

Event Menu

A long table is set for an event, featuring white linens, glassware, and colorful floral centerpieces in wooden planters. The table is set with white linens, glassware, and silverware. The centerpieces are made of various flowers in wooden planters. The background is a blurred outdoor setting with greenery and more tables.

OMNI RANCHO LAS PALMAS RESORT & SPA
EVENTS MENU



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v Vegetarian

vg Vegan

gf Gluten-Friendly

df Dairy-Free

n Contains Nuts

Prices are subject to 26% service charge and 7.75% state sales tax. All menus and prices are subject to change.



CONTINENTAL BREAKFAST

All continental breakfasts are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, and assorted Numi hot tea selection. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 26% service charge and 7.75% state sales tax. All menus and prices are subject to change.

RANCHO SIMPLE

FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

PASTRY SHOP'S SELECTION OF BREAKFAST PASTRY BASKET

Croissant, danish and assorted muffins

FRESH-SLICED SEASONAL FRUITS AND ASSORTED BERRIES

38 per person

RANCHO SPA

FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

STEEL-CUT OATMEAL

Brown sugar, local dates, golden raisins and cinnamon

FRESH SEASONAL FRUITS AND ASSORTED BERRIES

BUILD YOUR OWN PARFAIT BAR

Fage yogurt, honey, granola, dried fruits and roasted nuts

CHEF'S CHOICE OF MUFFINS

Morning glory and raisin bran muffins *gf*

Sweet butter, jams, preserves

42 per person

RANCHO DELUXE

FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

FRESH-SLICED SEASONAL FRUITS AND ASSORTED BERRIES

HONEY-VANILLA YOGURT

Granola

ASSORTED BOXED CEREALS

Milk and skim milk

PASTRY SHOP'S SELECTION OF BREAKFAST PASTRY BASKET

Croissant, Danish and assorted muffins

BAGEL BISTRO STATION

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

44 per person



BREAKFAST BUFFETS

All breakfast buffets are served with freshly brewed Stance regular coffee, Stance decaffeinated coffee, and assorted Numi hot tea selection. Prices are based on 90 minutes of continuous service. Requires a minimum of 25 people. Prices are subject to 26% service charge and 7.75% state sales tax. All menus and prices are subject to change. A surcharge of 7 per person will be applied for buffet service for groups fewer than 50.

LAS FLORES BUFFET FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

SEASONAL FRUIT DISPLAY

ASSORTED CEREAL

Milk and skim milk

SCRAMBLED FARM-FRESH EGGS

APPLEWOOD-SMOKED BACON

GRILLED PORK SAUSAGE

RANCHO BREAKFAST POTATOES

THICK-CUT FRENCH TOAST

Berry compote

PASTRY SHOP'S SELECTION OF BREAKFAST PASTRY BASKET

Croissant, Danish and assorted muffins

53 per person

FIESTA SUNRISE MEXICAN BREAKFAST BUFFET

FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

SEASONAL FRUIT DISPLAY

SCRAMBLED EGGS

Tomatoes, green chiles and cheddar cheese

BREAKFAST QUESADILLAS

Machaca, eggs and jack cheese

APPLEWOOD-SMOKED BACON

SWEET POTATO, CHICKEN & CHORIZO HASH

PASTRY SHOP'S SELECTION OF BREAKFAST PASTRY BASKET

CINNAMON CONCHAS

55 per person



BREAKFAST BUFFETS

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PALMS SUNRISE

FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

SEASONAL FRUIT DISPLAY

GRANOLA

ASSORTED INDIVIDUAL FRUIT YOGURTS

BAGEL BISTRO STATION

Plain, raisin, sesame and whole wheat bagels
Chive, strawberry and honey whipped cream cheeses

CLASSIC EGGS BENEDICT

SCRAMBLED FARM-FRESH EGGS

CINNAMON THICK-CUT FRENCH TOAST

Warm maple syrup and mixed berry compote

APPLEWOOD-SMOKED BACON

GRILLED PORK SAUSAGE PATTIES

ROASTED YUKON GOLD POTATOES

PASTRY SHOP'S SELECTION OF BREAKFAST PASTRY BASKET

Croissant, Danish and assorted muffins
56 per person

MIRAGE SUNRISE

FRESH JUICE

Orange, apple, grapefruit, cranberry, pineapple, tomato

STEEL-CUT OATMEAL

Dates, golden raisins, brown sugar

FAGE YOGURT, DRIED CRANBERRIES, GRANOLA, ROASTED NUTS

SEASONAL FRUIT DISPLAY

ROASTED VEGETABLE AND GOUDA EGG WHITE FRITTATAS

SCRAMBLED FARM-FRESH EGGS

SWEET POTATO & ROASTED VEGETABLE HASH

JEWELED QUINOA

CHEF'S CHOICE OF MUFFINS & CROISSANTS

Raisin bran, blueberry, morning glory muffins and butter croissant *gf*

Sweet butter, almond butter, jams and preserves
53 per person



BREAKFAST ENHANCEMENTS

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

Can only be added to an existing menu.

Maple-blueberry sausage, applewood-smoked bacon, old-style sausage, grilled ham or chicken-apple sausage | 9 per person

Roasted vegetable and Gouda frittatas | 9 per person

Buttermilk pancakes, maple syrup | 8 per person

Cinnamon swirl French toast, berry compote | 8 per person

Jumbo croissant, applewood-smoked bacon, scrambled eggs, provolone | 14 per person

Scrambled Egg Beaters | 8 per person

Scrambled egg whites | 8 per person

Cheesy scrambled farm-fresh eggs | 8 per person

Eggs Benedict | 14 per person

Hard-boiled eggs | 34 per person

Steel-cut oatmeal | 7 per person

Corned beef or carnitas hash | 9 per person

Quesadillas, salsa bar | 9 per person

Ham, egg, cheese burritos | 14 per person

Buttermilk biscuit, sausage patty, scrambled eggs, American cheese | 14 per person

Bistro gourmet bagels and cream cheese | 72 per person

Sliced smoked salmon, traditional garnishes | 17 per person

Sausage patty, scrambled eggs and American cheese on toasted English muffin | 14 per person



BREAKFAST STATIONS

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

Can only be added to an existing menu.

† 200 chef fee for 2 hours apply

OMELETTE †

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

24 per person

LAS PALMAS SMOOTHIES

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

14 per person

OATMEAL BRÛLÉE

Banana or berry

10 per person

WAFFLE BAR †

Strawberry-orange compote, whipped cream and warm maple syrup

17 per person





PALM SPRINGS AM BREAKS

All A.M. breaks include freshly brewed Stance regular coffee, Stance decaffeinated coffee and assorted Numi hot tea. Prices are based on 30 minutes of service. Morning breaks service require a minimum of 25 people. Prices are subject to 26% service charge and 7.75% state sales tax. All menus and prices are subject to change.

RANCHO MIRAGE

Morning glory

Banana-pecan muffins *gf*

Mini berry parfaits

28 per person

EL PASEO

Vegetables | zucchini, golden squash, carrots, olives, cauliflower, broccoli, cucumbers, pear tomatoes

Hummus and sun-dried tomato hummus

Grilled naan bread

33 per person

HIGHWAY 111

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

33 per person

ENERGIZE BREAK

Coffee cream brownies

Chocolate chip brownies

Chocolate chip espresso beans

Mocha doughnut

Coffee cakes

35 per person





PALM SPRINGS PM BREAKS

Menus are priced per person. All prices are subject to change. A 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing. Prices are based on 30 minutes of service.

DESERT OASIS

Tortilla chips, salsa fresca, guacamole, and salsa verde

Warm pinto bean dip

Chocolate and raspberry empanada

Spanish crudité | chili-lime and sea salt

Watermelon agua fresca

Cinnamon churros

22 per person

EL PASEO

Vegetables | zucchini, golden squash, carrots, olives, cauliflower, broccoli, cucumbers, pear tomatoes

Hummus and sun-dried tomato hummus

Grilled naan bread

24 per person

CHOCOLATE BAR

Double-fudge brownies

Chocolate chunk cookies

Chocolate-covered raisins & pretzels

Warm s'mores with milk chocolate, toasted marshmallow and graham cracker

22 per person

7TH INNING STRETCH

Warm jumbo pretzels | yellow mustard

Buttered popcorn

Assorted mini candy bars

Individual ice cream sandwiches and Drumsticks

21 per person

EVERY DAY SUNDAE

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

28 per person



A LA CARTE SNACKS & SWEETS

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

INDIVIDUAL

- Granola bars | 6 each
- Assorted candy bars | 6 each
- Kind bars | 7 each
- Assorted individual Chobani yogurts | 8 each
- Ice cream and frozen fruit bars | 8 each
- Individual bags of Miss Vickie's Kettle Chips | 6 each
- Tortilla chips with salsa fresca | 9 each
- Assorted individual yogurts | 8 each

PER PERSON

- Guacamole | 8 per person
- Potato chips with blue cheese dip | 9 per person

PER POUND

- Deluxe mixed nuts | 29 per pound
- Gummy bears | 29 per pound

PER DOZEN

- Whole fresh fruit | 42 per dozen
- Assorted cookies | 65 per dozen
- Fudge brownies or blondies | 65 per dozen
- Lemon bars | 65 per dozen
- Assorted macarons | 65 per dozen
- Chocolate cake pops | 65 per dozen
- Chocolate-dipped strawberries | 66 per dozen
- Chocolate truffles | 66 per dozen
- Applewood-smoked bacon & cheddar cheese scone | 55 per dozen
- Blueberry scone | 55 per dozen
- Raspberry-chocolate chip coffee cake | 62 per dozen

- Assorted muffins | 64 per dozen



LUNCH BUFFETS

All lunch buffets include classic black iced tea. Lunch buffets are set for one-half hour. A surcharge of 8 per person will be applied for buffet service for groups fewer than 50. Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

CALIFORNIA STYLE

SALADS

Chilled golden gazpacho

Organic baby field greens | orange-honey vinaigrette and buttermilk ranch

Grapefruit and orange filets

Albacore tuna salad | toasted almonds, cilantro, julienne & carrots, cucumber and jalapeño-lime vinaigrette

ENTRÉES

Grilled chicken breast | sun-dried tomato-artichoke ragout, chicken jus

Beef skirt steak | roasted baby fingerling potatoes, chimichurri

Seared sea bass fillet | grilled asparagus and charred lemon

Tri-colored tortellini, charred tomato and pesto cream

ACCOMPANIMENTS

Steamed assorted vegetables

Artisan breads, whipped butter

DESSERTS

Lemon bars

Fresh fruit tart

Mini chocolate cupcake

76 per person

SOUTH OF THE BORDER

SOUP

Tortilla soup | avocado, chopped cilantro, queso fresco and tortilla strips

SALAD

Ensalada | field greens, roasted corn, cucumbers, tomato wedges, tortilla strips, queso fresco, jicama, orange segments and tequila-lime dressing

ENTRÉES

Three-cheese and green chile enchiladas

Beef fajitas

Shredded chicken tinga

ACCOMPANIMENTS

Mexican rice

Corn and flour tortillas

Tri-colored tortilla chips

Salsa bar

DESSERTS

Mexican-inspired dessert selection with tres leches cake, flan, cinnamon-toasted churros

Horchata

68 per person



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THE STADIUM

SALADS

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

Rancho potato salad, old fashion coleslaw and fresh fruit salad

ENTRÉES

Grilled angus beef burgers

All beef hot dogs

Grilled chicken breast

Vegetarian black bean chili with cheddar cheese and diced onion

ACCOMPANIMENTS

Crispy fried onion rings and potato chips

Sliced tomato, onion, lettuce, sliced dill pickles, cheddar, Swiss, & Muenster cheese, Thousand Island dressing, mustard, ketchup and mayonnaise

Rolls and buns

DESSERTS

Apple streusel

Fudge brownie

Chocolate chip blondie

Rice crispy

68 per person

ITALIAN BISTRO

SOUP

Vegetable minestrone soup

SALADS

Caesar salad | 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

ENTRÉES

Grilled asparagus | toasted almonds

Chicken saltimbocca | marsala wine sauce

Grilled Atlantic salmon | tomato & fennel fondue, herb-roasted pee wee potatoes

Three-cheese ravioli marinara with shaved parmesan

ACCOMPANIMENTS

Garlic bread

DESSERTS

Tiramisu

Cannolis

Vanilla panna cotta

75 per person



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BUTCHER BLOCK DELI SOUP

Tomato basil bisque

SALADS

Farmers market salad | balsamic and ranch dressing

Yukon Gold potato salad

Fusilli pasta salad | tri-color bell peppers, shaved parmesan, red onions, sun-dried tomatoes, olives and tangy herb vinaigrette

Albacore tuna salad

Chicken salad

ENTRÉES

Sliced deli platter | smoked turkey, Black Forest ham, roast beef, aged cheddar cheese, provolone, Muenster and Swiss cheeses

ACCOMPANIMENTS

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

Mayonnaise, whole grain and Dijon mustards

Assorted sliced breads and rolls

DESSERTS

Strawberry shortcake

Mini Boston cream pie

Crème brûlée tart

Pastry shop selection of cookies

66 per person

RANCHO DELUXE SALADS

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

Euro greens salad | frisée, radicchio, butter lettuce, toasted walnuts, strawberries, parmesan cheese and rosemary-lemon dressing

Caprese

Campanelle pasta salad

SANDWICH DISPLAYED

Smoked turkey BLT on onion bread

Sliced roast beef & cheddar on whole wheat

Grilled veggies with sprouts & tofu in a spinach tortilla wrap

ACCOMPANIMENTS

Pastrami, Swiss, grain mustard on a baguette

Pesto grilled chicken | provolone, tomato, watercress on focaccia

DESSERTS

Lemon meringue

Fresh fruit tarts

Cheesecake lollipops

Chocolate pot de crème

70 per person



LUNCH BUFFETS

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EXECUTIVE LUNCHEON

SALAD BAR

Baby kale, little gem, California spring mix

Baby pear tomatoes, grilled asparagus, heirloom carrots

Roasted cauliflower, watermelon radish, edamame

Shaved parmesan, Maytag blue cheese

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

ENTRÉES

Grilled New York steak

Citrus-glazed chicken breast

Herb-seared salmon paillard

ACCOMPANIMENTS

Breads, rolls, sweet butter

DESSERTS

Vanilla panna cotta

Fresh fruit tart

Lemon meringue tart

Chocolate tart

Mini New York cheesecake

79 per person



RANCHO GOURMET BOXED LUNCHES

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. Choice of up to 4 lunches. Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

ROASTED TURKEY CLUB

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

55 per person

CHIPOTLE CHICKEN WRAP

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

55 per person

ROAST BEEF & CHEDDAR

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

55 per person

ITALIAN HERO

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

55 per person

RANCHO WRAP COMBO

Turkey club wrap half | smoked bacon, jack cheese, lettuce, tomatoes, whole grain aioli, spinach wrap

Roast beef wrap half | iceberg, tomatoes, horseradish sauce, cheddar, whole wheat tortilla

55 per person

GRILLED VEGGIE WRAP

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

55 per person

COBB SALAD

Mixed greens, | diced turkey, avocado, blue cheese, diced tomatoes, applewood-smoked bacon and buttermilk ranch dressing

55 per person

CHICKEN CAESAR SALAD

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

55 per person

ASIAN SALAD

Shredded Napa cabbage and romaine | marinated skirt steak, julienned carrots and green onions, Mandarin segments, cilantro and sesame dressing

55 per person



PLATED LUNCHES

All plated lunches are served with freshly brewed regular and decaffeinated Stance coffee and specialty Numi tea selection. Plated lunches include choice of appetizer, cold or hot entrée and dessert. Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

APPETIZERS | CHOOSE ONE

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

Spinach salad | crispy onions, tomatoes, carrots, sun-dried tomato, applewood-smoked bacon and whole grain Dijon dressing

Wild mushroom soup | california cream and chives

French onion soup gratinée | Herb croûton and Swiss cheese

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

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

Chilled golden tomato gazpacho | crème fraîche and chives

COLD ENTRÉES

SWEET CHILI GINGER CHICKEN SALAD

Grilled chicken breast | iceberg, Napa, crispy wontons, scallions, water chestnuts, bean sprouts and ginger soy dressing

56 per person

TUNA NIÇOISE SALAD

Seared rare ahi tuna | farmers market greens, red bliss potatoes, haricots vert, tomatoes, capers, Kalamata olives, garlic crostini and tarragon dressing

58 per person

CHICKEN CAESAR SALAD

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

56 per person

ROAST TURKEY COBB SALAD

Farmers market greens | applewood-smoked bacon, chopped egg, avocado, tomatoes, blue cheese and sun-dried tomato dressing

56 per person

CARNE ASADA STEAK SALAD

Grilled carne asada | shredded cabbage, julienned peppers, diced tomato, cilantro, romaine lettuce, roasted corn, crispy tortilla shell and cilantro-lime dressing

60 per person



PLATED LUNCHES

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HOT ENTRÉES

BAKED SALMON FILLET

Saffron Israeli couscous | tomato & caper relish, wilted greens and lemon beurre blanc

66 per person

APPLE CIDER-BRINED CHICKEN BREAST

Charred artichoke risotto | sautéed baby vegetables and truffle jus

62 per person

GRILLED NEW YORK STRIP

Red onion jam | fingerling potatoes, baby carrots, broccolini, cabernet reduction

72 per person

PAN-SEARED SEA BASS

Charred tomato sofrito, roasted garlic parmesan risotto, asparagus and herb vin blanc

69 per person

MOROCCAN STIR-FRY

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

63 per person

DESSERTS | CHOOSE ONE

Vanilla bean crème brûlée | seasonal berries with vanilla shortbread cookies

Chocolate pot de crème | seasonal fresh fruit, butter cookies and nonpareils

Fresh fruit tart | pastry cream, raspberry jam and mixed berry sauce

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

New York cheesecake | sugar cookie and mixed berry compote



HORS D'OEUVRE

Minimum order of 25 pieces per item. Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

COLD SELECTION

- Brie, grape and walnut canape | 10 per piece
- Heirloom tomato caprese pick with balsamic fig glaze | 10 per piece
- Melon spears with prosciutto | 10 per piece
- California roll with lump crab | 10 per piece
- Filled dates with spicy Boursin cheese | 10 per piece
- Curried chicken coupelle, date chutney | 10 per piece
- Shrimp ceviche shooter | 10 per piece
- Chilled jumbo shrimp with lemon and cocktail sauce | 10 per piece
- Charred tuna lollipop | 10 per piece
- Smoked salmon and asparagus | 10 per piece
- Peppered beef tenderloin with horseradish crème and mini baguette | 10 per piece
- Ahi poke and chuka salad | 10 per piece
- Crab spoon, cucumber sofrito | 10 per piece

HOT SELECTION

- Fried vegetable spring roll with orange Thai sauce | 10 per piece
- Southwestern-marinated chicken stick | 10 per piece
- Mushroom stuffed with Boursin cheese | 10 per piece
- Asiago asparagus, sun-dried tomato pesto | 10 per piece
- Crispy Thai chicken on sugar cane stick | 10 per piece
- Mini sausage calzones with marinara sauce | 10 per piece
- Curried vegetable samosa | 10 per piece
- Edamame potsticker with ponzu sauce | 10 per piece
- Pork carnitas empanada | 10 per piece
- California date, almond wrapped in applewood-smoked bacon | 10 per piece
- Blue crab cake with lemon aioli | 10 per piece
- Roasted achiote lamb chop with ancho sauce | 10 per piece
- Mini beef wellington with truffled demi-glace | 10 per piece
- Tempura shrimp sweet Thai chili | 10 per piece
- Scallops, applewood-smoked bacon with pomegranate molasses | 10 per piece
- Five-spice seared beef saté with red ginger glaze | 10 per piece
- Asian-wrapped shrimp with ponzu sauce | 10 per piece



CARVING DISPLAYS

All items served with silver dollar rolls. All items carved by an attendant at 200 per attendant. Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

DISPLAYS

ROASTED ACHIOTE-RUBBED NEW YORK STRIP

Ancho jus

690 (serves up to 35)

SLOW-ROASTED WHOLE TURKEY

orange & cranberry relish

550 (serves up to 30)

HONEY MUSTARD KUROBUTA PORK LOIN

Pan jus

500 (serves up to 30)

SALMON & SCALLOP COULIBIAC

White wine saffron sauce

550 (serves up to 30)

PRIME RIB OF ROAST BEEF

Horseradish cream, natural jus

798 (serves up to 40)

COLORADO LEG OF LAMB

fresh mint demi-glace

530 (serves up to 25)

THREE PEPPERED-CRUSTED BLACK ANGUS TENDERLOIN

roasted shallot cabernet reduction

660 (serves up to 18)





EXHIBITION STATIONS

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

† Prices are based on one hour reception, with a chef's fee of 200

STATIONS

SOUTHWESTERN STATION †

Shrimp and tofu fajitas

Carne asada and chicken tinga

Flour tortillas, guacamole, salsa verde, pico de gallo, sour cream, cilantro cabbage slaw and charred cilantro salsa

46 per person

RISOTTO STATION †

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

46 per person

CHINA WOK †

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

Vegetable spring rolls

Shrimp fried rice

Five-spice chicken skewers

Chopsticks | soy sauce and spicy chili sauce

48 per person

PASTA STATION †

Campanelle pasta | sautéed shrimp and pesto cream

Cheese ravioli | marinara

Additional warm toppings: Grilled chicken, Italian sausage, wild mushrooms, marinated artichokes, asparagus, Roma tomato, basil

Relish, chili flakes, shredded parmesan cheese

46 per person

SLIDER BAR | 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 harissa aioli

BBQ short rib | caramelized onions and sharp cheddar

47 per person

RECEPTION

| OMNI RANCHO LAS PALMAS RESORT & SPA

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HORS D'OEUVRE DISPLAYS

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

DISPLAYS

CHILLED VEGETABLE CRUDITÉ

Crisp vegetables | gourmet olives,
cool cucumber ranch dip and roasted garlic hummus

450 (serves up to 50)

ANTIPASTO DISPLAY

Marinated artichokes | asparagus, wild mushrooms,
grilled green and gold zucchini, tri-color peppers,
roasted cipollini onions, eggplant, marinated olives,
Gorgonzola & fontini cheese, prosciutto,
Tuscan salami, rustic artisan breads

550 (serves up to 40)

SEASONAL FRUIT DISPLAY

Honey yogurt and assorted berries

400 (serves up to 50)

ATLANTIC-SMOKED SALMON

Capers | red onions, dill crème fraîche,
chopped eggs and mini bagels

500 (serves up to 30)

INTERNATIONAL CHEESE AND DRIED MEATS

Assorted cheeses | cured meats,
fresh California grapes, European crackers
and sliced baguettes

725 (serves up to 50)

BAKED RANCHO WHEEL OF BRIE

Wheel of brie wrapped in sourdough loaf,
toasted almonds, and sourdough bread

300 (serves up to 25)





DESSERT

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

Prices are based on one hour reception

CHOCOLATE BAR

Chocolate-covered strawberries

Assorted dipped macaroons

Chocolate truffles

Mini chocolate cupcakes

39 per person

SWEETS OF ITALY

Dipped almond & pistachio biscotti

Tiramisu

Cannoli

Vanilla panna cotta

36 per person

POP BAR

Chocolate cake pops

Vanilla cake pops

Red velvet cake pops

36 per person

CLASSICS

Crème brûlée tarts

Fresh fruit tarts

Baba au rum

Chocolate-dipped strawberries

New York cheesecake lollipop

39 per person

RECEPTION

| OMNI RANCHO LAS PALMAS RESORT & SPA

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PLATED DINNERS

All plated dinners are served with baked rolls, sweet butter and freshly brewed regular and decaffeinated Stance coffee and specialty Numi tea selection.

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

MENU ONE

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

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

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

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

170 per person

MENU TWO

Baby iceberg wedge | Roma tomato, blue cheese, spiced applewood-smoked bacon and buttermilk ranch dressing

Black Angus filet & jumbo shrimp | Vegetable bundle, roasted shallot and sweet potato tart

Deconstructed Black Forest cake | Cherry sauce and dark chocolate spiral

163 per person

MENU THREE

Heirloom tomato | burrata cheese, basil, fig balsamic glaze

Garlic & rosemary chicken breast & grilled salmon | twice-baked potato, haricots vert, baby carrots, tomato & caper relish, pan jus

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

128 per person

MENU FOUR

Baby lettuce & cucumber bouquet | goat cheese, pickled red onions, candied walnuts, balsamic vinaigrette

Grilled filet | caramelized cipollini, mushroom risotto, asparagus, oven-charred tomato and barolo reduction

Opera cake | praline white chocolate sauce

132 per person





PLATED DINNERS

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

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

MENU FIVE

Little gem, Maytag blue cheese, spiced walnuts, cherry heirloom tomato and champagne vinaigrette

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

Granny Smith apple layer cake | salted caramel sauce
132 per person

MENU SIX

Hearts of romaine | shaved parmesan and basil olive crostini

Seared Scottish salmon | peewee potato cake, wilted greens, heirloom carrots, poached tomato and lemon vin blanc

Apple tart tartin | caramel apple sauce and cinnamon cream
121 per person

MENU SEVEN

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

Herb-roasted boneless Shelton Farms chicken | mashed Yukon gold potatoes, baby carrots, grilled artichoke and natural jus

New York cheesecake | mixed berry compote and Chantilly cream
121 per person

PLATED VEGETARIAN ENTRÉE OPTIONS

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

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

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



DINNER BUFFETS

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

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

COUNTRY ROAD BBQ

149 per person | 200+ chef fee

SOUP

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

SALADS

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

Yukon gold potato salad

Homestyle coleslaw

Penne pasta salad

Wedges of watermelon

ENTRÉES

Baked half chicken | Pan jus

BBQ pork ribs

Grilled New York strip steak with house steak sauce

ACCOMPANIMENTS

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

Molasses baked beans

Freshly baked cornbread, cheese rolls and honey butter

Roasted vegetables and grilled corn cobbettes

DESSERTS

Apple pie

warm fruit cobbler

pecan pie

dark chocolate macadamia mud pie



DINNER BUFFETS

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BAJA MEXICO

138 per person

SOUP

Tortilla soup | Avocado, cilantro, queso fresco, and tortilla strips

SALADS

Baja green salad | Tomatoes, nopales, roasted corn, lime-spiced jícama, 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 grilled skirt steaks

Sea bass Veracruz

Achiote chicken breast

ACCOMPANIMENTS

Ranch-style pinto beans

Mexican rice

Warm flour tortillas

Mexican breads and butter

DESSERT

Tres leches

Cinnamon rice pudding

Caramel flan

Assorted Mexican wedding cookies



DINNER BUFFETS

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A TASTE OF ITALY

143 per person

SOUP

Minestrone pisto

SALADS

Classic Caesar salad | Romaine lettuce, herb-garlic croutons, parmesan cheese and Caesar dressing

Grilled vegetable antipasti | zucchini, eggplant, asparagus, tomatoes and red onions

Red and gold tomato caprese | Buffalo mozzarella, arugula, basil and garlic oil

ENTRÉES

Chicken piccata | mushroom risotto and lemon caper beurre blanc

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

Lamb osso bucco | white bean al forno and pan jus

ACCOMPANIMENTS

Three-cheese ravioli | pesto cream

Broccolini, roasted peppers, charred lemon

CARVED TO-ORDER

Rosemary-barolo marinated

New York strip | barolo demi glace

200+ chef fee

DESSERTS

Tiramisu

Mascarpone cannoli

Vanilla panna cotta



DINNER BUFFETS

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LOBSTER BAKE

180 per person

SOUP

Manhattan clam chowder in sourdough bowls

SALADS

Baby artichoke salad | Mesculin greens, organic spinach, chopped egg, tomatoes, crispy onions, julienned bell peppers, Maytag blue cheese, carrots, cucumbers, balsamic herb and buttermilk ranch dressings

Tuna Niçoise salad | Seared tuna, haricots vert, fingerling potatoes and Kalamata olives

ENTRÉES

Kielbasa sausages

Crab-stuffed Maine lobster | Herb breadcrumbs, Drawn Butter

Roasted chicken with rosemary jus

Grilled beef tenderloin medallions | Madeira wine sauce

ACCOMPANIMENTS

Sweet corn on the cob

House-made freshly baked rolls and sweet butter

DESSERTS

Lemon cheesecake

Coconut macarons

Mango mousse trifle



DINNER BUFFETS

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CALIFORNIA BEACH BBQ

160 per person

STATION I

Build your own

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

Baby mixed greens salad | balsamic and buttermilk dressings

Marinated artichoke salad

Grilled vegetables and mushrooms

STATION II | GRILL

New York steaks | Sautéed tri-color peppers and BBQ steak sauce

200+ chef fee

STATION III

Santa Monica fish & chips | Potato wedges, spicy ketchup, tartar sauce and malt vinegar

Chilled shrimp on ice | Cocktail sauce and remoulade

STATION IV

Boardwalk clam and corn chowder served in San Francisco sourdough bowl

Herb-marinated chicken

Roasted garlic fingerling potatoes

Seasonal vegetables

STATION V

Strawberry shortcake

Lemon bar

New York cheesecake lollipops

Chocolate chip cookies



DINNER BUFFETS

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Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

SPORTS BAR MANIA

143 per person

STATION I | NACHOS

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

STATION II

Loaded potato skins

Chicken wings | Teriyaki, chipotle BBQ and blue cheese dip

All-beef hot dogs | Sauerkraut, onions, ketchup, mustard and relish

STATION III | PIZZA

Pizzeria & Caesar salads

California Caesar salad

Traditional pepperoni & cheese,
Italian sausage & cheese,
four-cheese & oregano,
Italian sausage, peppers, mushroom & cheese

Grated parmesan cheese and crushed red peppers

STATION IV | CARVING STATION

Black Angus New York | house steak sauce

Roasted turkey breast

Cranberry chutney, mustard, mayonnaise and silver dollar rolls

200+ chef fee

STATION V

Popcorn, Cracker Jack, bag of peanuts, chocolate chip cookies and Red Vine

Ice cream sandwich

Fudgesicle

Sorbet bars

Drumsticks

Creamsicle



A LA CARTE BEVERAGES

Menus are priced per person. All prices are subject to change. 26% service charge and 7.75% sales tax will be applied to all food and beverage pricing.

BEVERAGES

- Stance regular or decaf coffee | 110 per gallon
- Assorted Numi hot teas | 110 per gallon
- Iced tea or lemonade | 80 per gallon
- Fruit and herb-infused water | 25 per gallon
- Assorted Coca-Cola products | 6 each
- Vitamin water | 7 each
- Acqua Panna natural spring water | 7 each
- S.Pellegrino Essenza flavored sparkling mineral water | 6 each
- S.Pellegrino sparkling mineral water | 6 each
- Coconut water | 8 each
- Pure Life water | 6 each
- Classic black iced tea | 80 per gallon
- Assorted Kohana canned coffee drinks | 8 each
- Enroot cold brew tea | 8 each
- Fresh juice | Orange, apple, grapefruit, cranberry, pineapple, tomato | 80 per gallon
- Red Bull | Energy Drink or Sugarfree | 9 each
- Gatorade and Powerade sports drinks | G2 Grape, Fruit Punch, Zero Glacier, Zero Lemon-Lime | 8 each
- Naked fruit juice & smoothies | 8 each

BEVERAGE PACKAGE À LA CARTE

HALF DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

40 per person

FULL DAY

Stance regular & decaffeinated coffee, assorted Numi hot teas, iced tea, soft drinks, bottled still water, sparkling water

80 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 | 17 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

BEVERAGES

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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

BEVERAGES

| OMNI RANCHO LAS PALMAS RESORT & SPA

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

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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 | 65 per bottle

Decoy by Duckhorn | California |
rosé | 70 per bottle

Decoy by Duckhorn | California | sauvignon
blanc | 70 per bottle

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

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

Hayes Ranch | California |
chardonnay | 65 per bottle

Decoy by Duckhorn | California |
chardonnay | 70 per bottle

RED

Hayes Ranch | California | merlot | 65 per bottle

†Bulletin Place | Australia | merlot | 60 per bottle

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

Decoy by Duckhorn | California |
merlot | 70 per bottle

Hayes Ranch | California | cabernet
sauvignon | 65 per bottle

Decoy by Duckhorn | California | cabernet
sauvignon | 70 per bottle

SPARKLING WINES

†Campo Viejo | Spain | cava brut | 55 per bottle

Chandon | California | rosé | 60 per bottle

Chandon | California | brut | 60 per bottle



BANQUET & EVENT MENUS

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

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



DETAILS

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POLICIES

ELECTRICAL CHARGES

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

GENERAL INFORMATION

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

GUARANTEE

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

GUEST PACKAGES

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

41-000 Bob Hope Drive
Rancho Mirage, CA 92270
Attention: Convention Service Manager's Name
Hold For: Guest Name/Convention Name/
Conference Dates
Vendor Name (if applicable)

LIGHTING

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



POLICIES

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 there by 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 four persons on events greater than 100 guests. Additional attendees can be accommodated at 50% of the menu price.

NOISE ORDINANCE

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

POOLSIDE EVENTS

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

WEATHER

Any of the following locally forecasted weather conditions will require the relocation of an outdoor event to its indoor back-up location: (a) 40% or higher chance of precipitation, (b) temperatures below 60 degrees or over 100 degrees, (c) wind gusts in excess of 15mph. Decisions will be made no less than 6 hours prior to the scheduled start time. A client requested delay resulting in a double set-up will be assessed a service charge of 10 per guaranteed guest. Your Conference Services Manager can assist in arranging rental heaters for outdoor events if needed for an additional fee.

DETAILS

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CONTACT INFORMATION