



Experience An *Unforgettable* Desert Wedding

Thank you for considering Desert Willow Golf Resort as the host site for your wedding day. Located in sunny Palm Desert, California, Desert Willow Golf Resort is one of the Desert's premier wedding venues. Whether you are planning an intimate gathering for 20 or grand affair for 200 our scenic view of emerald greens and majestic mountains is the perfect backdrop for your special day. Our talented culinary team has assembled complete wedding packages from casual to gourmet for you to choose from. If you do not find exactly what you have in mind we are happy to design a package that suits you. Our experienced events and catering team is waiting to provide you with assistance to create an event that will be remembered.

Wedding Packages

All Wedding Packages Include

- ♥ 5 Hours of Event Time ~ 1 Hour Cocktail Reception and 4 Hours Dinner Dance
- ♥ Reception Setup ~ Banquet Tables and Chairs, Votive Candles, Table Numbers and Stands, And Gift and Guest Book Tables,
- ♥ China, Glassware, and Flatware
- ♥ Dance Floor
- ♥ Cake Display Table, Cake Cutting, and Service

Silver Package

- ♥ One Hors D'Oeuvres Display During Cocktail Hour
- ♥ Floor Length Black or White Linen and Ivory Napkins for Receptions

Gold Package

- ♥ Upgraded Hors D'Oeuvres Display or 2 Passed Hors D'Oeuvres during Cocktail Hour
- ♥ Soft Hosted Bar During Cocktail Hour
- ♥ Floor Length Black or White Linen and Ivory Napkins for Reception
- ♥ Champagne Toast

Platinum Package

- ♥ Upgraded Display and 2 Passed Hors D'Oeuvres or 4 Passed Hors D'Oeuvres During Cocktail Hour
- ♥ Well Hosted Bar during Cocktail Hour
(\$4 Additional per person for Upgrade to Premium Hosted Bar)
- ♥ Floor Length Black or White Linen for Reception
- ♥ Choice Colored Napkins for Reception
- ♥ Champagne Toast



Cocktail Hour

Silver Package

- ♥ One of the Following Displays
 - ♥ Chips and Dips
 - ♥ Vegetable Crudites

Gold Package

- ♥ Soft Hosted Bar
- ♥ One of the Following Upgraded Displays
 - ♥ International Fruit and Cheese
 - ♥ Antipasti

~OR~

- ♥ Select Two of the Following Passed Hors D'Oeuvres
 - ♥ Tomato Basil Bruschetta on Petite Baguettes
 - ♥ Mushroom Caps
 - ♥ Spinach and Feta Cheese Spanakopita
 - ♥ Jerk Chicken Satay
 - ♥ Cucumber Cups with Chicken Salad
 - ♥ Coconut Shrimp

Platinum Package

- ♥ Well Hosted Bar (Upgrade to Premium Hosted Bar for \$4 additional per person)
- ♥ One of the Following Upgraded Displays and Two Passed Hors D'Oeuvres
 - ♥ International Fruit and Cheese
 - ♥ Antipasti

~OR~

- ♥ Select Four of the Following Passed Hors D'Oeuvres
 - ♥ Tomato Basil Bruschetta on Petite Baguettes
 - ♥ Mushroom Caps
 - ♥ Spinach and Feta Cheese Spanakopita
 - ♥ Jerk Chicken Satay
 - ♥ Cucumber Cups with Chicken Salad
 - ♥ New York Steak Crostini with Tomato and Lemon Spread
 - ♥ Coconut Shrimp

Desert
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Plated Dinner Menu

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Starter Selections

Please Select One for All Guests

Caesar Salad

With Focaccia Croutons and Parmesan Cheese Served with Traditional Caesar Dressing

Boston Bibb

Boston Lettuce Leaves, Cucumbers, Shaved Carrots, and Tomatoes Served with Herb Vinaigrette

Walnut and Pear Salad

Mixed Greens, Candied Walnuts, Fresh Pears, and Gorgonzola Cheese Served with Toasted Walnut Vinaigrette

Desert Willow Wedge

Iceberg Lettuce with Bacon and Tomatoes

Coachella Valley Salad

Mixed Greens, Orange Supremes, Dates, Raspberries, and Jicama Served with Passion Fruit Dressing

Mushroom Veloute Soup

Carrot Ginger Soup

Lobster Bisque

Side Selections

Please Select One Starch and One Vegetable Side for All Entrees

Starch Sides

Garlic Mashed Potatoes | Chateau Potatoes | Scalloped Potatoes | Carrot Kaffir Lime Mashed Potatoes
Rice Pilaf | Rissotto

Vegetable Sides

Cauliflower and Broccoli Floret | Sautéed Green Beans with Roasted Almonds
Miniature Vegetable Napoleon Honey and Cumin Glazed Mini Carrots | Seasonal Vegetable Medley

Entree Selections

Please Select up to Two Options for All Guests

Pan Seared Free Range Chicken
With White Wine Shallot Sauce

Chicken Provençal
With Tomato Ragout

Seared Salmon
With Orange Tarragon Sauce

Sliced Bistro Steak
With Bordelaise Sauce

Chicken Supreme and Prawns
Sautéed with Mild Chili and Paprika Butter

Beef Short Ribs and Seared Sea Scallops
Braised in Beef Jus

Salmon Filet and Medallions of Beef
With Green Peppercorn Sauce

Filet Mignon and Shrimp Scampi
With Red Wine Reduction

Filet of Seabass
With Fennel Sauce

Filet Mignon with Crab Cakes
Filet Served with Red Wine Reduction
Paired with Crab Cakes and Romesco Sauce

Buffet Dinner Menu

Starter Selections

Please Select Three of the Following Items

Caesar Salad

Mixed Greens Salad

Tomatoes, Cucumbers, Jicama, Shaved Carrots,
and Croutons with Assorted Dressings on the Side

Spinach Salad

Baby Spinach with Cherry Tomatoes, Shaved
Onions, Focaccia Croutons, and Toasted Walnuts
With Roasted Pepper Vinaigrette

Caprese Salad

Tomato and Basil Bisque

Tortilla Soup

New England Clam Chowder

Side Selections

Please Select Three of the Following Items

Steamed Seasonal Vegetable Medley

Creamy Spinach

Vegetable Ratatouille

Steamed Asparagus

Garlic Mashed Potatoes

Potatoes Au Gratin

Roasted Red Potatoes

With Rosemary and Garlic

Tomato Provencal

Roasted Tomato with Bread Crumbs and Fresh
Herbs

Entree Selections

Please Select Three of the Following Items

Chicken Piccata

Chicken Medallions with White Wine Lemon Caper Sauce

Medallions of Mahi Mahi

Hazelnut Crusted Mahi Mahi Medallions with Citrus Vinaigrette

Dry Rubbed Tri-Tip

Butternut Squash Ravioli

With Creamy Chestnut Sauce

Herb and Garlic Roasted Chicken

Medallions of Salmon

Crab Crusted Medallions with a Creamy Lobster Sauce

Roasted Free Range Chicken

Served with Herb and Chicken Jus

Add a Carving Station

Roasted Turkey Breast

Whole Glazed Virginia Ham

Pork Tenderloin

Herb Rubbed Rib Eye of Beef

Herb Roasted Prime Rib



Additional Menu Selections

Vegetarian Selections

Pesto Portobello Pasta

Grilled Portobello Mushroom, Spinach Linguine, Sundried Tomatoes, and Pesto Sauce

Grilled Vegetable Napoleon (Vegan Friendly)

Sauteed Spinach, Roasted Red and Green Bell Peppers, Grilled Onion and Tomato Topped with a Portobello Mushroom

Children's Meals

Children Ages 12 and Younger

All Children's Meals include Juice or Milk

Chicken Fingers

Served with Ketchup, French Fries and Fresh Fruit

Mini Cheeseburger Sliders

Two Sliders with Cheddar Cheese Accompanied By French Fries and Fresh Fruit

Chicken or Cheese Quesadilla

The Candy Bar

A Fanciful Display of 5 Varieties of Candy in Your Wedding Colors in Our Decorative Glass Jars and Bowls, Including Scoops for Serving and Paper or Cellophane Bags to Send Your Guests Home with A Sweet Treat

Tuxedo and Gown Strawberries

Strawberries Dressed in White and Dark Chocolate Tuxedos and Gowns, Served After Dinner with Coffee or Served with Your Cake

Additional Options

Specialty Linens

See Director of Catering for Swatches and Pricing

Passed Signature Welcome Drink

Strawberries or Raspberries Floating in Your Champagne Toast

Audio Visual Projector and Screen

Chair Covers

Remote Bar

Charger Plates

Vendor Meals

Photographers, DJs, Videographers

Desert Willow Beef Burger

With Cheddar Cheese, French Fries, Petite Salad, And Soft Drink

Late Night Snack Stations

Beef Sliders and French Fries

Chicken Tenders and Fries

Served with Assorted Dipping Sauces

Pizza

Cheese, Pepperoni, and Spinach

Taco Bar

Sweet Treats

Ice Cream Sundae Bar

Choice of Two Flavors of Ice Cream with Assorted Toppings

Chef's House Made Ice Cream

Please See Director of Catering for Flavors

Chef's House Made Sorbet

Lemon, Grapefruit, and Mango

Coffee Bar

Regular and Decaffeinated Coffee, Chocolate Swizzle Sticks, Whipped Creams, Cinnamon, Flavored Creamers, and Homemade Biscotti

Valet Parking

Parking is available free of charge. Valet parking can be arranged at additional fees. Pricing dependant on guest count and duration of event.



Bar Packages

Premium Hosted Bar

Premium Liquors, Well Liquors, House Champagne, House Wine, Beer, Soft Drinks, Fruit Juices, And Mineral Water (Shots not included)

One Hour

Two Hours

Three Hours

Four Hours

Five Hours

Well Hosted Bar

Well Liquors, House Champagne, House Wine, Beer, Soft Drinks, Fruit Juices, and Mineral Water (Shots not included)

One Hour

Two Hours

Three Hours

Four Hours

Five Hours

Soft Hosted Bar

House Wine, Beer, Soft Drinks, Fruit Juices, and Mineral Water

One Hour

Two Hours

Three Hours

Four Hours

Five Hours

Hosted Non-Alcoholic Beverages

Soft Drinks, Fruit Juices, and Mineral Water

All Evening

Hosted on Consumption

Priced per Beverage

Premium Drinks

Well Drinks

House Champagne

Wine

Beer

Soft Drinks / Fruit Juices

Bottled / Mineral Water

Toast

Priced per person

Champagne or Sparkling Cider

Wine with Dinner

Priced per Bottle. Please see Director of Catering

For a full Wine List

Desert Willow House Wine

Wedding Coordination Services

Understanding who is responsible for particular aspects of your wedding will help you achieve a smooth and successful event and ensure no last minute surprises. Clear communication, defined tasks, and specific attention to detail will make all the difference in the world when it comes to enjoying your wedding day.

Your Catering Director / Venue Representative

Are the experts on how your wedding will work at this particular property.

They will provide you with a personalized tour of the venue, act as a menu consultant for all food and beverage selections, detail your banquet event order, catering contract, create an estimate of charges outlining your financial commitments to the venue, create a floor plan of your function space for you to provide seating arrangements, arrange your menu tasting, ensure a seamless transition to the venue's Banquet Captain, and outline all of your event specifics to ensure that it is communicated by flawlessly to the operational team of the venue that will be working the event the day of your wedding.

Desert Willow Wedding Coordination Services

Desert Willow offers day of Wedding Coordination Services for stress-free planning

- ♥ Includes Detailed Wedding Planning Consultations and Planning Sessions
- ♥ Create a Comprehensive Timeline for Your Wedding Day
(From Arrival of the First Vendor to the End of the Evening)
- ♥ Deliver Copies of the Timeline to All Vendors and Coordinates with Vendors Day Of For Deliveries and Setup Along with Timeline Events (Grand Entrance, First Dance, Toasts, Cake Cutting, Etc)
- ♥ On-Site Liaison Between Your Family, Bridal Party, and All Vendors, Including Delivery of Flowers, Cake, Entertainment, Etc. to Create a Seamless Operation
- ♥ Arrange, Escort Cards, Place Cards, Favors, Toasting Glasses, and Any Personal Items. Oversee Decor Installments (as applicable).
- ♥ Coordinate Your Reception: Grand Entrance, Toasts, First Dance, and Cake Cutting
- ♥ Collect Any Personal Items You May Have Brought at the Conclusion of the Reception

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