

# FOOD FOR A GOOD MOOD

BANQUET MENUS 2017/2018 SEASON  
a culinary collection by ac3's executive chef andrew copley

PASEFO

AT HOTEL PASEO YOU WILL BE TREATED TO INSPIRING CUISINE, DEDICATED SERVICE, AND THE INNOVATORS BEHIND AC3 RESTAURANT + BAR—EXECUTIVE CHEF ANDREW COPLEY AND ACCLAIMED RESTAURATEUR TONY MARCHESE. ANDREW COPLEY HAS CREATED A SELECTION OF OFFERINGS THAT FEATURE A DISTINCT STYLE OF NEW AMERICAN CUISINE INCORPORATING ECLECTIC, INTERNATIONAL INFLUENCES INTO CLASSIC DISHES. WHETHER GATHERING FOR BUSINESS OR PLEASURE WE CAN ACCOMMODATE GROUPS UP TO 300 IN OUR FOUR, ALL-NEW EVENT SPACES, CATERED BY OUR SIGNATURE RESTAURANT AC3. ENJOY AN UNFORGETTABLE DINING EXPERIENCE THAT WILL DELIGHT YOU AND YOUR GUESTS AT PALM DESERT'S NEWEST PREMIER DINING DESTINATION.

HOTEL PASEO

AUTOGRAPH COLLECTION®  
HOTELS

45400 LARKSPUR LANE PALM DESERT, CALIFORNIA  
HOTELPASEO.COM 760-340-9001

# BREAKFAST

## BREAKFAST BUFFETS

### **DESERT SUNRISE \$27 PER PERSON**

freshly squeezed orange and grapefruit juice  
sliced seasonal fruits and berries  
clove honey yogurt house made granola  
fruit danish and breakfast pastries, butter and fruit preserves  
freshly brewed regular and decaffeinated coffee, hot tea

### **ROCK 'N' ROLL \$39 PER PERSON**

freshly squeezed orange and grapefruit juice  
sliced seasonal fruits and berries  
clove honey yogurt house made granola  
fruit danish and breakfast pastries, butter and fruit preserves  
scrambled eggs w/ fine herbs  
breakfast potato w/ caramelized onions and parsley  
choice of applewood smoked bacon or breakfast sausage  
freshly brewed regular and decaffeinated coffee, hot tea

## BUFFET ENHANCEMENTS

### **CEREALS**

steel cut oatmeal w/ berries and brown sugar \$8 per person  
selection of breakfast cereals kashi heart to heart, heart to heart wild blueberry, kashi go lean, corn flakes, special k \$8 per person

### **OMELET STATION \$18 PER PERSON**

organic whole eggs or egg whites  
ACCOMPANIMENTS, CHOICE OF 3: ham, bacon, chorizo, roasted sweet peppers, tomatoes, caramelized onions, mushrooms, baby spinach, chilies, cheddar, feta or goat's cheese

### **SCRAMBLED EGGS BURRITO \$13 PER PERSON**

eggs, chorizo, bacon, tomatoes, potatoes, cheddar cheese, flour tortilla, house salsa

### **EGGS BENEDICT \$13 PER PERSON**

canadian bacon, english muffin, hollandaise

### **CRAB CAKE BENEDICT \$16 PER PERSON**

jumbo lump crab, english muffin, hollandaise

### **CROISSANT SANDWICH \$9 PER PERSON**

black forest ham, egg, aged cheddar cheese

# BREAKFAST

## **HUEVOS RANCHEROS \$12 PER PERSON**

fried tortillas, refried beans, eggs,  
queso fresco cheese, salsa

## **SMOKED SALMON BAGEL SANDWICH \$14 PER PERSON**

thinly sliced red onion, cream cheese, tomato

## **CREME BRULEE FRENCH TOAST \$10 PER PERSON**

berries and cinnamon whipped cream

## **BLUEBERRY VANILLA PANCAKES \$11 PER PERSON**

berries and cinnamon whipped cream

## **SCOTTISH SMOKED SALMON \$20 PER PERSON**

bagels, capers, red onion, cream cheese grated boiled eggs

## BUFFET ENHANCEMENTS

### **À LA CARTE ITEMS PRICED PER PERSON**

smoked apple bacon \$8

canadian bacon \$8

turkey bacon \$8

breakfast pork sausage \$7

chicken apple sausage \$7

corned beef hash \$8

grilled petite beef filet \$14

grilled tofu \$7

### **PASTRIES AND BREADS \$50 PER DOZEN**

selection of breakfast pastries w/ butter, preserves

assorted bagels w/ plain and flavored cream cheese

assorted doughnuts

fresh made muffins

assorted artisan breads, butter, preserves

### **BEVERAGES CHARGED ON CONSUMPTION**

freshly brewed regular and decaffeinated coffee, hot tea \$80 per gallon

fresh orange juice, \$45 per gallon

ice tea \$60 per gallon

lemonade \$60 per gallon

bottled water (16oz) \$6 each

assorted soft drinks \$5.50 each

# BREAKFAST

## PLATED BREAKFASTS

### **EGGSQUISIT \$34 PER PERSON**

served with freshly brewed regular and decaffeinated coffee, hot tea  
fresh orange juice  
morning pastries, butter and preserves

### **TO START (SELECT ONE)**

seasonal fresh fruit minted syrup  
clove honey yogurt house made granola

### **FREE RANGE EGGS (SELECT ONE)**

scrambled eggs  
scrambled eggs with swiss cheese and chives  
poached eggs  
poached eggs benedict toasted muffin, hollandaise sauce  
fresh baked quiche with bacon and gruyere cheese

### **BREAKFAST MEATS (SELECT ONE)**

smoked apple bacon  
canadian bacon  
turkey bacon  
breakfast pork sausage  
chicken apple sausage

### **OPTIONAL ACCOMPANIMENTS PRICED PER PERSON**

breakfast potato w/ caramelized onions and parsley \$5  
crispy hash browns \$5  
roasted wild mushrooms \$6  
roasted tomato and asparagus \$6

# BREAKS

## BREAKS

### **THE COOKIE BREAK \$49 PER DOZEN**

freshly baked assorted cookies, double fudge chocolate brownies

### **MORNING GLORY BREAK \$14 PER PERSON**

assorted mini pastry's and fruit tarts, sliced fresh fruits, assorted fruit juices

### **SUGAR BUZZ \$12 PER PERSON**

assortment of gummies, mandms, snicker bars, chocolate covered coffee beans, freshly popped popcorn

### **CHARCUTERIE BOARD \$16 PER PERSON**

selection of domestic cured meats and cheese

### **CUPCAKE COUTURE \$49 PER DOZEN**

red velvet, confetti, chocolate or vanilla traditional icing  
[one flavor per dozen]

## À LA CARTE BREAK ITEMS

dried fruit \$4 each

trail mix clusters and crunch bars \$5 each

whole fresh fruit \$4 each

assorted individual bags potato chips, pop corn, white cheddar pop corn \$6 each

# LUNCH

## LUNCH BUFFETS

### **A PLACE IN THE SUN \$46 PER PERSON**

#### **SOUP**

bbq tomato soup basil cream, blue cheese crumbled

#### **SALAD**

american caesar salad shaved parmesan, focaccia croutons

boston bibb lettuce cherry tomatoes, cucumber, crispy fried onions, ranch dressing, blue cheese dressing, citrus olive oil

roasted sweet potato salad smoked apple bacon, green onion, creamy grain mustard dressing

#### **CREATE YOUR SANDWICH**

smoked turkey breast, black forest ham, sliced roast beef, sliced chicken breast, vermont cheddar cheese, swiss and pepper jack cheese, thinly sliced tomato, butter lettuce, sweet onion, kosher dill pickles and condiments, brioche buns, sourdough, rye, whole grain bread

#### **DESSERTS**

new york cheesecake

apple pie

key lime pie

regular and decaffeinated coffee, iced tea

# LUNCH

## LUNCH BUFFETS

### **BACKYARD BBQ \$50 PER PERSON**

#### **SOUP**

grilled butternut squash soup (hot or cold)

#### **SALADS**

**beefsteak tomatoes, watermelon salad** feta cheese, arugula lettuce, balsamic dressing

**roasted sweet potato salad** smoked apple bacon, green onion, creamy grain mustard dressing

**napa cabbage slaw** shredded mix cabbage, w/ green onion, carrots, pineapple mayonnaise

**grilled vegetable salad** selection of balsamic and fresh herb scented seasonal grilled vegetables w/ shaved parmesan cheese

#### **FROM THE GRILL**

new york steak

bbq marinated chicken breast

smoked, grilled salmon

grilled bratwurst sausage

#### **HOT BUFFET**

grilled fingerling potatoes, sweetcorn and garlic butter, rosemary carrots rolls and butter

#### **DESSERT**

grilled cinnamon seasonal fruits

apple cobbler

freshly brewed regular and decaffeinated coffee, iced tea



# LUNCH

## LUNCH BUFFETS

### SOME LIKE IT HOT \$52 PER PERSON

#### SALADS

**simple house salad** baby mixed greens, cherry tomato, shaved cucumber sliced green onion, citrus olive oil

**roasted red beet salad** satsuma oranges, tarragon, sun dried tomato, honey mustard dressing

**tiger shrimp lime and coconut salad** diced cucumber, tomato, green onion and cilantro coconut milk dressing, crispy tortilla chips

**grilled chicken salad** shredded carrots, napa cabbage, bean sprouts and crispy wontons, asian ginger sesame dressing

#### HOT BUFFET

**petite grilled beef fillets** with roasted wild mushroom merlot reduction

**grilled california seabass** over basmati rice grilled asparagus tips, basil butter

**oven roasted chicken breast** stir fry vegetable sweet soy dressing

**roasted fingerling potatoes**

**grilled medley seasonal vegetables**

**rolls and butter**

#### DESSERTS

**homemade lime cheesecake**

**chocolate truffle tort**

**fresh fruit tart**

**freshly brewed regular and decaffeinated coffee, iced tea**

# LUNCH

## LUNCH BUFFETS

### **COCINA MEXICANA \$47 PER PERSON**

#### **SOUP**

**heirloom black bean soup** topped with cilantro and sour cream  
guacamole, salsa and corn tortillas

#### **SALAD**

**organic baby iceberg** tomato, cucumber, pickled red onion, southwest dressing, fried tortillas

**nopal salad** grilled cactus, avocado, corn, red onion, cilantro, green beans and citrus dressing

**ensalada verde** grilled asparagus, baby greens and salsa verde

#### **ENTRÉE**

**carne molida and pork bistek** with flour and corn tortillas

**ACCOMPANIMENTS:** pico de gallo, cotija cheese, chipotle aioli, sour cream, pickled carrots, jalapeños, lettuce, tomato and lime wedges

#### **DESSERT**

**cinnamon churros** caramel and chocolate sauce

**mexican wedding cookies**

**freshly brewed regular and decaffeinated coffee, iced tea**

# LUNCH

## LUNCH BUFFETS

### **A TASTE OF THE ISLANDS \$62 PER PERSON**

#### **SALAD**

**island mixed greens** crispy shitake mushrooms, mandarin oranges, candied walnuts, citrus and papaya seed dressing

**asian ratatouille vegetable salad** opal basil and cilantro

**ginger chicken and sesame noodle salad** mixed cabbage, carrots, soy lime dressing

#### **POKE BOWL**

**ahi tuna poke and salmon poke**

**ACCOMPANIMENTS:** cucumber, namasu, green onions, sesame seeds, sambal chili, pickled ginger, soy sauce, wasabi and seaweed salad

#### **ENTRÉE**

**pan roasted mahi mahi** red curry broth, chilled pineapple

**grilled new york bok choy**, teriyaki glaze

**roasted pork medallions** grilled ginger apples

**stir fried vegetables**

**steamed cilantro rice**

**braised sweet potatoes**

**rolls and butter**

#### **DESSERT**

**macadamia nut chocolate torte**

**pineapple upside down cake**

**kahlua chocolate mousse**

**freshly brewed regular and decaffeinated coffee, iced tea**

# LUNCH

## PLATED LUNCHEON

### PASEO CLASSIC

2 course menu • select one entrée and one dessert

3 course menu • select one starter, one entrée and one dessert

#### STARTER (SELECT ONE SOUP OR SALAD)

**braised baby leek and potato** w/ smoked salmon

**vegetable white bean minestrone** w/ basil pesto

**grilled asparagus soup** w/ red pepper aioli

**roasted butternut squash** w/ cranberry relish

**sweetcorn and potato chowder** w/ garlic shrimp

**simple house salad** baby mixed greens, cherry tomato, shaved cucumber sliced green onion, citrus olive oil

**roasted red beet salad** satsuma oranges, tarragon, sun dried tomato, honey mustard dressing

**untraditional wedge salad** baby iceberg lettuce, olives, tiny tomatoes

**caesar salad** shaved romano cheese, smoked apple bacon, romaine lettuce, classic caesar dressing

**burrata cheese salad** grilled asparagus heirloom tomato, toasted almonds, basil olive oil

**ahi tuna and avocado tartar** crispy wonton, sesame seed, green onion, soy lime dressing, pickled ginger dressing

#### DESSERT (SELECT ONE)

**key lime pie** lavender anglaise, berries

**chocolate caramel tart** creme anglaise, berries

**chocolate brownie ice cream sandwich** berries

**warm apple streusel** vanilla bean anglaise

#### PASEO CLASSIC ENTRÉE SELECTION (SELECT ONE)

**seared ahi tuna salad** baby greens, tiny tomato, kalamata olives, roasted potato, green beans, tarragon dressing \$32/\$42

**miso grilled salmon salad** sesame noodles, corn shitake mushrooms, carrots and bean sprouts, ginger soy dressing \$32/\$42

**asian chicken n shrimp salad** green cabbage, carrots daikon and snow peas, tossed with cilantro, mint and basil \$30/\$40

**jumbo lump crab cakes** mixed baby greens, citrus olive oil, mango pico de gallo \$32/\$42

**oven roasted tandoori chicken breast** basmati rice, braised bok choy, thai peanut dressing green papaya salad \$30/\$40

# LUNCH

*(continued)* PASEO CLASSIC ENTRÉE SELECTION (SELECT ONE)

**oven roasted scottish salmon** basil minted potato, grilled asparagus, saffron, parsley butter \$32/\$42

**grilled 6 oz prime beef filet** roasted wild mushrooms, whipped potato grilled asparagus, veal stock reduction \$36/\$46

**grilled california seabass** roasted fingerling potato, baby carrots, sun dried tomato, tarragon butter \$36/\$46

**VEGETARIAN ENTRÉE OPTIONS**

**sesame seared tofu** over basmati rice, grilled asparagus and ginger, soy, lime dressing \$30/\$40

**three cheese truffle tortellini** roasted mushrooms, caramelized onions with a red wine butter \$30/\$40

**ALL ENTRÉES SERVED WITH:**

rolls and butter

freshly brewed regular and decaffeinated coffee, iced tea

# RECEPTION

## RECEPTION

### **COLD HORS D'OEUVRES \$7 PER PIECE**

cantaloupe melon w/ baby mozzarella, mint and basil  
spanish ham w/ olives and orange  
seared ahi tuna nicoise salad  
crab and lemon salad crostini  
savory shortbread w/ smoked salmon and american caviar  
lobster and avocado cocktail  
chilled cauliflower and fennel soup shooters, tarragon oil  
chilled pork w/ sweet pickled onions crispy polenta  
bruschetta w/ shrimp, arugula and chive salad

### **HOT HORS D'OEUVRES \$8 PER PIECE**

ham and gruyere cheese tart  
lobster mac n cheese fritters  
new zealand lamb mini lolli pops  
crispy oysters, lemon basil aioli  
roasted butternut squash soup shooters, white truffle oil  
thai style mini pork meatballs w/ cilantro, mint and basil  
mini crab cakes, lemon caper aioli  
chicken empanada salsa de molcajete  
warm shrimp toast, sriracha aioli  
vegetable pot stickers, sweet soy dip  
malaysian beef satay, peanut dip  
mini polenta and pepperoni pizza  
roasted local date filled w/ blue cheese

### **RECEPTION DISPLAYS PRICED PER PERSON**

**fresh fruit display** seasonal sliced fruit and berries, clove honey dressing \$14  
**selection of cheeses** fresh and dried fruit, artisan bread and water crackers \$20  
**charcuterie display** selection of domestic cured meats, oven dried tomatoes, kalamata olives, artisan bread and water crackers \$24  
**sushi and sashimi display** selection of sushi, sashimi and handmade rolls w/ traditional condiments \$32 (price based on 4 pieces per person)  
**mediterranean display** chickpea humus, baba ghanoush, tapenade, tzatziki, feta cheese, and roasted garlic crusty bread and pita chips \$24

# RECEPTION

## RECEPTION

### CARVING STATION PRICED PER PERSON

all carved items served with rolls and butter

**slow roasted pork loin** filled w/ cranberries, mango onions and fresh herbs, calvados reduction \$20

**oven roasted prime rib** garlic, dijon, herb rub, horseradish, au jus \$22

**parsley and lavender crusted rack of lamb** mint, basil and cilantro pesto, lamb jus \$36

**roasted muscovy duck breast** crepes, green onion, sheddard cabbage, hoisin sauce \$21

### ACTION STATIONS PRICED PER PERSON

**french fries station** curly, sweet and seasoned fries with ketchup, honey mustard and truffle mayo dipping sauces \$12

**bbq slider station** - mini beef sliders, mini lamb sliders and seared ahi tuna sliders, rolls and condiments \$18

**seared jumbo scallop station** creamy corn and portobello mushroom dressing \$32

**street taco station** tequila chicken, garlic lime beef, sautéed spicy shrimp, corn tortillas, shredded cabbage, green onion, lime wedges, sour cream and cojita cheese \$27

**pan seared jumbo crab cakes** garlic lemon dip and sweet chili dip \$29

### PASTA STATION \$28

**penne pasta and farfalle pasta** sautéed jumbo shrimp, smoked salmon, roasted corn, fresh herbs, basil cream, roasted eggplant, tomato sauce, mozzarella cheese and basil pesto

add chicken \$3

# DINNER

## PLATED DINNER

### COACHELLA VALLEY

3 course menu • select one first course, one entrée and one dessert

#### FIRST COURSE (SELECT ONE FROM THE FOLLOWING)

##### SOUP (SOUP CAN BE SERVED HOT OR COLD)

grilled asparagus and english pea soup topped with fresh mint and balsamic glaze

roasted butternut squash soup with cranberry mango, pineapple relish

braised baby leek and potato soup garnished with smoked salmon

##### COLD APPETIZER

ahi tuna tartare with avocado, sesame seed, green onion, soy lime, dressing,  
pickled ginger mayo

truffle scented beef carpaccio shaved parmesan cheese, capers, tomato relish, brioche  
croutons

hoisin braised duck and goats cheese pancake green onion, sesame seeds, cilantro, mint,  
basil, dressing

##### HOT APPETIZER

jumbo lump crab cakes red pepper and spanish paprika dressing and mango pico de gallo

apricot glazed crispy pork belly creamy corn polenta

three-cheese tortellini sweet carrot and caraway seed puree, cabernet butter

lobster risotto grilled corn, white beach mushrooms, parsley and basil

##### SALAD

untraditional wedge salad baby iceberg lettuce, olives, tiny tomatoes

caesar salad shaved romano cheese, smoked apple bacon, romaine lettuce,  
classic caesar dressing

burrata cheese salad grilled asparagus, heirloom tomatoes, toasted almonds, basil olive  
oil

roasted beet salad satsuma oranges, tarragon, sun dried tomato, candied walnuts and  
honey mustard dressing

panzanella salad baby arugula, heirloom tomatoes, fresh mozzarella, focaccia croutons,  
petite basil and mint, pinot grigio vinaigrette

roasted baby carrot and orange salad baby greens, avocado, candied walnuts, citrus oil  
dressing



# DINNER

## PLATED DINNER

*(continued)* **COACHELLA VALLEY**

### SECOND COURSE (SELECT ONE FROM THE FOLLOWING)

#### SEAFOOD

**pan seared scottish salmon** fresh herb crust, basmati rice, grilled asparagus, citrus butter \$72

**grilled california seabass** roasted fingerling potatoes, baby carrots, sun dried tomato, tarragon butter \$78

**pan roasted australian barramundi** garlic potatoes, baby carrots, yellow squash, cabernet butter \$78

#### MEAT AND POULTRY

**slow braised prime beef short ribs** crushed yukon potatoes, grilled asparagus, caramelized onions, merlot reduction \$79

**grilled beef filet** lobster mashed potato, grilled asparagus, baby carrots, merlot reduction \$99

**pan seared hudson valley duck breast** wild mushroom and goats cheese pancake, baby spinach, merlot reduction \$82

**lemon thyme roasted chicken breast** parsley potatoes, grilled asparagus, baby carrots, masala jus \$70

#### COMBO ENTRÉE

**grilled beef filet and roasted lobster tail** garlic potato, grilled asparagus, caramelized onions, merlot reduction \$115

**petite braised short rib and grilled jumbo shrimp** garlic potato, grilled asparagus, caramelized onions, merlot reduction \$90

**grilled beef filet and california seabass** garlic potato, grilled asparagus, merlot reduction and citrus butter \$98

#### VEGETARIAN ENTRÉE

**sesame seared tofu** over basmati rice, grilled asparagus and ginger, soy, lime dressing \$70

**three cheese truffle tortellini** roasted mushrooms, caramelized onions with a red wine butter \$70

#### ALL ENTRÉE'S SERVED WITH:

fresh bread and butter

freshly brewed regular and decaffeinated coffee

# DINNER

## PLATED DINNER

*(continued)* **COACHELLA VALLEY**

**THIRD COURSE (SELECT ONE FROM THE FOLLOWING)**

### DESSERT

**chocolate peanut butter bar** creme anglaise

**pecan tart** caramel sauce

**ginger peach creme brulee** fresh berries and vanilla cream

**flourless chocolate kahlua bar** raspberry anglaise

**apple streusel tart** creme anglaise

**lemon pound cake** lavender and basil sauce

**key lime pie** lavender anglaise

**duet of chocolate kahlua bar and apple streusel tart** chocolate anglaise and creme anglaise

# DINNER

## DINNER BUFFET

### A WALK IN THE SUN \$90 PER PERSON

#### SALADS

**northern california greens** cherry tomato, shaved cucumber, sliced green onions, temecula olive oil

**baja shrimp and snow pea salad** red and napa cabbage, mango, carrots, chopped herbs, pineapple dressing

**roasted beet and local date salad** baby arugula, grapes, point reyes blue cheese dressing

**california heirloom tomato** baby arugula, shaved pickled onions, balsamic reduction

#### ENTRÉE STATIONS

**grilled local seabass** grilled coachella valley peppers and eggplant, grapefruit, orange butter

**prime niman ranch striploin** caramelized red wine onions, horseradish cream, pinot noir reduction (available as a carving station. chef attendant fee of \$150 would apply, per chef)

**grilled free range free chicken** roasted wild mushrooms, lemon thyme jus

#### ACCOMPANIMENTS:

**gratin potatoes** with california white cheddar

**grilled assorted vegetables** with garlic butter

**steamed basmati rice**

**freshly baked rolls and butter**

#### DESSERT STATION

**freshly baked fruit tarts**

**flourless chocolate torte**

**apple and cinnamon pie**

**freshly brewed regular and decaffeinated coffee**

# DINNER

## DINNER BUFFET

**WHERE THE SURF MEETS THE TURF \$110 PER PERSON**

### SOUPS AND SALADS

**new england clam chowder** house made oyster crackers

**hearts of romaine and kale salad** shaved parmesan cheese, herb and garlic croutons,  
classic caesar dressing

**local baby greens** cherry tomato, shaved cucumber sliced green onion, temecula olive oil

**baby iceberg wedge salad** tiny tomatoes, pickled red onion, crispy bacon,  
point Reyes blue cheese

### SURF STATION

**oyster on a half shell, crab claws, and jumbo prawns** classic horseradish cocktail sauce,  
remoulade sauce, mignonette, tabasco sauce and lemon wedges

**chargrilled california seabass** on a bed of saffron, garlic cous cous, merlot butter

### TURF STATION

**roasted prime new york** sautéed wild mushrooms, horseradish cream, pinot noir  
reduction, hollandaise sauce

**oven roasted chicken breast** topped with sweet onions and cilantro on a bed of basmati  
rice, red thai curry sauce

### ACCOMPANIMENTS:

**grilled asparagus, broccoli and squash**, garlic butter

**whipped mashed potato**

**freshly baked rolls and butter**

### DESSERT STATION

**flourless chocolate torte**

**seasonal fruit cobbler**

**vanilla scented apple pie**

**freshly brewed regular and decaffeinated coffee**

# BAR

## BAR PACKAGE

### CLASSIC COCKTAILS

#### SPIRITS

pinnacle vodka, gilbey's gin, cruzan white rum, el jimador tequila, ancient age whiskey, grants scotch, christian brothers brandy, triple sec, vermouth

#### MIXERS

coke, diet coke, sprite, soda water, tonic water, sweet & sour mix, orange, cranberry, grapefruit

#### CHOICE OF TWO BEERS

budweiser, bud light, rolling rock, pacifico

#### CHOICE OF TWO WINES

stone cellars cabernet sauvignon, stone cellars chardonnay, stone cellars merlot, stone cellars pinot grigio

#### SPARKLING

kenwood

#### PRICED PER PERSON, PER HOUR

first hour \$22

additional hours \$10

#### HOST BAR PRICED PER DRINK

mixed drinks \$11

imported beer \$8

craft beer \$8

domestic beer \$6

non-alcoholic beer \$6

wine by the glass \$10

cordial (upon request) \$12

soft drinks \$5.50

bottled water still or sparkling \$5.50

#### CASH BAR PRICED PER DRINK

mixed drinks \$13

imported beer \$9

domestic beer \$8

non-alcoholic beer \$7

wine by the glass \$12

cordial (upon request) \$14

soft drinks \$5.50

bottled water still or sparkling \$5.50

#### BARTENDER FEE

\$75 per bartender, per hour

# BAR

## BAR PACKAGE

### COCKTAIL 'N' ON PASEO

#### SPIRITS

tito's vodka, bombay gin, bacardi white rum, cazadores tequila reposado, jim beam whiskey, dewar's white label scotch, christian brothers brandy, triple sec, vermouth

#### MIXERS

coke, diet coke, sprite, soda water, tonic water, sweet & sour mix, orange, cranberry, grapefruit

#### CHOICE OF TWO BEERS

stella artois, modelo especial, sierra nevada pale ale, st. archer blonde

#### CHOICE OF TWO WINES

louis jadot chardonnay, ruffino pinot grigio, josh cabernet sauvignon, blackstone winemakers merlot, mark west pinot noir

#### SPARKLING

zardetto prosecco

#### PRICED PER PERSON, PER HOUR

first hour \$25

additional hours \$12

## HOST BAR

#### HOST BAR PRICED PER DRINK

mixed drinks \$13

imported beer \$8

craft beer \$8

domestic beer \$6

non-alcoholic beer \$6

wine by the glass \$12

cordial (upon request) \$12

soft drinks \$5.50

bottled water still or sparkling \$5.50

additional wine and beer options available upon request

#### CASH BAR PRICED PER DRINK

mixed drinks \$15

imported beer \$9

domestic beer \$8

non-alcoholic beer \$7

wine by the glass \$15

cordial (upon request) \$14

soft drinks \$5.50

bottled water still or sparkling \$5.50

#### BARTENDER FEE

\$75 per bartender, per hour

# BAR

## BAR PACKAGE

### A NIGHT OF GLITZ

#### SPIRITS

grey goose vodka, aviation gin, appleton estates rum, don julio blanco tequila, bulleit bourbon, glenfiddich single malt scotch, christian brothers brandy, triple sec, vermouth

#### MIXERS

coke, diet coke, sprite, soda water, tonic water, sweet & sour mix, orange, cranberry, grapefruit

#### CHOICE OF TWO BEERS

ballast point sculpin ipa, stone pale ale, cvb kölschella, la quinta poolside

#### CHOICE OF TWO WINES

sonoma cutrer chardonnay, kim crawford sauvignon blanc, summerland cabernet sauvignon, meomi pinot noir

#### SPARKLING

piper heidsieck

#### PRICED PER PERSON, PER HOUR

first hour \$30

additional hours \$14

#### HOST BAR PRICED PER DRINK

mixed drinks \$14

imported beer \$8

craft beer \$8

domestic beer \$6

non-alcoholic beer \$6

wine by the glass \$14

cordial (upon request) \$12

soft drinks \$5.50

bottled water still or sparkling \$5.50

additional wine and beer options available upon request

#### CASH BAR PRICED PER DRINK

mixed drinks \$17

imported beer \$9

domestic beer \$8

non-alcoholic beer \$7

wine by the glass \$17

cordial (upon request) \$14

soft drinks \$5.50

bottled water still or sparkling \$5.50

#### BARTENDER FEE

\$75 per bartender, per hour

# INFORMATION

## HOTEL POLICIES AND PROCEDURES

### GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours prior to the event. In the event the guarantee is not given to the hotel, the expected attendance number will be used as your guarantee. Group will be charged the guaranteed attendance, or the number of guests served, whichever is greater. The guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. On seated food and beverage functions, the hotel will set seating at a 3% overset.

It is our intention to accommodate special requests due to dietary restrictions. These requests must be provided with the final guarantees, 72 business hours prior to the event.

### MEAL SERVICE

**buffet functions** under 20 people will be assessed a flat fee of \$125

**plated functions** under 15 guests we will offer a pre-selected menu from AC3 Restaurant + Bar

**breaks** are based upon a (30) minute serve time

**buffets** for breakfast, lunch, reception and dinner are based upon a (90) minute serve time. An extension of actual service time can be arranged through your events manager. An additional labor fee may apply due to health regulations and quality concerns. Items left over from the buffet cannot be served during mid-morning, afternoon or evening breaks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

### FOOD AND BEVERAGE

All food and beverage items must be purchased exclusively from the Hotel Paseo, Palm Desert and consumed in the designated function areas. No food or beverage of any kind can be brought into the hotel by the patron without the written permission of the food and beverage department. If written permission is obtained, any such food or beverage will be subject to such labor or other charges as the hotel deems necessary. AC3 Restaurant + Bar is the only licensed authority to serve and sell alcoholic beverages on the grounds; therefore, alcoholic beverages purchased outside of the hotel are not permitted for sale or service on the hotel property.

### ADDITIONAL FEES

carving stations require (1) chef attendant per 50 guests – \$150 per attendant

action stations require (1) chef attendant per 75 guests – \$150 per attendant

omelet stations require (1) chef attendant per 40 guests – \$150 per attendant

bartender fees require (1) bartender per 100 guests – \$75 per bartender, per hour

### LINEN

Hotel will provide standard white or black linens and napkins for each event; specialty linens are available through outside sources. Your event manager will be happy to assist you on options and pricing.