxurious suites; each room offers French doors that open on private patios or balconies
- Approximately 70,000 square feet of flexible ceremony, reception and pre-function space, including nearly 54,000 square feet of outdoor terraces and lawns
- Three nine-hole golf courses provide a memorable challenge for players of all skill levels, with six lakes and infamous Ted Robinson bunkering
- Two sparkling pools: Conchilla Valley Pool, an all-ages pool with shaded splash pad, and adults-only Azure Pool for a quiet escape
- Splashtopia, a family-friendly water park with two 100-foot water slides, lazy river, sandy beach, fountains and sprinklers
- Six unique dining experiences including bluEmber's inventive New American cuisine highlighting local ingredients, casual eatery Palms Café, a family-friendly sports bar offering elevated comfort food, a warm golf course clubhouse and two pool-side grills
- Spa Las Palmas, a 20,000 square foot oasis with sauna, steam room, hot tub, pool and over 50 body and facial treatments
- 25 tennis courts, including eight lighted courses
- 24-hour fitness center fully equipped with free weights, Peloton®, Cybex and Startrac equipment

A romantic outdoor wedding reception is set up on a terrace overlooking the ocean at sunset. Several round tables are covered with bright yellow tablecloths and each has a small, glowing lantern as a centerpiece. The terrace is bordered by a white wall with a blue-tinted glass panel. In the background, a row of white buildings with red-tiled roofs is visible, surrounded by numerous tall palm trees. The sky is a mix of blue, orange, and pink, reflecting on the calm water.

Let your happily  
*ever after* begin.

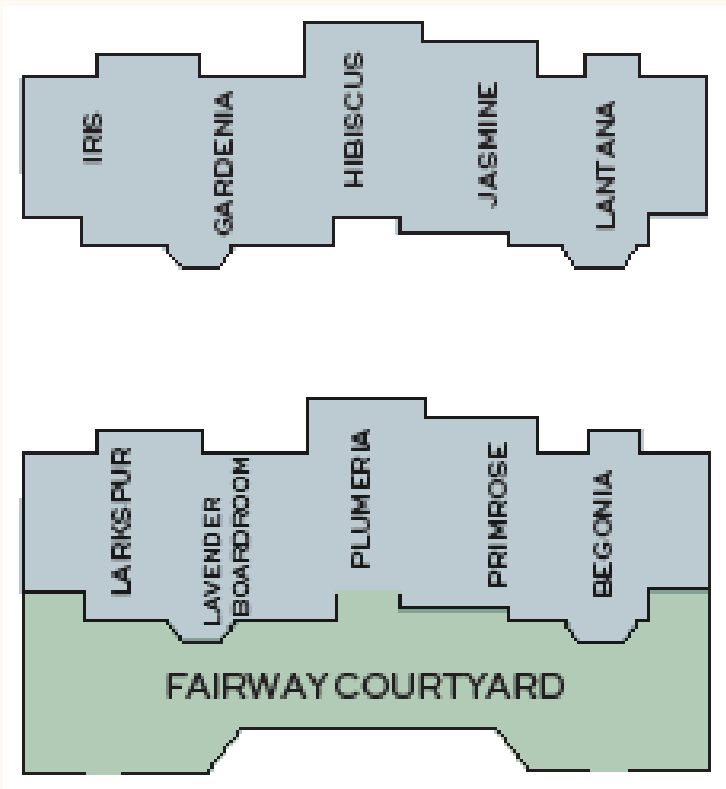
# Main level.



	FLOOR	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM	CONFERENCE	RECEPTION	BANQUET	U-SHAPE	10 ROUNDS	12 ROUNDS
MAIN LEVEL												
LAS PALMAS BALLROOM A-H	1	12,900	86'X150'	17'	1,200	800	—	1,800	1,100	—	111	91
SALONS A, C, F OR H	1	978	32'X33'	13'	80	60	35	105	60	40	6	5
SALONS B OR G	1	697	22'X33'	13'	50	40	35	70	50	30	5	4
SALONS D OR E	1	3,635	86'X43'	17'	350	225	105	400	280	90	28	25
SALONS A - C OR F - H	1	2,640	86'X33'	13'	210	170	100	300	200	130	20	17
SALONS D & E	1	7,290	86'X86'	17'	800	450	—	800	560	—	56	50
SALONS A - D OR E - H	1	6,450	86'X76'	17'	580	450	—	550	500	—	50	41
FIESTA BALLROOM	1	10,000	66'X152'	17'	800	600	—	1,200	600	—	60	50
SALONS 1, 2, 3, OR 6, 7, 8	1	726	22'X33'	17'	60	40	30	70	50	30	5	4
SALONS 4 OR 5	1	2,838	66'X43'	17'	300	180	—	240	200	—	20	16
SALONS 1 - 3 OR 6 - 8	1	2,178	66'X33'	17'	170	110	—	220	170	80	17	14
SALONS 1 - 4 OR 5 - 8	1	5,000	66'X76'	17'	500	300	—	500	400	—	40	33
DESERT SUITES	1	2,023	66'X33'	—	170	110	80	220	160	60	16	14
DESERT SUITES 1, 2, OR 3	1	704	22'X33'	—	30	25	25	70	50	25	5	4
DESERT SUITES 1 & 2 OR 2 & 3	1	1,408	44'X33'	—	60	50	50	140	100	50	10	—

Meeting room capacities were determined using 72” rounds Of 10 (Rounds capacity), three chairs per 6’X30” table (U-Shape capacity) and three chairs per 6’X18” table (Classroom capacity) allowing for minimal audiovisual equipment.

# Fairway conference center.



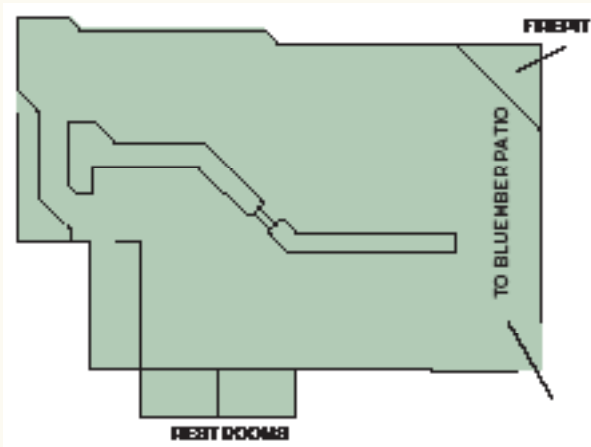
	FLOOR	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM	CONFERENCE	RECEPTION	BANQUET	U-SHAPE	10 ROUNDS	12 ROUNDS
FAIRWAY CONFERENCE CENTER												
LARKSPUR	LL	804	17'X27'	—	40	25	30	40	30	25	3	—
LAVENDER BOARDROOM	LL	570	17'X27'	—	40	25	30	40	30	25	3	—
PLUMERIA	LL	560	17'X27'	—	40	25	30	40	30	25	3	—
PRIMROSE	LL	570	17'X27'	—	40	25	30	40	30	25	3	—
BEGONIA	LL	804	17'X27'	—	40	25	30	40	30	25	3	—
IRIS	UL	804	17'X27'	—	40	25	30	40	30	25	3	—
GARDENIA	UL	570	17'X27'	—	40	25	30	40	30	25	3	—
HIBISCUS	UL	560	17'X27'	—	40	25	30	40	30	25	3	—
JASMINE	1	570	17'X27'	—	40	25	30	40	30	25	3	—
LANTANA	UL	804	17'X27'	—	40	25	30	40	30	25	3	—
COURTYARD	1	3,558	—	—	—	—	—	180	150	—	15	12

Meeting room capacities were determined using 72" rounds Of 10 (Rounds capacity), three chairs per 6'X30" table (U-Shape capacity) and three chairs per 6'X18" table (Classroom capacity) allowing for minimal audiovisual equipment.

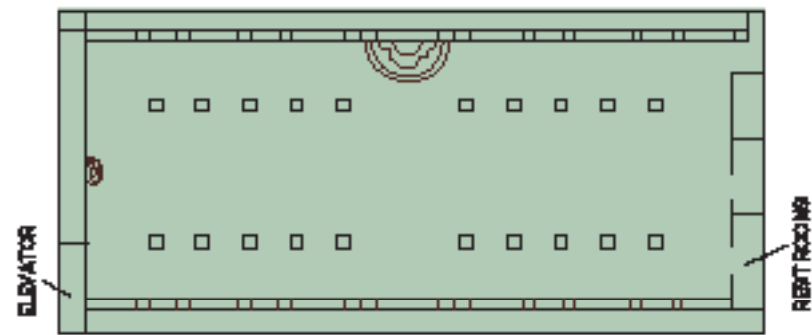


# Outdoor space.

SUNRISE TERRACE



STARLIGHT TERRACE



	FLOOR	SQUARE FOOTAGE	DIMENSIONS	CEILING HEIGHT	THEATER	CLASSROOM	CONFERENCE	RECEPTION	BANQUET	U-SHAPE	10 ROUNDS	12 ROUNDS
OUTDOOR SPACE												
STARLIGHT TERRACE	1	10,000	152'X66'	—	40	25	30	1,000	600	—	60	50
5TH FAIRWAY	1	32,000	—	—	—	—	—	3,000	1,500	—	150	125
LAS PALMAS LAWN	1	8,625	75'X115'	—	—	—	—	1,000	700	—	70	60
SUNRISE TERRACE	1	3,000	—	—	—	—	—	300	200	—	20	17
AZURE POOL	1	—	—	—	—	—	—	100	70	—	7	6
SPA POOL	1	—	—	—	—	—	—	60	50	—	5	4

Meeting room capacities were determined using 72” rounds Of 10 (Rounds capacity), three chairs per 6’X30” table (U-Shape capacity) and three chairs per 6’X18” table (Classroom capacity) allowing for minimal audiovisual equipment.

# Wedding 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/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 26% 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

***\$45 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

***\$45 per person***

# Display.

*Chef attendant required on Made-To-Order Guacamole at \$175 per chef, with one chef per 100 people. A 26% 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

*\$550 per display (serves 50)*

## FRESH SEASONAL FRUITS

Served with honey yogurt and assorted berries

*\$500 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

*\$825 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

*\$20 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 26% 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

***\$30 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

***\$60 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

***\$65 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

***\$25 per person***

## **GRILLED CHEESE**

Tomato basil soup

Three cheeses and heirloom tomatoes

Brie, strawberries and walnuts

Smoked Gouda and bacon

Mac and cheese

***\$45 per person***

# Plated.

*A 26% 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 26% 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

**\$175 Per Person**

### BLACK ANGUS FILET AND JUMBO SHRIMP

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

**\$180 Per Person**

### BRAISED SHORT RIB AND CHILEAN SEA BASS

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

**\$190 Per Person**

### SAUTÉED CHILEAN SEA BASS

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

**\$150 Per Person**

## GRILLED FILET

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

**\$150 Per Person**

## ROASTED ORGANIC CHICKEN

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

**\$135 Per Person**

## BRAISED SHORT RIB OF BEEF

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

**\$135 Per Person**

## SEARED SCOTTISH SALMON FILET

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

**\$135 Per Person**

## VEGETARIAN ENTRÉES

### SAUTÉED GNOCCHI

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

**\$110 Per Person**

### SOY TOFU STEAK

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

**\$110 Per Person**

### ROASTED VEGETABLE NAPOLEON

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

**\$110 Per Person**

## KID'S MEAL

*Served with fresh fruit cup and fries*

## CRISPY CHICKEN TENDERS ULTIMATE PEPPERONI PIZZA CHEESY MAC N CHEESE

**\$44 Per Child**

# Buffets.

*Chef attendant required on carved-to-order at \$200 per chef, with one chef per 100 people. A surcharge of \$8 per person will be applied for groups fewer than 50. A 26% 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

**\$145 per person**

## **A TASTE OF ITALY**

### **MINESTRONE 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

**\$150 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

***\$190 per person***



# Desserts.

A 26% 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

**\$23 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

**\$32 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

**\$25 per person**

## FRENCH MACARON BAR

*Choice of three*

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

**\$25 per person**





# Desserts.

*A 26% 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

***\$33 per person***

## CHOCOHOLIC BAR

Chocolate fudge brownies

Flourless chocolate cake

Chocolate ganache mousse cake

Mocha cappuccino tart

White chocolate torte

Chocolate truffles

***\$44 per person***

## SWEETS OF ITALY

Chocolate and vanilla biscotti

Tiramisu

Strawberry Napoleons

Assorted cannolis

Cappuccino gelato

Tiramisu gelato

Italian petite cookies

***\$42 per person***

# Brunch.

*A surcharge of \$8 per person will be applied for groups fewer than 50. A 26% 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

***\$55 per person***

Bottomless bloody marys or mimosas

***Add \$18 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

***\$48 per person***

Bottomless bloody marys or mimosas

***Add \$18 per person***







# Late Night.

*A 26% 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

**\$50 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

**\$50 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

**\$55 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

**\$50 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

**\$42 per person**

# Bar mixology.

Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Cashier is 200 per cashier for up to four hours with one cashier per bar. Additional hours are 100 per cashier. Cash bar sales do not apply towards food and beverage minimums. Prices are subject to 26% service charge and 7.75% state sales tax. Cash bars include all service charge and tax. All menus and prices are subject to change.

## BRANDS

### CRAFT

Vodka | Tito's Handmade  
Gin | Bontanist  
Rum | Sailor Jerry  
Bourbon | Maker's Mark  
Scotch | Monkey Shoulder  
Tequila | Patrón Silver  
Cognac | Hennessy VSOP

### PREMIUM

Vodka | Absolut  
Gin | Beefeater  
Rum | Bacardi  
Bourbon | Old Forester  
Scotch | Johnnie Walker Red  
Tequila | Milagro Silver  
Cognac | Hennessy VS

### CALL

Vodka | Svedka  
Gin | Seagram's  
Rum | Castillo  
Bourbon | Jim Beam  
Scotch | J&B  
Tequila | Sauza Blanco  
Cognac | Hennessy VS

## BEERS

### DOMESTIC | SELECT 3

Budweiser, Bud Light, Coors Light and Miller Lite

### IMPORT/CRAFT | SELECT 3

Heineken, Corona, Dos Equis, Blue Moon  
Belgian White, Samuel Adams Boston Lager, Voodoo Ranger Juicy Haze IPA

## HOST BAR

Craft brands | **17 per drink**  
Premium brands | **16 per drink**  
Call brands | **15 per drink**  
Domestic beer | **10 per drink**  
Imported beer | **11 per drink**  
House wine | **15 per drink**  
Decoy wine | **20 per drink**  
Juices | Waters | Soft drinks | **6 per drink**

## CASH BAR

Craft brands | **18 per drink**  
Premium brands | **17 per drink**  
Call brands | **16 per drink**  
Domestic beer | **10 per drink**  
Imported beer | **11 per drink**  
House wine | **16 per drink**  
Juices | Waters | Soft drinks | **6 per drink**





# Bar mixology continued.

*Bartenders are 200 per bartender for up to four hours with one bartender per 75 people. Additional hours are 100 per bartender. Prices are subject to 26% service charge and 7.75% state sales tax. All menus and prices are subject to change. All package bars include choice of 3 domestic and 3 imported/craft beers, house wines, cordials, juices, soft drinks, and bottled water. Packages require minimum of 50 people.*

## PACKAGES

### CRAFT

One hour | **42 per person**

Two hours | **74 per person**

Three hours | **106 per person**

Four hours | **138 per person**

### PREMIUM

One hour | **38 per person**

Two hours | **62 per person**

Three hours | **86 per person**

Four hours | **110 per person**

### CALL

One hour | **33 per person**

Two hours | **53 per person**

Three hours | **73 per person**

Four hours | **93 per person**

### BEER AND WINE

One hour | **28 per person**

Two hours | **46 per person**

Three hours | **64 per person**

Four hours | **82 per person**

## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

### GRAPEFRUIT PALOMA

Rum, vodka or tequila | grapefruit-elderflower Barmalade, pineapple juice and Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey | blood orange-guava Barmalade and Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin | mango-habanero Barmalade, pineapple juice and Omni sour

### APPLE-PEAR CRUSH

Vodka or gin | apple-pear Barmalade, orange liqueur and Omni sour

## MOCKTAILS

Add a selection of Barmalade-inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice and lime

**16 per drink**

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour and Angostura Bitters

**16 per drink**

# Wine rack.

*Bartenders are \$200 per bartender for up to four hours with one bartender per 75 people. Additional hours are \$100 per bartender. Prices are subject to 26% service charge and 7.75% state sales tax. All menus and prices are subject to change. † House Wines*

## WINES

### WHITE AND BLUSH

Hayes Ranch | California | rosé | **70 per bottle**

Decoy by Duckhorn | California | rosé | **80 per bottle**

Decoy by Duckhorn | California | sauvignon blanc | **80 per bottle**

† Bulletin Place | Australia | sauvignon blanc | **60 per bottle**

† Bulletin Place | Australia | chardonnay, unoaked | **60 per bottle**

Hayes Ranch | California | chardonnay | **70 per bottle**

Decoy by Duckhorn | California | chardonnay | **80 per bottle**

### RED

Hayes Ranch | California | merlot | **70 per bottle**

† Bulletin Place | Australia | merlot | **60 per bottle**

† Bulletin Place | Australia | cabernet sauvignon | **60 per bottle**

Decoy by Duckhorn | California | merlot | **80 per bottle**

Hayes Ranch | California | cabernet sauvignon | **70 per bottle**

Decoy by Duckhorn | California | cabernet sauvignon | **80 per bottle**

### SPARKLING WINES

† Campo Viejo | Spain | cava brut | **60 per bottle**

Chandon | California | rosé | **75 per bottle**

Chandon | California | brut | **75 per bottle**



A romantic night scene in a courtyard. A man and a woman are seated on the edge of a large, square stone fire pit. The man is wearing a light-colored, patterned kurta and white trousers, while the woman is in a vibrant, multi-colored sari with a silver blouse. A large, bright fire burns in a metal brazier on a pedestal behind them. The courtyard is paved with large stone tiles and features several outdoor seating areas with blue and yellow cushions. In the background, a two-story building with arched windows and doors is visible, with warm interior lights glowing through. Trees and bushes are decorated with strings of warm white lights, creating a cozy and festive atmosphere.

Delight  
*in every* moment.

# 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.



# Wedding details.

## **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.



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starts here.

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