

# FOOD FOR A GOOD MOOD

BANQUET MENUS 2020

a culinary collection by AC3's executive chef andrew copley and  
acclaimed restaurateurs juliana copley and tony marchese

PASEFO

**HOTEL PASEO** IS PROUD TO BE THE HOME OF CHEF ANDREW COPLEY AND HIS CULINARY TEAM WHO PROVIDE THE FOOD AND BEVERAGE SERVICES FOR HOTEL PASEO BANQUETS, WEDDINGS AND PRIVATE EVENTS. SINCE EARNING A DEGREE AT WESTMINSTER CULINARY COLLEGE IN LONDON, ANDREW HAS WORKED IN KITCHENS ALL OVER THE WORLD EARNING A HOST OF AWARDS AND ACCOLADES. FOLLOWING HIS TIME IN LONDON AT THE SAVOY AND PARK LANE HOTELS, ANDREW PROCEEDED TO TOUR THE GLOBE AS HE ACQUIRED PRESTIGIOUS CULINARY POSITIONS AND NUMEROUS "BEST OF" HONORS AT SEVERAL TOP ESTABLISHMENTS. HE WAS RECRUITED BY THE GRAND HYATT ON THE SUNSHINE COAST IN AUSTRALIA, WHICH RECEIVED THE PETREES AWARD FOR #1 RESTAURANT IN THE STATE FOR THE THREE CONSECUTIVE YEARS HE WAS COMMISSIONED THERE. HE THEN JETTED TO THE U.S. TO JOIN THE RITZ CARLTON IN MAUI FOLLOWED BY THE RITZ CARLTON IN SAN FRANCISCO, WHICH WON THE HONOR OF #1 FORMAL DINING ROOM DURING HIS TENURE. CHEF COPLEY MADE HIS WAY BACK TO HAWAII AS EXECUTIVE CHEF OF THE LODGE AT KOELE WHERE HIS REFINED CREATIONS HELPED EARN THEM THE TITLE OF #1 RESTAURANT IN HAWAII FOR THREE STRAIGHT YEARS. CHEF COPLEY ULTIMATELY SETTLED IN THE DESERT HOTSPOT, WHERE HE OPENED AWARD WINNING RESTAURANT COPLEY'S ON PALM CANYON IN 2004 AND AC3 RESTAURANT+BAR IN PALM DESERT IN 2018. OUR PARTNERSHIP AND AIM ARE TO MAKE EVERY EFFORT TO ENSURE THAT DINING IS A SPECIAL EVENT THROUGH UNIQUE, SAVORY DISHES COMPLEMENTED BY EXCELLENT SERVICE, GIVING YOU SOMETHING TO LOOK FORWARD TO THROUGHOUT THE DAY.

**HOTEL PASEO**

AUTOGRAPH COLLECTION®  
HOTELS

45-400 LARKSPUR LANE PALM DESERT, CALIFORNIA  
HOTELPASEO.COM 760-340-9001

# BREAKFAST

## BREAKFAST TO GO

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

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

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

applewood smoked bacon, egg, aged cheddar cheese

## BREAKFAST BUFFETS

### **DESERT SUNRISE \$32 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 \$42 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 *must be added to existing menu*

### **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, fruit loops, rice krispies, raisin bran, frosted flakes, frosted mini wheats \$8 per person

### **OMELET STATION \$24 PER PERSON**

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

*(continued)*

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# BREAKFAST

## *(continued)* BUFFET ENHANCEMENTS

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

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

### **EGGS BENEDICT \$18 PER PERSON**

canadian bacon, english muffin, hollandaise

### **CRAB CAKE BENEDICT \$20 PER PERSON**

jumbo lump crab, english muffin, hollandaise

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

applewood smoked bacon, egg, aged cheddar cheese

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

smoked apple bacon \$8

canadian bacon \$8

turkey bacon \$8

breakfast pork sausage \$8

chicken apple sausage \$8

pancakes \$11

egg white substitute \$5

### **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 \$70 per gallon

ice tea \$70 per gallon

lemonade \$70 per gallon

bottled water (16oz) \$6 each

assorted soft drinks \$5.75 each

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# BREAKFAST

## PLATED BREAKFASTS

### **EGGSQUISIT \$38 PER PERSON**

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

### **TO START**

seasonal fresh fruit minted syrup

### **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

egg white substitute \$5

# BREAKS

## BREAKS

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

freshly baked assorted cookies, double fudge chocolate brownies

### **MORNING GLORY BREAK \$17 PER PERSON**

assorted mini pastries and fruit tarts, sliced fresh fruits, assorted fruit juices

### **SUGAR BUZZ \$14 PER PERSON**

assortment of gummies, m&m's, assorted candy and chocolate, freshly popped popcorn

### **PALEO BOARD \$19 PER PERSON**

selection of domestic cured meats, fresh fruits and nuts

### **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 *minimum of 20 guests*

### **A PLACE IN THE SUN \$50 PER PERSON**

#### **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**

chocolate torte

apple streusel

regular and decaffeinated coffee, iced tea

# LUNCH

## LUNCH BUFFETS *minimum of 20 guests*

### **BACKYARD BBQ \$54 PER PERSON**

#### **SALADS**

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

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

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

#### **HOT BUFFET**

grilled fingerling potatoes, sweetcorn and garlic butter, rosemary carrots

rolls and butter

#### **DESSERT**

chocolate torte

apple streusel

freshly brewed regular and decaffeinated coffee, iced tea



# LUNCH

## LUNCH BUFFETS *minimum of 20 guests*

### **SOME LIKE IT HOT \$56 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

**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**

**chocolate torte**

**apple streusel**

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

# LUNCH

## LUNCH BUFFETS *minimum of 20 guests*

### **MEXICANA BUFFET \$49 PER PERSON**

#### **SOUP**

tortilla soup with braised chicken

#### **SALAD**

**baby greens** avocado, roasted corn, red onion, smoked jalapeno dressing

**cucumber** grilled asparagus, tomato, cotija cheese, basil cilantro and avocado dressing

#### **ENTRÉE (SELECT TWO)**

**street tacos** choice of two carnitas, baja fresh catch, cilantro chicken, grilled carne asada

**chile relleno** tomato salsa

**grilled chicken with mole verde** toasted pepitas seeds

**grilled salmon poblano** toasted sesame seeds

**baked cheese enchiladas rojas**

served with mexican rice and refried black beans

#### **DESSERT**

**cinnamon churros** caramel and chocolate sauce

freshly brewed regular and decaffeinated coffee, iced tea

# LUNCH

## LUNCH BUFFETS *minimum of 20 guests*

### **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

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

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

vegetable white bean minestrone w/ basil pesto

roasted butternut squash soup 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

#### DESSERT (SELECT ONE)

key lime pie lavender anglaise, berries

chocolate torte creme anglaise, berries

chocolate brownie ice cream sandwich berries

warm apple streusel vanilla bean anglaise

*(continued)*

# LUNCH

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

**coachella chicken salad** local greens, california citrus, radishes, crumbled cojita, smoked honey vinaigrette \$40

**seared ahi tuna salad** baby greens, tiny tomato, kalamata olives, roasted potato, green beans, tarragon dressing \$44

**miso grilled salmon salad** sesame noodles, corn shitake mushrooms, carrots and bean sprouts, ginger soy dressing \$44

**asian chicken n shrimp salad** green cabbage, carrots daikon and snow peas, tossed with cilantro, mint and basil \$42

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

**oven roasted tandoori chicken breast** basmati rice, braised bok choy, thai peanut dressing green papaya salad \$46

**oven roasted scottish salmon** basil minted potato, grilled asparagus, saffron, parsley butter \$49

**grilled 6 oz prime beef filet** roasted wild mushrooms, whipped potato, grilled asparagus, veal stock reduction \$54

**grilled california seabass** roasted fingerling potato, baby carrots, sun dried tomato, tarragon butter \$49

## VEGETARIAN ENTRÉE OPTIONS

**sesame seared tofu** over basmati rice, grilled asparagus and ginger, soy, lime dressing \$42

**three cheese truffle tortellini** roasted mushrooms, caramelized onions with a red wine butter \$42

## ALL ENTRÉES SERVED WITH:

rolls and butter

freshly brewed regular and decaffeinated coffee, iced tea

# LUNCH

## BOX LUNCH

ASSORTED SANDWICHES

WHOLE FRUIT

CHIPS

COOKIE

BOTTLED WATER

\$32++ per person

# RECEPTION

## HORS D'OEUVRES

### **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

## RECEPTION DISPLAYS *minimum 20 people; priced per display*

### **FRESH FRUIT DISPLAY** \$340

seasonal sliced fruit and berries, clove honey dressing

### **SELECTION OF CHEESES** \$400

fresh and dried fruit, artisan bread and water crackers

### **CHARCUTERIE DISPLAY** \$560

selection of domestic cured meats, oven dried tomatoes, kalamata olives, artisan bread and water crackers

### **SUSHI AND SASHIMI DISPLAY** \$720

selection of sushi, sashimi and handmade rolls w/ traditional condiments

### **MEDITERRANEAN DISPLAY** \$480

chickpea humus, baba ghanoush, tapenade, tzatziki, feta cheese, and roasted garlic crusty bread and pita chips



# RECEPTION

## CARVING STATIONS *minimum 20 guests*

all carved items served with rolls and butter

### **SLOW ROASTED PORK LOIN** \$400

filled w/ cranberries, mango onions and fresh herbs, calvados reduction

### **OVEN ROASTED PRIME RIB** \$440

garlic, dijon, herb rub, horseradish, au jus

### **PARSLEY AND LAVENDER CRUSTED RACK OF LAMB** \$720

mint, basil and cilantro pesto, lamb jus

### **ROASTED MUSCOVY DUCK BREAST** \$420

crepes, green onion, sheddard cabbage, hoisin sauce

## STATIONS *minimum 20 guests*

### **FRENCH FRIES STATION** \$240

curly, sweet and seasoned fries with ketchup, honey mustard and truffle mayo dipping sauces

### **BBQ SLIDER STATION** \$500

mini beef sliders, mini lamb sliders and seared ahi tuna sliders, rolls and condiments

### **SEARED JUMBO SCALLOP STATION** \$640

creamy corn and portobello mushroom dressing

### **STREET TACO STATION** \$540

tequila chicken, garlic lime beef, sautéed spicy shrimp, corn tortillas, shredded cabbage, green onion, lime wedges, sour cream and cojita cheese

### **PAN SEARED JUMBO CRAB CAKES** \$580

garlic lemon dip and sweet chili dip

### **PENNE PASTA AND FARFALLE PASTA** \$560

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

add chicken \$5

add shrimp \$8

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# 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

##### 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

*(continued)*

# 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 \$82

**grilled california seabass** roasted fingerling potatoes, baby carrots, sun dried tomato, tarragon butter \$88

**pan roasted australian barramundi** garlic potatoes, baby carrots, yellow squash, cabernet butter \$88

#### MEAT AND POULTRY

**slow braised prime beef short ribs** crushed yukon potatoes, grilled asparagus, caramelized onions, merlot reduction \$97

**grilled beef filet** lobster mashed potato, grilled asparagus, baby carrots, merlot reduction \$105

**lemon thyme roasted chicken breast** parsley potatoes, grilled asparagus, baby carrots, masala jus \$80

#### COMBO ENTRÉE

**grilled beef filet and roasted lobster tail** garlic potato, grilled asparagus, caramelized onions, merlot reduction \$130

**petite braised short rib and grilled jumbo shrimp** garlic potato, grilled asparagus, caramelized onions, merlot reduction \$110

**grilled beef filet and california seabass** garlic potato, grilled asparagus, merlot reduction and citrus butter \$110

#### VEGETARIAN ENTRÉE

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

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

#### ALL ENTRÉES SERVED WITH:

fresh bread and butter

freshly brewed regular and decaffeinated coffee

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# DINNER

## PLATED DINNER

*(continued)* **COACHELLA VALLEY**

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

### DESSERT

**chocolate peanut butter bar** creme anglaise

**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

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

chocolate anglaise and creme anglaise

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# DINNER

## DINNER BUFFET *minimum 20 guests*

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

#### **SALADS**

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

**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

chocolate torte

apple streusel

freshly brewed regular and decaffeinated coffee

# DINNER

## DINNER BUFFET *minimum 20 guests*

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

#### SALADS

**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

chocolate torte

seasonal fruit cobbler

apple streusel

freshly brewed regular and decaffeinated coffee

# DESSERT

## DESSERT BUFFET \$22++

*3 pieces per person • select a variety of 4-5 items*

**chocolate cups** with mousse (gf)

**flourless chocolate kahlua rounds** with buttercream (gf)

**fresh fruit tartlets** in shortbread crust

**lemon meringue tartlets** in shortbread crust

**pecan tartlets** in shortbread crust

**opera cake:** chocolate ganache, coffee buttercream or almond sponge cake

**new york cheesecake rectangles:** plain glazed, raspberry glazed or lemon glazed

**chocolate peanut butter crunch squares**

**chocolate hazelnut crunch squares**

**éclairs** filled with bavarian creme and dipped in chocolate

**cream puffs** filled with bavarian creme and dipped in chocolate

**profiteroles** piped with a variety of mousses

**mini cupcakes:** red velvet, chocolate, vanilla, lemon, funfetti

**cookies:** amaretti cookies (gf), assorted macarons (gf), chocolate chip (no nuts), chocolate chip (with pecans), peanut butter, oatmeal raisin, white chocolate macadamia, raspberry rosettes, pecan sandies, pink (strawberry) lemonade cookies

**bars:** brownies, lemon bars, blondies

# BAR

## CLASSIC COCKTAILS BAR PACKAGE

priced per person, per hour

first hour \$22 • additional hours \$10

1 bartender included for first hour only; additional \$75 per hour per bartender

### SPIRITS

gilbey's vodka, gilbey's gin, cruzan rum, espolon reposado tequila, jim beam whiskey, teachers scotch, presidente brandy, triple sec, vermouth

### MIXERS

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

### CHOICE OF TWO BEERS

budweiser (co), bud light (co), stella artois (belgium), bitburger (NA)

### CHOICE OF TWO WINES

geyser peak chardonnay, cabernet sauvignon, pinot grigio, sauvignon blanc, merlot

### SPARKLING

kenwood

## CLASSIC COCKTAILS — ON CONSUMPTION

\$75 per hour, per bartender

### HOSTED BAR PRICED PER DRINK

mixed drinks \$11

imported beer \$8

domestic beer \$6

non-alcoholic beer \$6

wine by the glass \$10

mineral water, 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

wine by the glass \$12

mineral water, soft drinks \$6

bottled water still or sparkling \$6



# BAR

## COCKTAIL'N' EL PASEO BAR PACKAGE

priced per person, per hour

first hour \$25 • additional hours \$12

1 bartender included for first hour only; additional \$75 per hour per bartender

### SPIRITS

effen vodka, bombay gin, bacardi white rum, sauza blu tequila, jim beam whiskey, dewar's white label scotch, presidente brandy, triple sec, vermouth

### MIXERS

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

### CHOICE OF TWO BEERS

budweiser (co), stella artois (belgium), golden road ipa (ca), bitburger drive (NA)

### CHOICE OF TWO WINES

meomi chardonnay, ruffino pinot grigio, imagery by benziger cabernet sauvignon, meomi pinot noir, the velvet devil merlot

### SPARKLING — PICK ONE

ruffino prosecco or kenwood sparkling

## COCKTAIL'N' EL PASEO — ON CONSUMPTION

\$75 per hour, per bartender

### HOST BAR PRICED PER DRINK

mixed drinks \$13

imported beer \$8

domestic beer \$6

non-alcoholic beer \$6

wine by the glass \$12

mineral water, 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

wine by the glass \$15

mineral water, soft drinks \$6

bottled water still or sparkling \$6

HOTELPASEO.COM 760-340-9001

ALL PRICES ARE SUBJECT TO A 24% SERVICE CHARGE AND A 7.75% SALES TAX. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

# BAR

## A NIGHT OF GLITZ BAR PACKAGE

priced per person, per hour

first hour \$30 • additional hours \$14

1 bartender included for first hour only; additional \$75 per hour per bartender

### SPIRITS

grey goose vodka, aviation gin, appleton estate rum, el tesoro tequila, maker's mark bourbon, glenlivet scotch, torres reserve brandy, triple sec, vermouth

### MIXERS

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

### CHOICE OF TWO BEERS

budweiser (co), mission brewery ipa (ca), birra dolomiti (italy), allagash white (belgium), chimay premium dark ale (belgium), bitburger (NA)

### CHOICE OF TWO WINES

ferrari carano reserve chardonnay, simi cabernet sauvignon, kim crawford sauvignon blanc, patz & hall pinot noir

### SPARKLING

nicholas feuillatte brüt (france)

## A NIGHT OF GLITZ — ON CONSUMPTION

1 bartender included, additional bartenders \$75 per hour

### HOST BAR PRICED PER DRINK

mixed drinks \$14

imported beer \$8

domestic beer \$6

wine by the glass \$14

mineral water, 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

wine by the glass \$17

mineral water, soft drinks \$6

bottled water still or sparkling \$6

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# 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. Food and beverage will be prepared for the guarantee.

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.

The prices herein are subject to increase in the event cost of food, beverage, or other costs of operations increase at the time of the function. Customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior notice to the customer.

## MEAL SERVICE

**buffet functions** under 20 people will be assessed a flat fee of \$250

**plated functions** under 20 guests we will offer the AC3 restaurant menu

**plated meal** service is based upon a (120) minute serve time

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

**buffets** for breakfast, lunch (served in 60 minutes), 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 leftover 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 & 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 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.

California law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. Hotel Paseo reserves the right to refuse to anyone.

## 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.

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