



# GOLF 2025 CATERING MENU



**PACIFIC PALMS RESORT**

L.A.'S HILLTOP HIDEAWAY

One Industry Hills Parkway | City of Industry, CA 91744  
San Gabriel Valley  
626-854-2351  
[www.pacificpalmsresort.com](http://www.pacificpalmsresort.com)



INDUSTRY HILLS GOLF CLUB  
*at*  
PACIFIC PALMS RESORT

## Golf Breakfast

(Minimum 20 people)

### Continental Breakfast | \$21 per person

Assorted Breakfast Pastries including Danish, Mini Croissants and Muffins (1 piece per person)  
Fresh Coffee, Herbal Teas, Variety of 4oz Fresh Juices

### Breakfast Burrito | \$21 per person (add \$1 for split)

Scrambled Eggs, Chorizo Sausage, Potato Hash and Jack Cheese  
Fresh Coffee, Herbal Teas, Variety of 4oz Fresh Juices

### McYoupa Sandwich | \$21 per person

Fried Egg with Country Sausage Patty and American Cheese on a Toasted English Muffin  
Fresh Coffee, Herbal Teas, Variety of 4oz Fresh Juices

## Beverages | Fruits | Pastries

Coffee or Tea | \$78 per gallon (minimum 3 gallons)

Juice | \$75 per gallon (minimum 3 gallons)

Individual 8oz Cups of Juice | \$6 each

Assorted Whole Seasonal Fresh Fruits | \$55 (per dozen)

Assortment of Fruit Yogurts | \$54 (per dozen)

Croissants, Muffins and Danish Pastries | \$60 (per dozen)

Assortment of Mini Desserts | \$66 (per dozen)

24% Service Charge and applicable tax not included in listed prices. Prices listed are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



## Golf Box Lunch Combos

(Minimum 20 people)

**Combos Include:** Whole Fruit / Chips / Cookie / Soft Drink or Bottled Water

### Deli Box | \$33 per person

#### Traditional Sandwich

##### Choice of Two

Roast Beef  
Roasted Turkey Breast  
Black Forest Smoked Ham  
Chicken Salad  
Tuna Salad

with Cheese, Lettuce, Tomato, Mayonnaise  
served on Wheat, White or Hoagie

#### California Wrap Selections

##### Choice of Two

##### **Buffalo Chicken Wrap (Mild)**

Crispy Chicken Strips mixed with Buffalo Sauce, Blue Cheese and Cole Slaw  
wrapped in a Flour Tortilla

##### **Jack Daniel's BBQ Chicken Wrap**

Flame Broiled Chicken Breast with Jack Daniel's BBQ Sauce, Cheddar Cheese  
and Southwest Slaw wrapped in a Flour Tortilla

##### **Grilled Veggie Wrap**

Roasted Eggplant, Roasted Peppers, Zucchini Squash,  
Marinated Tofu with Balsamic Vinaigrette wrapped in a Flour Tortilla

##### **California Turkey "Club" Wrap**

Breast of Turkey with Avocado, Smoked Bacon, Roasted Tomato, Leaf Lettuce  
and Chipotle Mayonnaise wrapped in a Flour Tortilla



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## Golf Outdoor Hot Lunches

Food Station set-up fee of \$400 per station will apply | Maximum two stations per course.  
Food Station will be set on the golf course for a maximum period of 3 hours.  
(40 guest minimum per station)

**Includes:** Soft Drink or Bottled Water

### Philly Steak Sandwich | \$25 per person

Thinly Sliced Beef Steak, Grilled Onions, Bell Peppers, Melted Cheese on Brioche Bun  
(One per person)

### Taco Station | \$40 per person

Beef, Chicken, Fresh Corn or Flour Tortillas  
Rice, Beans, Salsa Station, Corn Chips

**Add Guacamole | \$3 per person (May vary per market price)**

### All-American Barbecue | \$42 per person

#### Choose Two Items

**BBQ Chicken** (1 per person)

**Grilled Angus Beef Hamburger** (1 per person)

**All Beef Hot Dog** (1 per person)

**Jack Daniel's BBQ Pork Ribs | add \$7 per person**

**Jack Daniel's BBQ Beef Short Ribs (6oz per person) | add \$9 per person**

Hamburger and Hot Dog Buns, Lettuce, Sliced Tomatoes, Sliced Onions,  
Pickle Relish, Mustard, Mayonnaise, Ketchup, Sliced Assorted Cheese,  
Potato Salad, Bag of Chips, Whole Fruit, Cookies

**\*Chef attendant fee of \$250 will apply per station if cook to order is requested**



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## Golf Plated Menu

(Minimum 20 people)

*Choose One Entrée or One Combination Plate and One Vegetarian Dish (see page 14).  
All Non-Vegetarian Entrées served with choice of Starch and California Seasonal Vegetables.*

**Includes:** Coffee / Tea / Iced Tea / Assorted Rolls and Butter,  
Choice of One Salad (see page 6) and One Dessert (see page 7)

### Entrée

(Higher price prevails for multiple Entrée selections – Maximum of 2)

**Grilled Chicken Breast** with Roasted Rosemary Chicken Jus **\$54**

**Grilled Salmon** with Tomato and Herb Relish **\$56**

**New York Strip Steak** with Herb Chimichurri Pesto **\$59**

**Ribeye Steak** with Cracked Pepper Bordelaise **\$70**

### Combination Entrées

**Grilled Chicken Breast and Grilled Salmon** with Dijon Cream Sauce **\$64**

**New York Steak and Pan Seared Salmon** with Sun Dried Tomato Demi-Glace **\$70**

**Ribeye Steak and Grilled Salmon** with Pinot Noir Reduction **\$74**

### Starches

(Choose One)

Wild Rice Pilaf

Garlic Mashed Potatoes

Red Bliss Crushed Potatoes

Steamed Jasmine Rice

Crispy Red Potatoes





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## **Golf Plated Salads**

(Included with Plated Menu)

### **Choice of One**

#### **Pacific Palms Resort Salad**

California Greens Wrapped in a Cucumber Ribbon with Orange Segments,  
Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan  
and Choice of Dressing:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

#### **Caesar Salad**

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese  
with Classic Caesar Dressing



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## Plated Desserts

(Included with Plated Menu)

**Strawberry Cheesecake**  
with Assorted Berries

**Chocolate Ganache Cake**  
with Raspberry Sauce

**California Fruit Tart**  
Filled with California Seasonal Fruits and Pastry Cream

**Mocha Cake**  
Coffee and Vanilla Scented Cake with Cappuccino Mousse

**Citrus Trio**  
Fruit Tart, Lemon Bar, Raspberry Macaron

**Chocolate Trio**  
Chocolate Covered Strawberry, Cappuccino Cup, Chocolate Ganache Square

## Buffet Dessert Selections

(Included with Buffet Menu only - Mini and Petite Bites)

### Choice of Three

Hawaiian White Cake  
Chocolate Mousse Cups  
Vanilla Sponge & Mousse Cups  
Carrot Cake Squares  
Strawberry Shortcake Squares  
Dark Chocolate Cake Squares  
Pecan Tarts  
Lemon Curd Tarts  
Key Lime Tarts  
Fruit Tarts  
Petit Fours  
Chocolate Ganache Tarts  
Cappuccino Cups  
Apple Crumble Bars  
Raspberry Bars  
Lemon Bars



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## Buffet Salads

(Included with Buffet Menus)

### Choice of Two

#### **Caesar Salad**

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese  
with Classic Caesar Dressing

#### **California Greens**

Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives  
with Choice of Two Dressings:  
(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

#### **Pacific Palms Potato Salad**

Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing

#### **Mediterranean Macaroni Salad**

Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette

#### **Quinoa Salad**

“Tabbouleh” Style

Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing

#### **Grilled Vegetable Salad**

Grilled Asparagus, Red, Yellow and Green Peppers, Basil, Parmesan Cheese  
with White Balsamic Dressing

#### **Tomato and Mozzarella Salad**

Diced Tomatoes and Mozzarella with Fresh Julienne Basil and Extra Virgin Olive Oil

#### **Arugula Salad**

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples,  
Dried Cranberries with Orange Vinaigrette





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## Golf Buffet Menu

(Minimum 25 people)

**Menu Includes:** Coffee / Tea / Iced Tea / Assorted Rolls & Butter / Seasonal Vegetables  
Your Choice of Two Salads (page 8) / One Starch (see below) / Dessert Display (see page 7)

### Golf Buffet | \$75 per person

#### Choice of Two Entrees

##### **Roasted Chicken**

with Dijon and Whole Grain Cream Sauce

##### **Citrus and Achiote Marinated Chicken**

with Tequila Lime Sauce

##### **Roasted Sirloin**

with Cracked Pepper Bordelaise

##### **BBQ Chicken**

with Jim Beam Bourbon Infused BBQ Sauce

##### **Lemon Pepper Seasoned Tri Tip**

with Red Wine Sauce & Crispy Onions

##### **Baked White Fish**

with White Cream Sauce

#### Choice of One Starch

Garlic Mashed Potatoes

Tri-Color Potato Medley

Oven Roasted Red Potatoes

Sweet Potato Mash

Steamed Jasmine Rice

Wild Rice Pilaf

All Buffets or Stations are displayed no more than 1.5 hours

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## Golf Classic Mexican Buffet | \$75 per person

(Minimum of 25 people)

**Includes:** Coffee / Tea / Iced Tea / Corn and Flour Tortillas / Chips and Salsa Bar  
Pork Pozole Soup with Limes, Chiles, Cilantro, Radishes and Onions

### Choice of Two Salads

Jicama and Green Salad	Mixed Greens Salad
Mexi-Cali Salad	Southwest Caesar Salad

### Choice of Two Entrées

Chicken Fajitas	Chile Verde
Carne Asada	Chile Colorado
Pork Carnitas	Cheese Enchiladas
Beef Barbacoa	

### Choice of Three Sides

Black Beans with Cilantro and Cumino  
Calabasitas, Sautéed Zucchini, Yellow Squash, Onions, Tomatoes  
Topped with Mexican Cheese  
Refried Beans  
Spanish Rice  
Southwest Rice

### Choice of Two Desserts

Chocolate Flan  
Churros  
Dulce de Leche Cake  
Strawberry Shortcake

### Suggested Enhancements

**Taco Station**  
**\$20 per person**  
Marinated Beef and Chicken  
with Corn and Flour Tortillas  
with Assorted Toppings

**Crispy Shrimp Tacos**  
**\$190 | 25 pieces**  
Tequila Marinated Rock Shrimp,  
Southwest Slaw and  
Cilantro Lime Cream

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**Golf Asian Buffet | \$68 per person**

(Minimum of 25 people)

**Includes:** Coffee / Tea / Iced Tea / Assorted Rolls and Butter

**Choice of Two Salads**

- |              |                      |
|--------------|----------------------|
| Mixed Greens | Sesame Chopped Salad |
| Caesar Salad | Asian Style Slaw     |

**Choice of Two Entrées**

- |                                 |                        |
|---------------------------------|------------------------|
| Kung Pao Chicken                | Pepper Beef            |
| Stir Fry Chicken and Vegetables | Beef and Broccoli      |
| Mongolian Beef                  | Sweet and Sour Chicken |

**Choice of Two Sides**

- Vegetable Chow Mein (Stir Fry)
- Vegetarian Fried Rice (Stir Fry)
- Steamed Jasmine Rice
- Classic Rice Pilaf

**Choice of Two Desserts**

- Green Tea Cake
- Mini Fruit Tarts
- Strawberry Shortcake
- Pecan Tart

**Suggested Enhancements**

**Dim Sum Station**  
**\$180 | 25 Pieces**

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal

**Sushi Platter**  
**\$190 | 40 Pieces**

Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger

**Ahi Tuna Tacos**  
**\$190 | 25 Pieces**

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

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## Golf Classic Italian Buffet | \$74 per person

(Minimum of 25 people)

**Includes:** Coffee / Tea / Iced Tea / Garlic Bread / Minestrone Soup

### Choice of Two Salads

Chop House Salad                      Caprese Salad  
Mediterranean Pasta Salad      Cucumber, Tomato and Feta Salad

### Choice of Two Entrées

Chicken Scallopini with Lemon,      Steak Oreganato with Garlic, Herbs  
Fresh Tomato and White Wine Sauce      and Olive Oil  
Chicken Piccata with Lemon Caper Sauce      Pork Saltimbocca with Prosciutto and Sage  
Chicken Cacciatore                      Beef Osso Buco | Add \$4 Per Person

### Choice of Two Sides

Broccoli with Garlic and Olive Oil  
Baked Penne Pasta with Marinara and Mozzarella  
Eggplant Parmesan  
Balsamic Roasted Vegetables  
Green Beans with Lemon Caper

### Choice of Two Desserts

Cannolis  
Tiramisu  
Italian Cookies  
Lemon Tarts

### Suggested Enhancements

**Pasta Station**  
**\$20 | Per Person**  
**Chef Attendant | \$250**  
Combination of Pastas, Sauces  
and Condiments Served to Order

**Caprese Skewers**  
**\$160 | 25 Pieces**  
Tomato, Fresh Mozzarella,  
Basil, Garlic and  
Balsamic Reduction

**Antipasto Display**  
**\$27 | Per Person**  
Assorted Meats and Vegetables  
with Hummus, Assorted Crackers  
and Toasted Baguettes

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**Golf Classic Barbecue Buffet | \$84 per person**

(Minimum of 25 people)

**Includes:** Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Chili Bean Soup  
 An Assortment of BBQ Sauces and Cornbread

**Choice of Two Salads**

- |                             |                        |
|-----------------------------|------------------------|
| Traditional Macaroni Salad  | California Green Salad |
| Southern Style Potato Salad | Caesar Salad           |
| Tangy Coleslaw              |                        |

**Choice of Two Entrées**

- |   |   |
|---|---|
| Dry Rub Smoked Beef Brisket<br>with St. Louis BBQ Sauce | Slow Roasted Pork Shoulder<br>with Tangy Barbecue Sauce |
| Grilled Chicken Breast<br>with Jack Daniel's BBQ Sauce  | Barbecued Baby Back Ribs<br>with Smoky BBQ Sauce        |
| Southern Style Fried Chicken                            |   |

**Choice of Three Sides**

- Baked Beans
- Corn on the Cob
- Collard Greens with Bacon
- Mac-N-Cheese

**Choice of Two Desserts**

- Apple Tart
- Banana Pudding Cups
- Pineapple Upside Down Cake
- Strawberry Shortcake

**Suggested Enhancements**

**BBQ Grilling Station**  
**Chef Attendant Fee | \$250**  
**and Set-Up Fee | \$400**  
*(In addition to Menu Price)*  
 (Outdoor Function Space Only)

**Pineapple Chicken Skewers**  
**\$175 | 25 Pieces**  
 With Teriyaki Glaze

**Jack Daniel's Pulled Pork**  
**Potato Skins**  
**\$175 | 25 Pieces**  
 Served with Monterey Jack  
 Cheese, Diced Tomatoes  
 and Crispy Onions

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## Vegetarian Options

### Four Cheese Ravioli

with Wild Mushroom, Sautéed Spinach, Asparagus  
and Blistered Tomato Relish over Marinara  
**(vegetarian)**

### Chili Garlic Grilled Tofu Steak

Served with Black Bean Cilantro Pancake, Baby Bok Choy, Edamame  
with Soy-Sesame Glaze  
**(vegetarian / vegan)**

### Kale and Mushroom Ravioli

Sautéed Spinach, Asparagus and Blistered Tomato / Red Pepper Marinara  
**(gluten-free / vegan)**

### Grilled Eggplant Steak

and Vegetables with Snow Peas, Carrot-Ginger Puree  
Sweet Peppers and Braised Kale  
**(gluten-free / vegan)**

### Fire-Roasted Amarillo Squash

with Blistered Cherry Tomato Relish, Roasted Chili-Carrots, Crispy Red Potatoes, Mojo Verde  
**(gluten-free / vegan)**

### Marinated Forest Mushroom

with Creamy White Balsamic, Smashed Fingerling Potatoes, Roasted Chili-Carrots,  
Cauliflower and Broccoli  
**(gluten-free / vegan)**





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***Menu Enhancements***

(Must Accompany Full Menu)

**Pasta Bar | \$20 per person**

**Chef Attendant Required | \$250**

(25 Person Minimum)

**Pastas**

Penne, Fettuccini, Four Cheese Ravioli

**Sauces**

Basil Tomato Marinara, Creamy Pesto, Parmesan Alfredo

**Condiments**

Shaved Parmesan Cheese, Basil Pesto, Garlic Bread

**Taco Bar | \$20 per person**

(25 Person Minimum)

Marinated Beef and Chicken with Corn and Flour Tortillas

**Salsa Bar**

Pico De Gallo, Salsa Roja, Salsa Verde, Diced Red Onion,  
Chopped Cilantro, Sour Cream, Fried Jalapeños  
and Corn Tortilla Chips

Add Guacamole | \$3 per person *(May vary per market price)*

**Cheese Pizza | \$16 per person**

(25 Person Minimum)

**Additional Toppings | \$4 per topping**

Pepperoni, Onions, Olives, Jalapeño, Bacon, Bell Peppers  
Sausage, Pineapple, Tomatoes



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***Menu Enhancements***

(Must Accompany Full Menu)

**\*Carved Roasted Turkey Breast | \$360 | Serves 40**

Served with Turkey Gravy and Cranberry Compote

**\*Carved Honey Glazed Ham | \$360 | Serves 40**

Served with Honey Mustard Sauce

**\*Carved Roasted Prime Rib | \$630 | Serves 40**

Served with Rosemary Au Jus, Creamy Horseradish,  
and Straight Horseradish

**\*Carved Steamship of Beef | \$1,200 | Serves 80-100**

Served with Rosemary Au Jus and Horseradish Sauce

**\*Crispy Chinese Style Pig | \$1,200 | Serves 80-100**

Served with Hoisin, Sambal and Pig Sauce

***\*Chef Attendant Required | \$250***



## Bar Services

The bartender charge of \$300 will be waived with a minimum of \$950 in bar sales per bar. California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.

### Host Bar\* / Cash Bar

Choose One	House Brand	\$12.00
	Premium Brand	\$15.00
	Super Premium	\$18.00
	House Wines	\$12.00
	Domestic Beer	\$9.00
	Imported Beer	\$10.00
	Mineral Water	\$7.00
	Assorted Fruit Juices	\$7.00
	Soft Drinks	\$7.00

(\*24% Service Charge and Applicable Tax not included in listed prices)  
 (Current sales tax for cash sales)

### Beverages

Lemonade, Juice or Fruit Punch	\$75 per gallon
Champagne Punch	\$130 per gallon
Coffee / Tea Station	\$78 per gallon

(24% Service Charge and Applicable Tax not included in listed prices)

*Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk and can cause birth defects during pregnancy.*

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## **Wine List**

### **Bubbles**

House Sparkling Wine	\$45
Codorniu “Anna” Brut Cava, Spain	\$50
Chandon Brut, Napa Valley	\$65
Mumm Napa Prestige, Napa Valley	\$98
Taittinger Brut, France	\$135

### **Chardonnay**

Sycamore Lane, California	\$45
Robert Mondavi, Napa Valley	\$55
Martin Ray, Sonoma, California	\$60
Sonoma Cutrer, Sonoma, California	\$78

### **Pinot Grigio / Sauvignon Blanc**

Ruffino Pinot Grigio, Veneto, Italy	\$48
Charles Krug Sauvignon Blanc, St. Helena, Napa Valley	\$68

### **Merlot**

Sycamore Lane, California	\$45
Gainy, Santa Ynez	\$75

### **Cabernet Sauvignon**

Sycamore Lane, California	\$45
Robert Mondavi, NV	\$55
Joel Gott 815, Central Coast	\$58
Montes Alpha, Chile	\$67
Hess Estate “Allomi”, Napa Valley	\$98

### **Non-Alcoholic**

Martinelli’s Sparkling Cider California	\$35
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## Miscellaneous Charges

(Other items to be advised)

**Banquet Labor Fee | \$200 per attendant** (up to 3 hours)  
**Each Additional Hour | \$80**

Special Assistance

**Cake Cutting Fee | \$8 per slice**

**Cocktail Server | \$200 per attendant** (up to 3 hours)

**Corkage Fee | \$25 per 750ml bottle**

Wine, Champagne & Apple Cider only.

No Magnums or Spirits

**Dance Floor (Parquet Wood) | Price to be advised**

Other Colors - Special Order

**Early Set Up Fee | Room Rental fee applies**

(If space available)

**Easels | \$10 per easel**

First one at no charge

**Linen Color | Special order price to be advised**

Standard Colors (Black, White and Ivory)

Special Linen – Two week notice required to order

**Menu Tastings | Menu pricing applies**

One complimentary tasting for two guests for minimum food and beverage spending of \$10,000 plus tax and service charge.

Each additional guest at full menu price.

**Risers – 4'x 8' | \$25 per section**

**Stanchions | \$10 per stanchion**

Line Control

**Votive Candles | \$7 per table**

3 Per Table

**White Glove Service | \$12 per server**

Butler Style

**Electrical Fee | Based on requirements**

**Band | \$200 & Up**

**DJ, Video Montage, or Photo Booth | \$100**

(Pricing for additional electrical needs to be advised)

**Outdoor Events | Two week notice required**

**Patio Umbrellas | Price to be advised**

**Upright Heaters | Price to be advised**

**Existing Heaters in Pavilion Tent – No Charge**

**Additional Forced Air Heaters for Tent |**

**Price to be advised**

*(Subject to availability)*

**Same Day Room Setup Changes**

Subject to minimum fee of \$750 and up per change

**Overtime Fee | \$1,000**

Based on availability



## TERMS & CONDITIONS

### Deposit / Payment

In order to confirm your meeting or event, a 30% non-refundable deposit is required along with the signed contract. Failure to return the signed contract and deposit on the due date will result in the release of the function space. Final payment is due at least 30 business days prior to the event by cash, credit card, wire transfer or check. If less than 30 business days, personal & business checks cannot be accepted.

### Guarantee

The final number of guests attending scheduled event must be confirmed 96 hours in advance and will be considered as the final guarantee for room set up and food preparation. In the event fewer people attend than contracted, you will be charged per the contracted amount. Each banquet room has a minimum food and beverage guarantee established and function rooms are assigned by the number of guests anticipated to attend. Should the guest count increase or decrease substantially, Pacific Palms Resort reserves the right to change your originally assigned room to more comfortably accommodate your guarantee according to catering department guidelines.

### Set Up Arrangements / Linens

After advising us of your seating requirements, a diagram will be created to best suit your needs. This diagram along with the corresponding Banquet Event Order (BEO) must be signed and returned as approval. Set-Up changes on the day of the event will incur a minimum of \$750 and up per change. Events come with standard hotel linens however, the rental of Specialty Linens are available at an additional charge.

### Prices / Menu

Your Catering or Conference Services Manager must receive your menu selections and event details no later than 30 business days prior to your scheduled function. All food and beverage prices do not include the taxable 24% service charge and current sales tax. Additional items selected will be subject to applicable fees, service charge and tax. No Food or Beverage is allowed to be brought into the hotel without written approval from Pacific Palms Resort management.

### Beverages

Host / Cash bar service can be provided for scheduled event. The \$300 bartender fee will be waived if a minimum of \$950 in sales per bar is met. Should a cocktail server be requested, there will be a \$200 charge per attendant (up to 3 hours). All beverage prices are charged per drink. Legal/proper identification will be requested from anyone consuming alcoholic beverages. The legal age to consume alcohol is 21. Any bar(s) added within 72 hours or less of the event will incur a \$750 set-up fee per bar in addition to a \$200 labor fee.

### Cancellations

Notice of Cancellation must be received in writing and acknowledged by your Catering or Conference Services Manager. All monies received (including deposit) are non-refundable. Additional funds may be due depending on when the cancellation takes place. Refer to contract cancellation assessment clauses.

### Drones & Fog / Smoke / Haze Machines

Per FFA Regulations and for the privacy, safety and security of Hotel's guests, drones are not permitted to fly over the area of Pacific Palms Resort / Industry Hills Golf Club or inside the facilities.

Also, Pacific Palms Resort does not allow any type or size of fog / smoke / hazing machines within the property

### Sleeping Rooms

Pacific Palms Resort has 292 deluxe guest rooms and suites at special rates for family and friends.