

Weddings



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at  **Doral**
DESERT PRINCESS RESORT
PALM SPRINGS

*Where things
naturally
come together*

For Information contact our Catering Department
(760) 322-6818 • www.doralpalmsprings.com

Damages

CEREMONY

With Gold or Platinum Package

Includes:

Spectacular outdoor Golf Course/Mountain View Location

White Lattice Arch

White Garden Chairs

Gift and Guest Book Tables

Riser (optional)

Rehearsal

Dressing Room for Bride

\$5.00 per person
(\$500.00 minimum)

Sound Package available - \$2.50 per person
(\$250.00 minimum)

All prices are subject to applicable taxable service charge and sales tax. These are current prices and may be subject to change.



Putting Green Lawn



Poolside Lawn



Gold Select Wedding Reception Package

Includes:

One-hour cocktail reception
Tray passed Mimosas (Brunch or Lunch package)
Tray passed Chardonnay and Cabernet Sauvignon (Dinner package)
Market Vegetable Crudite' and Ranch Dressing
Imported and Domestic Cheese Display with Fresh Fruit Garnish

Sit-down or Buffet Menu

Champagne and Sparkling Cider for Toast
Complimentary Cake Cutting

Mirror and 2 votive candles on Tables

White Specialty Skirting
on Bridal Table and Cake Table

Dance Floor

Set-up of Tables, Chairs, White 90x90 Tablecloths,
White Napkins, China & Silverware
(White Floor length cloths available @ \$12.00 each)

Platinum Select Wedding Reception Package

Includes:

One-hour cocktail reception with
Deluxe Brand Bar
Choice of 2 Select and 2 Premium Hors d'Oeuvres
Market Vegetable Crudite' with Ranch Dressing
Imported and Domestic Cheese Display with Fresh Fruit Garnish

Served Dinner

Chardonnay and Cabernet Sauvignon served with Dinner

Champagne and Sparkling Cider for Toast
Complimentary Cake Cutting

Mirror and 4 votive candles on Tables

White Floor Length Tablecloths

White Specialty Skirting
on Bridal Table and Cake Table

Dance Floor

Set-up of Tables, Chairs, China & Silverware

All packages also include:

**Honeymoon Suite for the Bride & Groom on their Wedding Night
(Based on availability and with a minimum of 50 guests)**

Prices for packages are listed by individual entrée selections

These packages are not subject to monetary credit for items deleted.

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Gold Select & Platinum Select Menu Suggestions

Package includes your choice of soup or salad, Entrée, Selection of Starch and Seasonal Vegetables, Fresh Rolls and Butter, Coffee, Decaffeinated Coffee and Tea

SOUP

Cream of Wild Mushroom

Chilled Gazpacho

Corn Chowder with Pepper Confit

Minestrone

Chicken Tortilla Soup with Jack Cheese

Cold Cucumber-Lime

Sherry Infused Lobster Bisque
(add \$2.00 to Gold Select Package)

SALAD

California Bouquet

Mixed Baby Greens, Vine-Ripe Tomato,
Sliced Cucumber, Carrots & Croutons
Ranch & Raspberry Vinaigrette Dressing

Classic Caesar

Romaine Lettuce, Shredded
Parmesan Cheese & Croutons
Creamy Caesar Dressing

Mozzarella and Tomato

Sliced Beef Steak Tomatoes, Buffalo Mozzarella,
Shaved Red Onion and Fresh Basil
Balsamic Vinaigrette
(add \$2.00 to Gold Select Package)

Santa Rosa Salad

Butter Lettuce, Almonds, Red Onions
Bleu Cheese, Dried Pears and Scallions
Sauterne Pear Vinaigrette Dressing
(add \$2.00 to Gold Select Package)

Coachella Valley Salad

Field Greens with Parmesan Gratinée
Topped with Roasted Salted Pumpkin Seeds
Tomato Wedges and Mild Ortega Chiles
Ranch and Creamy Cilantro Dressing
(add \$2.00 to Gold Select Package)

ENTRÉE

Citrus Chicken

Pan seared citrus marinated
chicken breast
With Citrus Beurre Blanc
Lunch: \$42.00
Dinner: \$50.00
Platinum: \$66.00

Chicken Marsala

Seared breast of chicken with
Shiitake mushrooms
Served with a Marsala Cream sauce
Lunch: \$42.00
Dinner: \$50.00
Platinum: \$66.00

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Herb Roasted Breast of Chicken

With Cilantro, Papaya
and Mango Relish

Lunch: \$42.00

Dinner: \$50.00

Platinum: \$66.00

Grilled Salmon Filet

with Braised Leeks and Fennel
Dry Vermouth Cream

Lunch: \$48.00

Dinner: \$56.00

Platinum: \$72.00

Slow-Roasted Prime Rib of Beef Au Jus

With Peppercorn Salt Crust
Rosemary Jus Lie & Creamy Horseradish

Lunch: \$48.00

Dinner: \$56.00

Platinum: \$72.00

Filet Mignon

Beef Tenderloin Filet with Pepper-
corn Cream, Merlot Demi Glace

Lunch: \$54.00

Dinner: \$62.00

Platinum: \$78.00

Petite Sirloin with Breast of Chicken

Béarnaise Sauce and Red
Onion Marmalade

Lunch: \$50.00

Dinner: \$58.00

Platinum: \$74.00

Petite Filet & Jumbo Prawns

Ruby Port Wine Reduction & Smoked
Tomato Sauce

Lunch: \$62.00

Dinner: \$66.00

Platinum: \$82.00

Portabello En Croute

Portabello Mushrooms in a
Flakey Pastry Crust

Lunch: \$48.00

Dinner: \$56.00

Platinum: \$72.00

Alsatian Potatoes, Baked Potatoes, Creamy Mascarpone Polenta, Wild Rice Pilaf,
Red Mashed Potatoes with Roasted Garlic

Fresh Seasonal Vegetables

Fresh Rolls and Butter

Coffee, Decaffeinated Coffee and Tea

CHILDREN'S MENU

(3-11 years old)

Fresh Fruit Cup

Chicken Fingers or Cheeseburger

Criss Cross Fries

Milk or Punch

\$20.00

Children 2 and under – No charge

Unlimited Soft Drinks and Punch - \$7.50

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Gold Select Brunch

Prices based on a maximum of 2 hours

Minimum 35 Guests

A surcharge of \$125.00 will be applied for buffets prepared for less than 35 guests

Buffet

Assorted Chilled Fruit Juices

Seasonal Fresh Fruit Display Accompanied by Honey Lime Yogurt

Sliced Smoked Salmon with Traditional Garniture

Baby Mixed Greens with Three Dressings

Roma Tomato and Buffalo Mozzarella Salad

Scrambled Eggs with Scallions, Cheese, Tomatoes, Mushrooms and Peppers

Garlic Red Bliss Potatoes

Bacon and Sausage Links

Seasonal Vegetable Sauté

Pastry Selections to include Assorted Muffins, Croissants, Fruit Breads

Coffee, Tea and Decaffeinated Coffee

Entrée Selections

Classic Eggs Benedict

Eggplant Parmesan with Marinara and Mozzarella Cheese

Fresh Seasonal Fish

*Roasted Striploin with Warm Rosemary Au Jus, Creamy Horseradish

*Carved Breast of Turkey with Cranberry Mango Chutney

*Boneless Black Forest Ham with Orange Molasses Glaze

*Roasted Pork Loin with Honey Glaze and Apple Chutney

Choice of 2 entrees: \$54.00

Choice of 3 entrees: \$57.00

*\$85.00 Carver Charge per Item

Maximum 100 Guests per Carver

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Gold Select Lunch or Dinner Buffet

Prices based on a maximum of 2 hours

Minimum 35 Guests

A surcharge of \$125.00 will be applied for buffets prepared for less than 35 guests

Salads

Baby Mixed Greens with Teardrop Tomatoes

Choice of Three Dressings

Roma Tomatoes, Buffalo Mozzarella

Balsamic and Basil Salad

Roasted Corn and Black Bean Salad

Grilled Ahi Display

Served with Seaweed Salad, Pickled Ginger

Sesame Ginger Soy and Wasabi Aioli

Entrees

*Striploin of Beef with Demi Glace, Whole Roasted Garlic Cloves, and Tobacco Onions

Pan-seared Breast of Chicken with a Wild Mushroom Ragout

Eggplant Parmesan with Marinara and Mozzarella Cheese

*Carved Breast of Turkey with Cranberry Mango Chutney

*Boneless Black Forest Ham with Orange Molasses Glaze

*Roasted Pork Loin with Honey Glaze and Apple Chutney

Penne Pasta tossed with Roma Tomatoes, Basil, Chiffonade, Roasted Garlic and Parmesan Cheese

Roasted Red Potatoes

Rice Pilaf

Fresh Seasonal Vegetables

Fresh Baked Rolls and Butter

Coffee, Decaffeinated Coffee and Teas

Choice of 2 Entrees: \$58.00

Choice of 3 Entrees: \$61.00

Choice of 4 Entrees: \$64.00

*\$85.00 Carver Charge per Item

Maximum 100 Guests per Carver

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Hors d'Oeuvres

Select - \$2.75 each

Cold

Asparagus Wrapped in Ham
Buffalo Mozzarella on Pesto Crustini
Smoked Chicken on Polenta
Roasted Vegetable Napoleon
Endive with Boursin Cheese
Vegetable Rolls with Wasabi and Ginger
California Roll with Wasabi and Ginger
Curried Vegetable

Hot

Chicken and Andouille Bruchette
Breaded Parmesan Artichoke Heart with Marinara
Bacon Wrapped Dates with Walnuts
Pork Potsticker, Sweet Chili Sauce
Spanakopita
Phyllo with Brie and Raspberry
Wild Mushroom Quiche
Mini Chicken Quesadilla

Premium - \$3.50 each

Cold

Roast Beef and Horseradish Roll
Iced Shrimp with Cocktail Sauce
Seared Ahi on a bed of Seaweed Salad & Crisp Wonton
Beef Tenderloin with Ancho Chili
Red Bliss Potato with Sour Cream & Caviar
Ceviche Shooter Cocktails
Smoked Salmon Pinwheel

Hot

Petite Beef Wellington, Bearnaise Sauce
Scallop wrapped in Bacon
Thai Barbeque Lamb Chop
Toasted Brushetta, Brie, Brown Sugar & Almonds
Coconut Shrimp with Orange Horseradish Sauce
Chicken Satay, Thai Peanut Sauce
Shrimp & Vegetable Spring Roll with Ginger Soy Sauce

Displays to Enhance your Cocktail Reception

Seasonal Fresh Fruit Display - \$5.00 per person

Selection of Sliced Fresh Fruit
to include Seasonal Melons, Berries
and Pineapple
Served with Honey Lime Yogurt

Fresh Seafood Display - \$4.75 per piece

Jumbo Shrimp, Fresh Oysters and Clams on the Half Shell,
Crab Claws, Served over Ice with Cocktail Sauce, Spicy
Tartar Sauce and Lemons
(minimum 100 pieces)



Oleander Ballroom



Vista

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HOSTED BAR BEVERAGE PACKAGES

	Deluxe	Premiums	Super Premiums
1 ST Hour	\$12.00	\$14.25	\$16.50
2 nd Hour	\$6.00	\$7.25	\$8.25
3 rd Hour	\$4.00	\$5.00	\$6.00
4 th -6 th Hours	\$3.00 per hour	\$4.00 per hour	\$5.00 per hour

Beverage packages include unlimited drinks for the number of hours per person purchased. The number of persons is based upon the guarantee or actual attendance; whichever is greater

BANQUET BEVERAGE ARRANGEMENTS

Hosted Bar		Cash Bar	
Cocktails		Cocktails	
Deluxe	5.00	Deluxe	5.50
Premiums	6.00	Premiums	6.50
Super Premiums	6.75	Super Premiums	7.25
Blended Drinks	6.50	Blended Drinks	7.00
Beer & Wine		Beer & Wine	
Domestic Beer	4.25	Domestic Beer	4.50
Imported Beer	4.75	Imported Beer	5.00
Malternatives	4.75	Malternatives	5.00
Wine by the glass	5.50-8.00	Wine by the glass	5.75-8.50
Mineral Waters	3.00	Mineral Waters	3.50
Soft Drinks	2.50	Soft Drinks	3.00

Champagne Punch - \$40.00 per gallon

Fruit Punch - \$34.00 per gallon

House Champagne \$22.00 bottle

House Wine \$22.00 bottle

Keg of Domestic Beer - \$250.00

Keg of Imported Beer - \$350.00

Perrier Jouet Fleur de Champagne Brut - \$148.00 per bottle

For a full selection of wines, ask to see the current list

Bartender Fee - \$85.00 per bar based on a maximum of 4 hours

The bartender fee will be waived when per bar revenues exceed \$350.00

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