



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

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



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





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



Enhance
your
Event

Upgraded Display
serves 50

international cheeses \$625

sushi display \$950

antipasti display \$650

chilled seafood \$925

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 \$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

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

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

\$86 per person / \$101 per person / \$112 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 \$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

housemade sorbet

\$10 per person

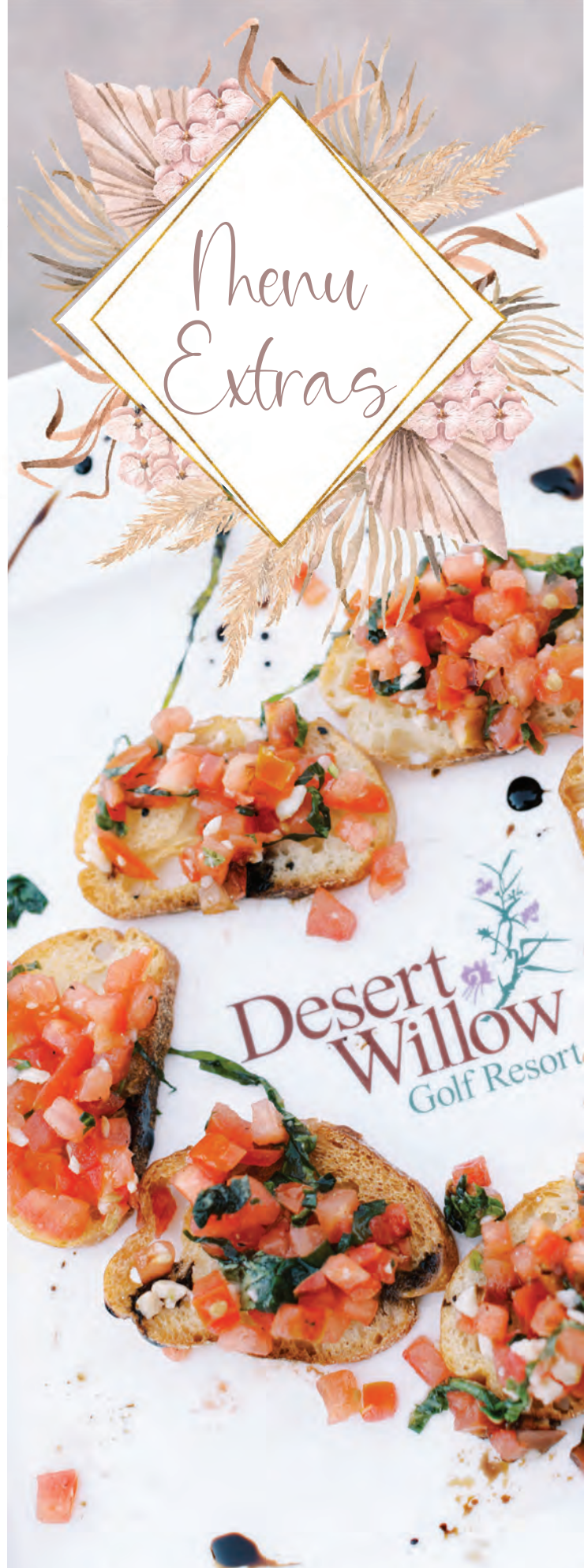
\$10 per person

Coffee Bar

coffee bar \$10 per person

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

Menu Extras





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



Preferred Vendors

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 laprade photography	760-285-2535
christine arnold photography	760-485-1893

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 arlene mendez	323-717-7874
dj guy worden john southorn	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
lotus garden john southorn	760-404-1949
artisan joey 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
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