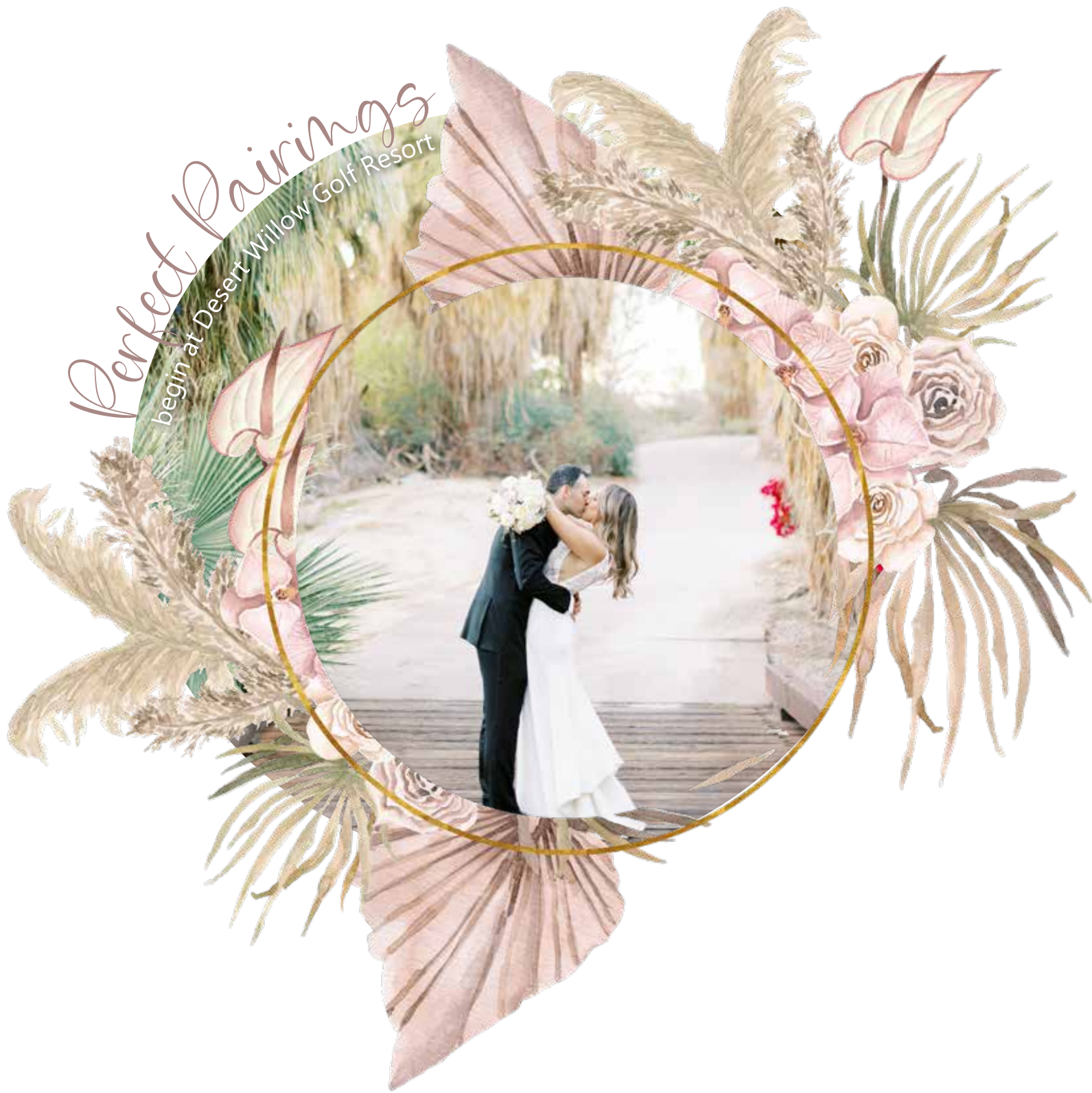




Desert  
Willow  
Golf Resort

# Wedding Guide





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 a 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. 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.







# Venues

## Lakeview Terrace

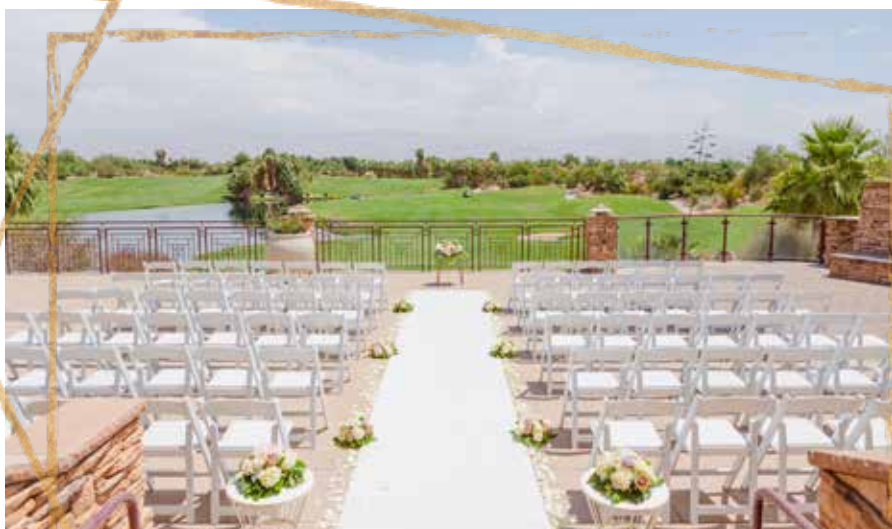
Reception Capacity  
up to 200 with an  
outdoor dance floor



## Palm Desert Terrace

Ceremony Capacity up to 125

Reception Capacity up to 60  
with an outdoor dance floor





# Firecliff Ballroom

Ceremony Capacity  
up to 300

Reception Capacity  
up to 200 with a dance floor



# Firecliff Terrace

Cocktail Hour  
up to 100



# Event Lawn

Ceremony Capacity  
up to 200

Reception Capacity  
up to 150 with an outdoor  
dance floor





## Wedding Packages

### Silver Package

choice of plated or buffet dinner  
hors d'oeuvres display  
during cocktail hour  
\$93 to \$110 per person

### Gold Package

choice of plated or buffet dinner  
two passed hors d'oeuvres  
during cocktail hour  
soft hosted bar  
during cocktail hour  
\$112 to \$130 per person

### Platinum Package

choice of plated or buffet dinner  
four passed hors d'oeuvres  
during cocktail hour  
premium hosted bar  
during cocktail hour  
one signature drink  
during cocktail hour  
\$125 to \$145 per person

## Package Amenities

included in all  
packages

six hours of event time  
\$1,000 each additional hour  
china, glassware, flatware  
indoor dance floor  
complimentary site use  
for groups over 50  
(less than 50 add \$2,500 site fee)  
table numbers + stands

1 hour arrival + ceremony  
+ cocktail ceremony  
\$1,000 each additional hour  
4 hours dinner + dancing  
ceremony setup  
chairs, lemon water station,  
gift + guest book table,  
sound system, wireless mic  
choice of napkin color

reception setup  
tables + chairs, votive candles  
white chivari chairs  
upgrade to color of choice  
(additional cost)  
cake display table  
cake cutting + service  
floor length linen  
black or white





# Cocktail Hour



## Silver Package \$93 - \$110 per person

chips + dips • vegetable crudite

### Upgrades

gold package hors d'oeuvres add \$10 per person

add a champagne toast add \$8 per person

## Gold Package \$112 - \$130 per person

soft hosted bar

house wine + house champagne + beer + non-alcoholic beverages

champagne toast

### Upgrades

upgrade to well hosted bar add \$11 per person

one signature drink add \$10 per person

## Tray Passed Hors d'oeuvres

select two of the following

tomato + basil bruschetta

coconut shrimp

bacon wrapped dates

new york steak crostini

spinach stuffed mushroom caps

chicken salad stuffed cucumber

cheese puff

open face kobe beef + brie sliders

### Upgrades

upgrade to platinum hors d'oeuvres add \$12 per person

## Platinum Package \$120 - \$145 per person

select four of the following passed hors d'oeuvres

tomato + basil bruschetta

coconut shrimp

bacon wrapped dates

new york steak crostini

ahi poke

california roll

open faced kobe beef sliders

chicken satay

spinach stuffed mushroom caps

chicken salad stuffed cucumber

cheese puff

duck breast skewers

california roll

pistachio walnut goat cheese skewer



Enhance  
your  
Event

### Upgraded Display serves 50

international cheeses \$650

sushi display \$995

antipasti display \$675

chilled seafood \$975



# Starters

select one starter

## caesar salad

romaine lettuce, focaccia croutons, parmesan cheese, traditional Caesar dressing

## boston bibb salad

boston lettuce, cucumbers, shaved carrots, tomatoes with an herb vinaigrette

## wedge salad

iceberg lettuce, bacon, tomatoes, choice of dressing

## coachella valley salad *add \$6 per person*

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

## mushroom veloute soup

## carrot ginger soup

## lobster bisque *add \$8 per person*

# Sides

select one starch + one vegetable

### starch selections

garlic mashed potatoes

parsnip puree

scalloped potatoes

black rice risotto

carrot kaffir lime mash

wild mushroom risotto

### vegetable selections

green beans + roasted almonds

sauteed asparagus

honey + cumin glazed carrots

roasted seasonal vegetables

steamed broccolini

# Entrees

select up to two

## pan seared chicken *\$93/\$112/\$120*

free range chicken + with white wine shallot sauce

## seared salmon *\$94/\$115/\$125*

orange tarragon sauce

## sliced bistro steak *\$95/\$115/\$125*

with bordelaise sauce

## chicken supreme + a prawn *\$97/\$115/\$125*

sauteed with mild chili + paprika butter

## beef short ribs + seared scallops *\$97/\$117/\$125*

braised in beef au jus

## salmon filet + beef medallions *\$103/\$120/\$131*

green peppercorn sauce

## filet mignon + shrimp scampi *\$103/\$120/\$135*

red wine reduction

## filet of seabass + fennel sauce *\$110/\$127/\$145*

fennel sauce

## filet mignon + crab cakes *\$110/\$127/\$145*

filet + red wine reduction paired with crab cakes + romesco sauce







# Buffet Dinner

## Starters

select three starters

caesar salad

mixed greens

tomatoes, cucumbers, jicama, shaved carrots, croutons  
assorted dressings on the side

spinach salad

baby spinach, cherry tomatoes, shaved onions, focaccia croutons,  
toasted walnuts, roasted pepper vinaigrette

caprese salad

quinoa salad

carrot ginger soup

seasonal salad

## Sides

select three sides

steamed seasonal vegetables

cast iron bacon green beans

roasted brussel sprouts

potatoes au gratin

yukon gold mashed potatoes

rosemary garlic roasted potatoes

forbidden rice risotto

cream of polenta

with parmesan cheese

## Entrees

select up to three

chicken piccata

chicken medallions + white wine lemon caper sauce

mahi mahi medallions

hazelnut crusted mahi mahi + citrus vinaigrette

dry rubbed tri-tip

roasted free range chicken

herb + chicken au jus

butternut squash ravioli (vegetarian friendly)

creamy chestnut sauce

lemongrass grilled salmon

salmon medallions

crab crusted medallions + creamy lobster sauce

\$93 per person / \$108 per person / \$118 per person



Enhance  
your  
Event

## Carving Station

\$125 chef fee

pork tenderloin

add \$12 per person

herb roasted prime rib

add \$18 per person

beef wellington

add \$18 per person



# Vegetarian Selections

## pesto pasta

spinach linguine, grilled portobello mushrooms, sundried tomatoes, pesto sauce

## grilled vegetable napoleon

sautéed spinach, roasted red + green peppers, grilled onion, tomato + a portobello mushroom

\$75 per person / \$89 per person / \$99 per person

# For the Kiddos

children ages 12 and younger

children's plated meal \$40 per person

select one for all children

chicken fingers or mini cheeseburger sliders

includes french fries + fresh fruit + juice or milk

# Late Night Snacks

add \$10 per person for tray passed (\$1,000 minimum order)

cheeseburger sliders add \$12 per person

served with french fries

chicken tenders add \$12 per person

served with french fries

mini pizzas add \$14 per person

margarita, pepperoni, chicken bacon ranch

# Vendor Meals

photographers, djs, videographers

plated dinner(chef's choice) \$45 per person

# Candy Bar

candy display \$12 per person, \$125 setup fee

fanciful candy in your wedding colors in decorative jars + bowls

# Sweet Treats

ice cream sundae bar \$14 per person

choice of 2 flavors of ice cream + assorted toppings

housemade ice cream

housemade sorbet

\$10 per person

\$10 per person

# Coffee Bar

coffee bar \$12 per person

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

## Menu Extras







# Bar Packages

## Super Premium Hosted Bar

super premium liquors, well liquors, house champagne, house wine, beer, soft drinks, fruit juice, mineral water  
(shots not included)

one hour \$33 per person more time \$14 per person  
included in platinum package price is per additional hour

## Premium Hosted Bar

premium liquors, well liquors, house champagne, house wine, beer, soft drinks, fruit juice, mineral water (shots not included)

one hour \$30 per person more time \$13 per person

## Well Hosted Bar

well liquors, house champagne, house wine, beer, non-alcoholic beverages (shots not included)

one hour \$25 per person more time \$11 per person

## Soft Hosted Bar

house champagne, house wine, beer, non-alcoholic beverages (shots not included)

one hour \$18 per person more time \$9 per person  
included in gold package price is per additional hour

## Hosted on Consumption

priced per beverage

super premium drinks	\$14
premium drinks	\$13
well drinks	\$11
house wine	\$9
house champagne	\$9
beer	\$8
soft drinks	\$5
fruit juices	\$5

## Toast

priced per person

champagne	\$8
sparkling cider	\$6

## Wine with Dinner

priced per bottle

house wines	\$32
corkage	\$30



# Bridal Concierge 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.

Desert Willow Golf Resort offers two tiers of wedding assistance to couples, *Day of Coordinator* and *Wedding Concierge*.



## Day of Coordinator \$1,500 fee

- 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
- works with vendors day of for deliveries, setup, timeline events
- grand entrance, first dance, toasts, cake cutting
- work with you to organize + direct your ceremony rehearsal
- coordinate your ceremony
- line up bridal party, assist bride
- on-site liaison between your family, bridal party, vendors including delivery of flowers, cake, entertainment, etc
- arrange ceremony items
- programs, escort cards, place cards, favors, toasting glasses, personal items
- oversee decor installments (as applicable)
- coordinate your reception:
- grand entrance, toasts, first dance, cake cutting
- collect any personal items at the conclusion of the reception

## Wedding Concierge \$3,500 fee

As your personal assistant, the wedding concierge will advise and assist with your wedding day including:

- selection of vendors
- based on consultations with the couple and family members
- provides support throughout the entire planning process
- outlines options set by couple
- directs and coordinates the wedding day
- timelines for all vendors and family members
- advises and answers questions regarding the wedding plan
- suggests elements to create a unique experience

38-995 Desert Willow Drive | Palm Desert, CA | 92260 | [www.desertwillow.com](http://www.desertwillow.com) | (760) 346-7060

All food and beverage charges are subject to a 22% service fee and 7.75% sales tax. Food items are subject to availability





# Preferred Vendors

## Hotel Accommodations

hotel paseo ryan thomas	760-340-9001
westin desert willow villas sales manager	760-636-7000
jw desert springs marriott sales manager	760-341-2211
fairfield inn + suites sales manager	760-636-1300
marriott courtyard sales manager	760-776-0050

## Bakeries

exquisite desserts	760-772-5522
over the rainbow	760-322-2253
pastry swan	760-202-1213

## Photographers

casey figelwicz photography	310-874-0925
brianna broyles photography	760-898-3442
ashley laprade photography	760-285-2535
jennifer yount photography	760-832-0763

## Videographers

AOYAMACREATIVES.COM marc chester	714-335-5569
ryan films zackary Devine	619-928-8469

## DJs

xil productions joe antillon	760-409-9722
chris paul	323-717-7874
dj guy worden guy worden	858-337-2906
all the best tunes dj doug dill	909-816-9320

## Florists

madison west workshop david madison	760-567-4002
blooming events arlene mendez	760-674-4525
vaso bella ronni burns	310-213-0763
lotus garden john southorn	760-404-1949
artisan joey lizotte	760-778-1964
arrangements luna salomon	760-776-1144

## Officiants

judge jeffrey gunter	916-600-4030
thomas lang	847-858-7627
rev. patricia sylvester	760-568-3145
rev. richard cadieux	760-636-3564

## Transportation

cardiff limo	760-568-1403
desert valet services josh campa	214-918-7790

## Photo Booth

party life photo booth danny morin	760-601-6364
classic photo booth jake pratt	760-774-2807

## Rentals

signature party rentals kathy taylor	760-501-3016
bright event rentals jaime perez	760-343-5110

## Lighting and Design

xil productions joe antillon	760-409-9722
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