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

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

Venues

Lakeview Terrace

Ceremony Capacity
up to 200

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
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**Firecliff Ballroom**
- **Ceremony Capacity**: up to 300
- **Reception Capacity**: up to 220 with a dance floor

**Firecliff Terrace**
- **Cocktail Hour**: up to 100

**Event Lawn**
- **Ceremony Capacity**: up to 250
- **Reception Capacity**: up to 150 with an outdoor dance floor
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**Wedding Packages**

**Silver Package**
- choice of plated or buffet dinner
- hors d’oeuvres display during cocktail hour
- $82 to $101 per person

**Gold Package**
- choice of plated or buffet dinner
- two passed hors d’oeuvres during cocktail hour
- soft hosted bar during cocktail hour
- $97 to $116 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
- $109 to $127 per person

**Package Amenities**

- included in all packages
- six hours of event time
- $750 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
- $750 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 $82 - $101 per person
chips + dips • vegetable crudite
**Upgrades**
gold package hors d’oeuvres  add $6 per person
add a champagne toast  add $6 per person

Gold Package $97 - $116 per person
soft hosted bar
house wine + house champagne + beer + non-alcoholic beverages
champagne toast
**Upgrades**
upgrade to well hosted bar  add $10 per person
one signature drink  add $8 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 $10 per person

Platinum Package $109 - $127 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
pistachio walnut goat cheese skewer

Upgraded Display
serves 50
international cheeses  $625
sushi display  $950
antipasti display  $650
chilled seafood  $925

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Starters
select one starter
cæsar 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 $6 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 $82/$98/$109
free range chicken + with white wine shallot sauce
seared salmon $85/$101/$112
orange tarragon sauce
sliced bistro steak $86/$101/$112
with bordelaise sauce
chicken supreme + prawns $88/$103/$114
sauteed with mild chili + paprika butter
beef short ribs + seared scallops $88/$103/$114
braised in beef au jus
salmon filet + beef medallions $93/$109/$120
green peppercorn sauce
filet mignon + shrimp scampi $93/$109/$120
red wine reduction
filet of seabass $101/$116/$127
fennel sauce
filet mignon + crab cakes $101/$116/$127
filet + red wine reduction paired with crab cakes + romesco sauce
Buffet Dinner

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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 tabbouleh salad
carrot ginger soup
seasonal salad

Sides
select three sides
steamed seasonal vegetables
yukon gold mashed potatoes
cast iron bacon green beans
rosemary garlic roasted potatoes
roasted brussel sprouts
forbidden rice risotto
potatoes au gratin
cream of polenta
Sides
select three sides
steamed seasonal vegetables
yukon gold mashed potatoes
cast iron bacon green beans
rosemary garlic roasted potatoes
roasted brussel sprouts
forbidden rice risotto
potatoes au gratin
cream of polenta
Entrees
select up to three
chicken piccatta
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
creamed polenta
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

Enhance your Event

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Vegetarian Selections

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

grilled vegetable napoleon
sauteed 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 $35 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 $8 per person for tray passed

cheeseburger sliders add $10 per person
served with french fries

chicken tenders add $10 per person
served with french fries

mini pizzas add $12 per person
margarita, pepperoni, chicken bacon ranch

Vendor Meals

photographers, djs, videographers
plated dinner (chef’s choice) $40 per person

Candy Bar

candy display $10 per person, $125 setup fee
fanciful candy in your wedding colors in decorative jars + bowls

Sweet Treats

ice cream sundae bar $12 per person
choice of 2 flavors of ice cream + assorted toppings
housemade ice cream
$10 per person

Housemade sorbet
$10 per person

Coffee Bar

coffee bar $10 per person
regular + decaf coffee, chocolate swizzle sticks, whipped creams, cinnamon, flavored creamers, cookies + biscotti

Desert Willow
Golf Resort

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Bar Packages

**Premium Hosted Bar**
- premium liquors, well liquors, house champagne, house wine, beer, soft drinks, fruit juice, mineral water (shots not included)
- one hour $28 per person
- more time $12 per person
- included in platinum package
- price is per additional hour

**Well Hosted Bar**
- well liquors, house champagne, house wine, beer, non-alcoholic beverages (shots not included)
- one hour $21 per person
- more time $10 per person
- included in upgraded gold package
- price is per additional hour

**Soft Hosted Bar**
- house champagne, house wine, beer, non-alcoholic beverages (shots not included)
- one hour $16 per person
- more time $8 per person
- included in gold package
- price is per additional hour

**Hosted on Consumption**
- priced per beverage
- premium drinks $12
- well drinks $10
- house wine $8
- house champagne $8
- beer $7
- soft drinks $4
- fruit juices $4

**Toast**
- priced per person
- champagne $8
- sparkling cider $6

**Wine with Dinner**
- priced per person
- house wines $32
- corkage $30

**Well Liquors**
- arette reposado
- jim bean • beefeater
- new amsterdam vodka
- bacardi silver rum
- captain morgan spiced rum
- johnnie walker red
- seagrams 7

**Premium Liquors**
- don julio blanca
- ketel one
- bombay sapphire
- crown royal • dewars
- bacardi silver
- makers mark
- meyers dark rum
Wedding Coordination

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.

Services  $1,250 fee

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

- detailed wedding planning consultations + 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
- 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
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Hotel Accommodations

hotel paseo  jacob kendrick          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 laprarde photography          760-285-2535
christine arnold photography          760-485-1893

Videographers

AOYAMACREATIVE.com  marc chester          714-335-5569
ryan films  zackary Devine          619-928-8469

Florists

madison west workshop  david madison          760-567-4002
blooming events  arlene mendez          760-674-4525
lotus garden  john southorn          760-404-1949
artisan  jay lizotte          760-778-1964
arrangements  luna salomon          760-776-1144
david rohr floral design          760-321-6359

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