



# Wedding Packages

2021 - 2022



38-995 Desert Willow Drive | Palm Desert, CA | 92260 | 760.346.7060 Ext. 103 | [www.desertwillow.com/weddings](http://www.desertwillow.com/weddings)





# Perfect Pairings Begin at Desert Willow

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. 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.



# Ceremony and Reception Venues



## Lakeview Terrace

Ceremony Capacity  
Up to 300

Reception Capacity  
Up to 250 with a dance floor

## Firecliff Terrace

Ceremony Capacity  
Up to 125

Reception Capacity  
Up to 80; with a dance floor 60



## Event Lawn

Ceremony Capacity  
Up to 300

Reception Capacity  
Up to 200 with a dance floor



## Palm Desert Terrace

Cocktail Hour  
Up to 100



## Firecliff Ballroom

Ceremony Capacity  
Up to 300

Reception Capacity  
Up to 250 with a dance floor





# Wedding Packages

## Silver Package

\$82 TO \$100 PER PERSON

Choice of Plated or Buffet Dinner

Hors D'Oeuvres Display  
During Cocktail Hour

## Gold Package

\$97 TO \$116 PER PERSON

Choice of Plated or Buffet Dinner

2 Passed Hors D'Oeuvres  
During Cocktail Hour

Soft Hosted Bar  
During Cocktail Hour

## Platinum Package

\$109 TO \$127 PER PERSON

Choice of Plated or Buffet Dinner

4 Passed Hors D'Oeuvres  
During Cocktail Hour

Premium Hosted Bar  
During Cocktail Hour

One Tray Passed Signature  
Drink During Cocktail Hour

## Included Amenities in All Packages

6 Hours Event Time (\$500 each additional hour) • China, Glassware, Flatware • Dance Floor

Complimentary Site Use for Groups Over 50 (less than 50 incurs a \$1,500 Site Fee)

1 Hour Guest Arrival and Ceremony • 1 Hour Cocktail Reception • 4 Hours of Dinner and Dancing

Ceremony Setup: Banquet Chairs, Lemon Water Station, Gift/Guest Book Tables, Sound System,

Wireless Microphone • Choice of Colored Napkin • Table Numbers and Stands

Reception Setup: Banquet Tables and Chairs • Votive Candles

White Chiavari Chairs (Upgrade to Choice Color of Chiavari Chair for additional cost)

Cake Display Table, Cake Cutting and Service • Floor Length Black or White Linen

ALL FOOD AND BEVERAGE CHARGES ARE SUBJECT TO 22% SERVICE FEE AND 7.75% SALES TAX

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# Cocktail Hour

## Silver Package

\$82 TO \$100 PER PERSON

Chips and Dips • Vegetable Crudite

UPGRADE TO GOLD PACKAGE HORS D'OEUVRES FOR \$3 PER PERSON

ADD A CHAMPAGNE TOAST FOR \$3 PER PERSON

## Gold Package

\$97 TO \$116 PER PERSON

Soft Hosted Bar during Cocktail Hour • Champagne Toast

(House Wine and Champagne, Beer, and Non-Alcoholic Beverages)

UPGRADE TO WELL HOSTED BAR DURING COCKTAIL HOUR - \$5 PER PERSON

ADD ONE TRAY PASSED SIGNATURE DRINK DURING COCKTAIL HOUR - \$5 PER PERSON

Select two of the following passed Hors D'oeuvres during cocktail hour

Fresh Tomato and  
Basil Bruschetta

Coconut Shrimp

Bacon Wrapped Dates

New York Steak Crostini

Open Faced Kobe Beef  
and Brie Sliders

Jerk Chicken Satay

Mushroom Caps  
with Spinach Stuffing

Cucumber Stuffed  
with Chicken Salad

Cheese Puff

UPGRADE TO PLATINUM PACKAGE HORS D'OEUVRES - \$2 PER PERSON

## Platinum Package

\$109 TO \$127 PER PERSON

Select four of the following passed Hors D'oeuvres during cocktail hour

Fresh Tomato and  
Basil Bruschetta

Coconut Shrimp

Bacon Wrapped Dates

New York Steak Crostini

Ahi Poke

California Roll

Open Faced Kobe Beef

Jerk Chicken Satay

Mushroom Caps  
with Spinach Stuffing

Cucumber Stuffed  
with Chicken Salad

Cheese Puff

Duck Breast Skewers

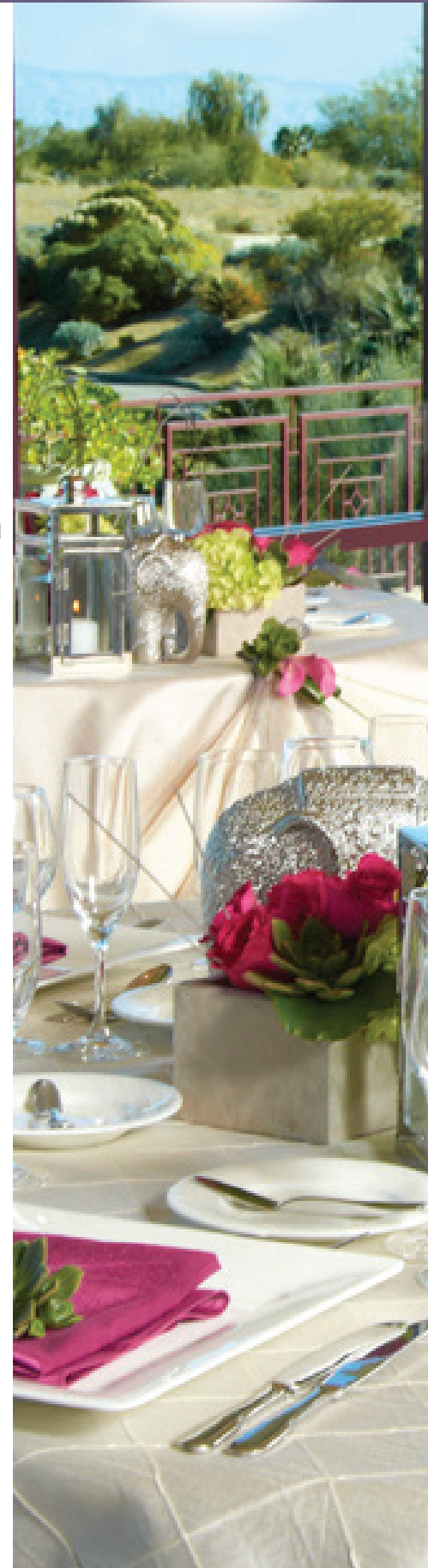
Pistachio Walnut Goat Cheese  
Skewer

## Enhance Your Event

ADD AN UPGRADED DISPLAY (Serves 50 Guests)

International Cheese Display \$575 • Sushi Display \$900

Antipasti Display \$595 • Chilled Seafood Display \$900



# Plated Dinner Menu

## Starter Selections

Please select one starter

### Caesar Salad

Romaine lettuce, focaccia croutons and parmesan cheese served with traditional Caesar dressing

### Boston Bibb Salad

Boston lettuce leaves, cucumbers, shaved carrots and tomatoes with herb vinaigrette

### Desert Willow Wedge

iceberg lettuce, bacon, tomatoes and choice of dressing

### Coachella Valley Salad \$2 additional

mixed greens, orange supremes, dates, raspberries, and jicama with passion fruit dressing

### Mushroom Veloute Soup Carrot Ginger Soup

Lobster Bisque \$2 additional

## Side Selections

Please select one starch and one vegetable

### STARCH SIDES

Garlic Mashed Potatoes

Parsnip Puree

Scalloped Potatoes

Black Rice Risotto

Carrot Kaffir Lime Mash

Wild Mushroom Risotto

### VEGETABLE SIDES

Sauteed Green Beans with Roasted Almonds

Sauteed Asparagus

Honey and Cumin Glazed Carrots

Roasted Seasonal Vegetables

Steamed Broccolini

## Entree Selections

Please select up to two entrees

Pan Seared Chicken \$82/\$98/\$109  
free range chicken  
with white wine shallot sauce

Seared Salmon \$85/\$101/\$112  
with orange tarragon sauce

Sliced Bistro Steak \$86/\$101/\$112  
with Bordelaise sauce

Chicken Supreme \$88/\$103/\$114  
and a Prawn  
sauteed with mild chili & paprika butter

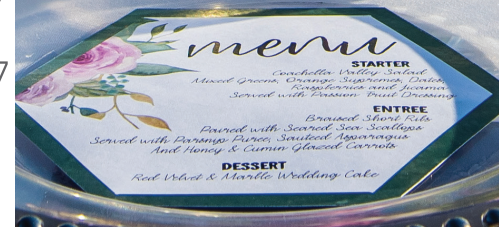
Beef Short Ribs \$88/\$103/\$114  
and Seared Scallops  
braised in beef au jus

Salmon Filet \$93/\$109/\$120  
and Beef Medallions  
with green peppercorn sauce

Filet Mignon \$93/\$109/\$120  
and Shrimp Scampi  
with red wine reduction

Filet of Seabass \$101/\$116/\$127  
with fennel sauce

Filet Mignon \$101/\$116/\$127  
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

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, toasted walnuts with  
roasted pepper vinaigrette

Caprese Salad

Quinoa Tabbouleh Salad

Carrot Ginger Soup

Seasonal Salad

## Side Selections

Please select three of the following

Steamed Seasonal Vegetables

Cast Iron Bacon Green Beans

Roasted Brussel Sprouts

Potatoes Au Gratin

Yukon Gold Mashed Potatoes

Roasted Red Potatoes  
with Rosemary and Garlic

Forbidden Rice Risotto

Cream of Polenta  
with Parmesan Cheese

## Entree Selections

Please select three of the following

Chicken Picatta

chicken medallions with white wine lemon caper sauce

Medallions of Mahi Mahi

hazelnut crusted Mahi Mahi medallions with citrus vinaigrette

Dry Rubbed Tri-Tip

Roasted Free Range Chicken  
with herb and chicken au jus

Butternut Squash Ravioli (Vegetarian Friendly)  
with creamy chestnut sauce

Lemon Grass Grilled Salmon

Herb Garlic Roasted Chicken

Medallions of Salmon  
crab crusted medallions with a creamy lobster sauce

\$86 PER PERSON / \$101 PER PERSON / \$112 PER PERSON

## Carving Stations

Enhance your buffet by adding a carving station

Pork Tenderloin \$4 additional

Herb Roasted Prime Rib \$6 additional

Beef Wellington \$9 additional



# Additional Menu Selections

## Vegetarian Selections

Pesto Portobello Pasta  
spinach linguine, grilled Portobello mushrooms, sundried tomatoes,  
pesto sauce

Grilled Vegetable Napoleon (Vegan Friendly and Gluten Free)  
sauteed spinach, roasted red and green peppers, grilled onion, and  
tomato topped with a Portobello mushroom

\$75 PER PERSON / \$89 PER PERSON / \$99 PER PERSON

## Childrens Selections

Children Ages 12 and Younger  
Child's Plated Meal \$35 per child  
with french fries and fresh fruit  
includes juice or milk

Please select one for all children

Chicken Fingers

Mini Cheeseburger Sliders  
two beef sliders with cheddar  
cheese

## Late Night Snacks

add \$2 per person for tray passed

Cheese Sliders \$8 per person  
served with french fries

Chicken Tenders \$8 per person  
served with french fries

Mini Pizzas \$9 per person  
margarita, pepperoni, and chicken  
bacon ranch

## Vendor Meals

Photographers, DJs, Videographers

Plated Dinner \$35 per person  
chef's choice plated dinner

## Candy Bar

\$5 per person  
\$125 SETUP FEE

(Includes Scoop Bags)  
a fanciful display of candy in your  
wedding colors in our decorative  
glass jars and bowls

## Additional Upgrades

Specialty Linen

Ceremony Arch

Charger Plates

Projector and Screen

## Sweet Treats

Ice Cream Sundae Bar \$8 per person  
choice of two flavors of ice cream  
with assorted toppings

Housemade Ice Cream \$8 per person  
see Director of Catering for flavors

Housemade Sorbet \$7 per person  
see Director of Catering for flavors

## Valet Parking

Self-park is complimentary.  
Valet parking can be arranged at  
additional fees. Pricing dependant on  
guest count and duration of event

## Coffee Bar

\$7 per person

regular and decaf coffee, chocolate  
swizzle sticks, whipped creams,  
cinnamon, flavored creamers, cookies,  
and biscotti





# 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 \$24 per person More Time \$12 per person  
Included in Platinum Package Price is per additional hour

WINE POURED TO THE TABLES WITH DINNER INCLUDED WITH 5 HOURS PREMIUM HOSTED BAR

## Well Hosted Bar

Well Liquors, House Wine and House Champagne, Beer, Non-Alcoholic Beverages (shots not included)

One Hour \$19 per person More Time \$10 per person  
Included in upgraded Gold Package Price is per additional hour

## Soft Hosted Bar

House Wine, House Champagne, Beer, Non-Alcoholic Beverages (shots not included)

One Hour \$14 per person More Time \$7 per person  
Included in Gold Package Price is per additional hour

## Hosted on Consumption Toast

Priced per beverage

Premium Drinks	\$10
Well Drinks	\$7
House Wine	\$7
House Champagne	\$7
Beer	\$7
Soft Drinks	\$3
Fruit Juices	\$3

Priced per person

Champagne	\$3
Sparkling Cider	\$3
Wine with Dinner	
Priced per bottle	
House Wines	\$23
Corkage	\$16

## Well Liquors

Arette Reposado Tequila  
Jim Beam  
Beefeater Gin  
New Amsterdam Vodka  
Bacardi Silver Rum  
Seagrams 7  
Captain Morgan Spiced Rum  
Johnnie Walker Red

## Premium Liquors

Don Julio Blanco Tequila  
Ketel One Vodka  
Bombay Sapphire Gin  
Crown Royal  
Bacardi Silver Rum  
Dewars Scotch  
Meyers Dark Rum  
Makers Mark Bourbon



# 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.

The Catering Director venue representatives 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 flawlessly to the operational team of the venue that will be working the event the day of your wedding.

## Wedding Coordination Services \$825

Desert Willow Golf Resort offers day of wedding coordination services for stress-free planning including:

- 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)
- Work with you to organize and direct your ceremony rehearsal
- Coordinate your ceremony (line up bridal party, assist bride)
- On-site liaison between your family, bridal party, and all vendors including delivery of flowers, cake, entertainment, etc. to create a seamless operation
- Arrange ceremony programs, escort cards, place cards, favors, toasting glasses and any personal items. oversee decor installments (as applicable)
- Coordinate your reception: grand entrance, toasts, first dance, cake cutting
- Collect any personal items you may have brought at the conclusion of the reception



# Preferred Vendors

## Hotel Accommodations

HOTEL PASEO  
Judy Esterbrook (760)340-9001  
WESTIN DESERT WILLOW VILLAS  
Karen Costello (407)903-4302  
JW DESERT SPRINGS MARRIOTT  
Sales Manager (760)341-2211  
FAIRFIELD INN & SUITES  
Sara Mausbach (757)613-6691  
RESIDENCE INN & COURTYARD BY MARRIOTT  
Sales Manager (760)776-0050

## Photographers

FIGLEWICZ (310)874-0925  
MICHAEL THOMAS (760)567-3009  
PAULINA PERRUCCI (408)290-5600

## Videography

THE EMOTION  
PICTURE STUDIO (866)914-2700  
JOSEPH ANDREW  
STEIN (760)567-4056

## Officiants

JUDGE JEFFREY  
GUNTHER (916)600-4030  
THOMAS LANG (847)858-7627  
REV. PATRICIA  
SYLVESTER (760)568-3145  
REV. RICHARD  
CADIEUX (760)636-3564

## Transportation

LIONTRANSPORTATION (760)771-0201  
CARDIFF LIMO (760)568-1403  
DESERT VALET SERVICES  
Josh Campa (214)918-7790

## Wedding Planners

CHIC PRODUCTIONS  
Michelle Stansfield (760)238-1249  
LOLA KENT (562)235-2772

## Bakeries

EXQUISITE DESSERTS (760)772-5522  
OVER THE RAINBOW (760)322-2253  
PASTRY SWAN (760)202-1213

## Florists

MADISON WEST WORKSHOP  
David Madison (760)567-4022  
BLOOMING EVENTS  
Arlene Mendez (760)674-4525  
LOTUS GARDEN  
John Southorn (760)404-1949  
ARTISAN  
Joey Lizotte (760)778-1964  
ARRANGEMENTS  
Luna Salomon (760)776-1144  
DAVID ROHR FLORAL DESIGNS  
David Rohr (760)321-6359  
LEELINA MARTIN FLORA  
Leelina Martin (714)478-6141

## DJs

XIL PRODUCTIONS Joe  
Antillon (760)409-9722  
CHRIS PAUL (323)717-7874  
DJ GUY WORDEN  
Trevor Worden (858)337-2906

## Lighting and Design

XIL PRODUCTIONS  
Joe Antillon (760)409-9722

## Photo Booth

PARTY LIFE PHOTO BOOTH  
KC Pachack (760)771-0201  
CLASSIC PHOTO BOOTH  
Jake Pratt (760)774-2807

## Rentals

SIGNATURE PARTY RENTALS  
Kathy Taylor (760)501-3016  
BRIGHT EVENT RENTALS  
Brandy Mahon (760)343-5110

