



2025 Catering Menu



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Catering & Sales

626-854-2315

www.pacificpalmsresort.com



Event Menu Offerings

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Refreshment Breaks

Morning Break Service | \$36 per person

Afternoon Break Service | \$36 per person

Both Morning and Afternoon Break Service | \$64 per person

Morning Break Service

Freshly Brewed Lavazza Regular
and Decaffeinated Coffee

Hot and Iced Tea

Assorted Juices

Assorted Oven Baked Muffins
and Danish Pastries

Assorted Whole Fresh Fruits

Assorted Fruit Yogurts

Afternoon Break Service

Freshly Brewed Lavazza Regular
and Decaffeinated Coffee

Hot and Iced Tea

Assorted Soft Drinks

Assorted Whole Fresh Fruits

Assorted Candy, Chips and Cookies

Any hot food items added are for two (2) hour service maximum.

Break items will be replenished for up to 2 hours.



Refreshment Breaks

Basic Break | \$31 per person

Freshly Brewed Lavazza Regular
and Decaffeinated Coffee
Hot and Iced Tea
Assorted Soft Drinks
Assorted Oven Baked Cookies

Sweet N' Salty | \$31 per person

Freshly Brewed Lavazza Regular
and Decaffeinated Coffee
Hot and Iced Tea
Assorted Soft Drinks
Assorted Chips and Candy

California Natural | \$39 per person

Freshly Brewed Lavazza Regular
and Decaffeinated Coffee
Hot and Iced Tea
Bottled Fruit Juices
Assorted Soft Drinks
Assorted Fruit Yogurts
Assorted Whole Fresh Fruits, Granola Bars

Any hot food items added are for two (2) hour service maximum.

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Beverage Breaks

Lavazza Regular or Decaffeinated Coffee, Hot Tea or Iced Tea

\$85 per gallon

Fruit Punch, Lemonade or Juice (Orange, Apple or Cranberry)

\$75 per gallon

Champagne Punch

\$130 per gallon

Assorted Soft Drinks

\$7 each

Mineral Water

\$7 each

Bottled Water

\$7 each

Lavazza Regular and Decaffeinated Coffee

Hot and Iced Tea or Assorted Juices

\$29 per person (2 hours)

Any hot food items added are for two (2) hour service maximum.

Break items will be replenished for up to 2 hours.



Break Enhancement Items

(Priced per dozen unless noted)

(Must accompany Refreshment or Beverage Breaks)

Homemade Pastries, Croissants,
Muffins and Danish Pastries
\$62

Assorted Whole Seasonal
Fresh Fruits
\$58

Sliced Seasonal Fresh Fruits
\$18 | per person

Assortment of Fruit Yogurts
\$60

Homemade Cookies and / or
Fudge Brownies
\$62

Granola Bars
\$55

Trail Mix
\$56

Mixed Nuts
\$56

Small Bag of Chips
\$5 per bag

Mini Pretzels, Popcorn,
Potato Chips with Dip,
or Tortilla Chips with Salsa
\$50 per bowl (serves 10-15 people)
Add Cheese Sauce | \$3 per person

Hummus & Pita Chips
\$11 | per person

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Pacific Palms Resort Continental | \$39 per person

(Minimum 25 people)

Includes: Coffee / Tea / Orange Juice / Breakfast Pastries / Muffins / Assorted Bagels
Sliced Breads for Toasting / Strawberry and Plain Cream Cheese / Fruit Preserves / Butter
Mixed Berry Yogurt Parfaits / Fresh Fruit Display

All American Breakfast Buffet | \$49 per person

(Minimum 25 people)

Includes: Coffee / Tea / Orange Juice / Assorted Bagels / Sliced Breads for Toasting
Strawberry and Plain Cream Cheese / Fruit Preserves / Butter
Hot Oatmeal with Brown Sugar and Raisins / Cold Cereal / Fresh Fruit Display

Choice of One

Plain Scrambled Eggs
Country Scrambled Eggs
with Peppers, Onions
and Cheddar Cheese

Choice of Two

Honey Cured Bacon
Link Sausage
Honey Glazed Ham
Chicken Apple Sausage

Choice of One

Fried Breakfast Potatoes
Red Country Potatoes
Pancakes
Waffles
Biscuits and Gravy

Breakfast Enhancement Add-Ons (Pricing Per Person. Must Accompany a Full Menu)

*Crepe Station with Condiments | \$17

*Omelet Station | \$17

Turkey Bacon | \$5

Applewood Bacon | \$5

Apple Chicken Sausage | \$5

Grilled Country Ham | \$5

Breakfast Potatoes | \$5

Parfaits | \$5

Eggs Benedict | \$8

Breakfast Burrito | \$8

Top Sirloin Steak | \$12

Breakfast Sandwich | \$8

Fresh Hard Boiled Eggs | \$3

Oatmeal Bar | \$6

****Requires Chef Attendant | \$250 per station, per 50 guests***

All Buffets or Stations are displayed no more than 1.5 hours

24% service charge and applicable tax not included in listed prices. Prices listed are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Breakfast | \$45 per person

Includes: Coffee / Tea / Orange Juice / Breakfast Pastries / Fresh Melon

Choice of One

Plain Scrambled Eggs

Country Scrambled Eggs with Peppers, Onions and Cheddar Cheese

Choice of One

Hash Browns

Breakfast Potatoes

Pancakes

Buttermilk Biscuits with Country Gravy

Choice of One

Honey Cured Bacon

Link Sausage

Chicken Apple Sausage

Hickory Smoked Bacon

Add Top Sirloin Steak | \$12 per person



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Box Lunches

Includes: Whole Fruit / Chips / Cookie / Soft Drink

California Wrap Selections | \$35 per person

(Minimum 25 people)

Choice of Two

Buffalo Chicken Wrap (Mild)

Crispy Chicken Strips mixed with Buffalo Sauce,
Blue Cheese and Coleslaw
Wrapped in a Flour Tortilla

Grilled Veggie Wrap

Roasted Eggplant, Roasted Peppers, Zucchini Squash,
Marinated Tofu with Balsamic Vinaigrette
Wrapped in a Flour Tortilla

Jack Daniel's BBQ Chicken Wrap

Flame Broiled Chicken Breast
with Jack Daniel's BBQ Sauce, Cheddar Cheese
and Southwest Slaw Wrapped in a Flour Tortilla

California Turkey "Club" Wrap

Breast of Turkey with Avocado, Smoked Bacon,
Roasted Tomato, Leaf Lettuce and Chipotle Mayonnaise
Wrapped in a Flour Tortilla

Traditional Sandwich | \$35 per person

(Minimum 25 people)

Choice of Two

Roast Beef

Roasted Turkey Breast

Black Forest Smoked Ham

Chicken Salad

Tuna Salad

With Cheese / Lettuce / Tomato / Mayonnaise
and served on Wheat, White or Hoagie

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L.A.'S HILLTOP HIDEAWAY

Deli Buffet

California Deli | \$59 per person

(Minimum 25 people)

Includes: Coffee / Tea / Iced Tea / Chips / Homemade Cookies and Brownies

Choice of Two Salads

Classic Potato Mediterranean Macaroni
Tabbouleh Style Quinoa Garden Salad with Italian & Ranch Dressings

Build Your Own Sandwich

Includes: Chef's Selection of Assorted Sandwich Rolls, Breads, Sundried Tomato Flour Tortillas

Choice of Three

Roast Beef Tuna Salad
Roasted Turkey Fresh Herb Chicken Salad
Black Forest Ham

Assorted Cheeses

Provolone, Swiss, Cheddar, American

Condiments

Green Leaf Lettuce, Sliced Tomatoes,
Pickles, Sliced Red Onion, Mayonnaise, Pepperoncini,
Pesto Mayo, Dijon and Classic Mustards

Soup du Jour Add-On

Soup of the Day | Add \$6 per person

All Buffets or Stations are displayed no more than 1.5 hours



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Entrée Salads

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Dessert

Asian Chicken Salad | \$42 per person

Shredded Lettuce, Teriyaki Marinated Chicken Breast, Tomatoes,
Baby Corn, Bean Sprouts, Bell Peppers, Cucumbers, Mandarin Oranges, Green Onions,
Topped with Crispy Wonton Strips and Sesame Dressing

California Cobb Salad | \$42 per person

Chopped Greens, Roasted Chicken, Honey Smoked Bacon, Chopped Hard Boiled Eggs,
Crumbled Bleu Cheese, Diced Tomatoes, Avocado and Choice of Two Dressings:

Dressings

Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Lunch Salads

(Included with Plated Menus)

Pacific Palms Resort Salad

California Greens wrapped in a Cucumber Ribbon with Orange Segments, Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan, and Choice of Dressing:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

Classic Wedge Salad

Iceberg Wedge, Blue Cheese Crumbles, Diced Tomatoes, Bacon Bits with Blue Cheese Dressing

Arugula Salad

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette

Farm Fresh Green Salad

Mixed Greens, Cherry Tomatoes, Shaved Onion, Carrots, Cucumbers with Red Wine Vinaigrette



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Lunch

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Seasonal Vegetables
Choice of One Salad (see page 12) / One Starch (see below) / One Dessert (see page 22)

Entrée

Choose Maximum of Two

(Higher price prevails for multiple Entrée selections)

Grilled Chicken Breast with Rosemary Garlic Chicken Jus **\$55**

Pan-Seared Chicken with Citrus Beurre Blanc **\$55**

Sautéed Shrimp Scampi with Garlic, Herbs and White Wine Butter Sauce **\$60**

Grilled Salmon with California Tomato Basil Relish **\$60**

Marinated New York Steak with Herb Chimichurri Pesto **\$60**

Grilled Mahi Mahi with Tropical Fruit Salsa **\$62**

Ribeye Steak with Forest Mushroom Jus **\$78**

Petite Filet Mignon with Cracked Pepper Bordelaise **\$80**

Combination Entrées

Choose One

Grilled Chicken Breast and Grilled Salmon with Dijon Cream Sauce **\$68**

New York Steak and Herb Seared Chicken Breast with Forest Mushroom Jus **\$76**

New York Steak and Grilled Prawn with Forest Mushroom Jus and Chimichurri **\$84**

Starches

Choose One

Wild Rice Pilaf

Garlic Mashed Potatoes

Steamed Jasmine Rice

Crispy Red Potatoes

Vegetarian

(See page 21)



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Children's Plated Lunch Menu | \$35

(3-10 years of age)

Included: Milk and Lemonade

Choice of One Starter

Mixed Green Salad with Ranch Dressing
Vegetable Crudités with Dipping Sauce
Sliced Fresh Seasonal Fruit

Choice of One Entrée

Two Mini Hamburger Sliders on a Mini Bun

with Pickle, Tater Tots and Ketchup

Penne Pasta with Marinara Sauce

with Parmesan Garlic Bread

Grilled Cheddar Cheese Sandwich

with Homemade Potato Chips and Pickle Spear

Individual Cheese Pizza

8-Inch Thin Crust with Four Cheeses and Basil

Crispy Chicken Strips

with Tater Tots and Ketchup

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Buffet Lunch Salads

(Included with Buffet Menus)

Choice of Three

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

California Greens

Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives

Choice of Two Dressings:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

Pacific Palms Potato Salad

Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing

Mediterranean Macaroni Salad

Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette

Quinoa Salad

"Tabbouleh" Style

Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing

Grilled Vegetable Salad

Grilled Asparagus, Red, Yellow and Green Peppers, Basil Parmesan Cheese
with White Balsamic Dressing

Tomato and Mozzarella Salad

Diced Tomatoes and Mozzarella, with Fresh Julienne Basil and Extra Virgin Olive Oil

Arugula Salad

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples,
Dried Cranberries with Orange Vinaigrette

Endive, Asian Pear and Blue Cheese Salad

Belgian Endive, Romaine Lettuce, Asian Pear and Dried Cranberries with Blue Cheese Vinaigrette

Cucumber, Onion and Feta Cheese Salad

with Dill Vinaigrette

Grilled Asparagus

with Portobello Mushroom Relish

Tuscan Kale Salad

with Dried Fruits, Pine Nuts, Pancetta and Citrus Segments

Roasted Beet Salad

with Toasted Walnuts and Crumbled Goat Cheese with Orange Dressing

All Buffets or Stations are displayed no more than 1.5 hours

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Lunch Buffets

Buffet Menus Include: Coffee / Tea / Iced Tea / Seasonal Vegetables / Assorted Rolls and Butter
Choice of Three Salads (page 15) / One Starch (see below) / Dessert Display (page 22)

Lunch Buffet #1 | \$65 per person

(Minimum of 25 people)

Choice of One

Parmesan-Seared Chicken
served with Citrus Beurre Blanc

Herb Breaded Whitefish
with Lemon and Beurre Blanc

Roasted Sliced Sirloin
with Cracked Pepper Bordelaise

Roasted Pork Loin
with Rosemary Garlic Jus

Lunch Buffet #2 | \$75 per person

(Minimum of 25 people)

Choice of Two

Roasted Chicken
with Dijon and Whole Grain Cream Sauce

Citrus and Achiote Marinated Chicken
with Tequila Lime Sauce

Roasted Sliced Sirloin
with Cracked Pepper Bordelaise

BBQ Chicken
with Jack Daniel's Bourbon Infused BBQ Sauce

Lemon Pepper Seasoned Tri Tip
with Red Wine Sauce & Crispy Onions

Grilled Salmon
with Tomato Relish and Herb

Lunch Buffet #3 | \$88 per person

(Minimum of 25 people)

Choice of Three

Oven Roasted New York Striploin
with Onion Rings
and Cracked Pepper Bordelaise

Oven Roasted Chicken
with Braised Southern Style Greens

Parmesan Crusted Chicken
served over Angel Hair Pasta
with White Wine Butter Sauce

Roasted Sliced Sirloin
with Cracked Pepper Bordelaise

Baked White Fish
with Braised Kale and
Citrus Parsley Butter

Mahi Mahi
with Macadamia Nut, Tropical Fruit Relish
and Cilantro Unagi

Choice of One Starch

Garlic Mashed Potatoes

Tri-Color Potato Medley

Oven Roasted Red Potatoes

Sweet Potato Mash

Steamed Jasmine Rice

Wild Rice Pilaf

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Asian Lunch Buffet | \$72 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter

Choice of Two Salads

Mixed Greens

Sesame Chopped Salad

Caesar Salad

Asian Style Slaw

Choice of Two Entrées

Kung Pao Chicken

Pepper Beef

Stir Fry Chicken and Vegetables

Beef and Broccoli

Mongolian Beef

Sweet and Sour Chicken

Choice of Two Sides

Vegetable Chow Mein (Stir Fry)

Vegetarian Fried Rice (Stir Fry)

Steamed Jasmine Rice

Classic Rice Pilaf

Choice of Two Desserts

Green Tea Cake

Mini Fruit Tarts

Strawberry Shortcake

Pecan Tarts

Suggested Enhancements

Dim Sum Station

\$180 | 25 Pieces

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal

Sushi Platter

\$190 | 40 Pieces

Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger

Ahi Tuna Tacos

\$190 | 25 Pieces

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

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Classic Mexican Lunch Buffet | \$75 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Corn and Flour Tortillas / Chips and Salsa Bar
Pork Pozole Soup with Limes, Chiles, Cilantro, Radishes, and Onions

Choice of Two Salads

Jicama and Green Salad Mixed Greens Salad
Mexi-Cali Salad Southwest Caesar Salad

Choice of Two Entrées

Chicken Fajitas Chile Verde
Carne Asada Chile Colorado
Pork Carnitas Cheese Enchilada
Beef Barbacoa

Choice of Three Sides

Black Beans with Cilantro and Cumino
Calabasitas, Sauteed Zucchini, Yellow Squash, Onions, Tomatoes
topped with Mexican Cheese
Refried Beans
Spanish Rice
Southwest Rice

Choice of Two Desserts

Chocolate Flan
Churros
Dulce de Leche Cake
Strawberry Shortcake

Suggested Enhancements

Taco Station
\$20 per person

Marinated Beef and Chicken
with Corn and Flour Tortillas
with Assorted Toppings

Crispy Shrimp Tacos
\$190 | 25 pieces

Tequila Marinated Rock Shrimp,
Southwest Slaw and
Cilantro Lime Cream

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L.A.'S HILLTOP HIDEAWAY

Classic Barbecue Lunch Buffet | \$79 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Chili Bean Soup
An Assortment of BBQ Sauces and Cornbread

Choice of Two Salads

Traditional Macaroni Salad
Southern Style Potato Salad

California Greens Salad
Caesar Salad

Tangy Coleslaw

Choice of Two Entrées

Dry Rub Smoked Beef Brisket
with St. Louis BBQ Sauce

Slow Roasted Pork Shoulder
with Tangy Barbecue Sauce

Grilled Chicken Breast
with Jack Daniel's BBQ Sauce

Barbecued Baby Back Ribs
with Smokey BBQ Sauce

Southern Style Fried Chicken

Choice of Three Sides

Baked Beans

Corn on the Cob

Collard Greens with Bacon

Mac-N-Cheese

Choice of Two Desserts

Apple Tart

Banana Pudding Cups

Pineapple Upside Down Cake

Strawberry Shortcake

Suggested Enhancements

BBQ Grilling Station
Chef Attendant Fee | \$250
and Set-Up Fee | \$400
(Outdoor Function Space Only)

Pineapple Chicken Skewers
\$175 | 25 Pieces
With Teriyaki Glaze

Jack Daniel's Pulled Pork
Potato Skins
\$175 | 25 Pieces
Served with Monterey Jack
Cheese, Diced Tomatoes
and Crispy Onions

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Classic Italian Lunch Buffet | \$72 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Garlic Bread / Minestrone Soup

Choice of Two Salads

Chop House Salad
Mediterranean Pasta Salad

Caprese Salad
Cucumber, Tomato and Feta Salad

Choice of Two Entrées

Chicken Scallopini with Lemon,
Fresh Tomato and White Wine Sauce

Chicken Piccata with
Lemon Caper Sauce

Chicken Cacciatore

Pork Saltimbocca with
Prosciutto and Sage

Steak Oreganato with
Garlic, Herbs and Olive Oil

Beef Osso Buco | Add \$5 per person

Choice of Two Sides

Broccoli with Garlic and Olive Oil
Baked Penne Pasta with Marinara and Mozzarella
Eggplant Parmesan
Balsamic Roasted Vegetables
Green Beans with Lemon and Capers

Choice of Two Desserts

Cannolis
Tiramisu
Italian Cookies
Lemon Tarts

Suggested Enhancements

| | | |
|--|---|--|
| Pasta Station \$20 Per Person Chef Attendant \$250 Combination of Pastas, Sauces and Condiments Served to Order | Caprese Bruschetta \$160 25 Pieces Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction | Antipasto Display \$27 Per Person Assorted Meats and Vegetables with Hummus, Assorted Crackers and Toasted Baguettes |
|--|---|--|

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Vegetarian Lunch Options

Four Cheese Ravioli

with Wild Mushroom, Sautéed Spinach, Asparagus
and Blistered Tomato Relish over Marinara
(vegetarian)

Chili Garlic Grilled Tofu Steak

served with Black Bean Cilantro Pancake, Baby Bok Choy, Edamame
with Soy-Sesame Glaze
(vegetarian / vegan)

Grilled Eggplant Steak

and Vegetables with Snow Peas, Carrot-Ginger Puree
Sweet Peppers and Braised Kale
(gluten-free / vegan)

Fire-Roasted Amarillo Squash

with Blistered Cherry Tomato Relish, Roasted Chili-Carrots, Crispy Red Potatoes, Mojo Verde
(gluten-free / vegan)

Marinated Forest Mushroom

with Creamy White Balsamic, Smashed Fingerling Potatoes, Roasted Chili-Carrots,
Cauliflower and Broccoli
(gluten-free / vegan)

Kale and Mushroom Ravioli

Sautéed Spinach, Asparagus and Blistered Tomato / Red Pepper Marinara
(gluten-free / vegan)



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Lunch Desserts

(Included with Plated Menu Only)

Strawberry Cheesecake

with Assorted Berries

Brown Sugar Apple Crumble Tart

with Crumble Topping

Chocolate Ganache Cake

with Raspberry Sauce

Crème Brûlée Tart

with Caramelized Custard and Berries

California Fruit Tart

filled with California Seasonal Fruits and Pastry Cream

Mocha Cake

Coffee and Vanilla Scented Cake with Cappuccino Mousse

Citrus Trio

Fruit Tart, Lemon Bar, Raspberry Macaron

Chocolate Trio

Chocolate Covered Strawberry, Cappuccino Cup, Chocolate Ganache Square

Buffet Lunch Dessert Selections

(Included with Buffet Menu Only. Mini and Petite Bites)

Choice of Three for Lunch

Cappuccino Cups
Carrot Cake Squares
Pecan Tarts
Fruit Tarts
Raspberry Bars
Petit Fours

Vanilla Sponge & Mousse Cups
Strawberry Shortcake Squares
Lemon Curd Tarts
Apple Crumble Tarts
Lemon Bars
Hawaiian White Cake

Chocolate Mousse Cups
Dark Chocolate Cake Squares
Key Lime Tarts
Chocolate Ganache Tarts
Apple Crumble Bars



Hors D'oeuvres Platters & Displays

(Minimum Order as Shown)

Crudit  Platter | \$19 per person (Minimum order of 25)

Carrots, Zucchini, Summer Squash, Cucumber,
and Assorted Seasonal Vegetables with Ranch Dressing

Cheese Display | \$24 per person (Minimum order of 25)

Assorted Domestic Cheeses, Dried Fruits and Assorted Crackers

Antipasto Display | \$27 per person (Minimum order of 25)

Salami, Mortadella, Capicola, Grilled Mediterranean Vegetables, Asparagus, Assorted Peppers,
Yellow Squash, Zucchini, Hummus, Assorted Crackers and Toasted Baguettes

Maki Sushi | \$200 | 40 Pieces

Spicy Tuna and California Roll with Soy Sauce, Wasabi and Ginger

Seared Ahi | \$200 | 25 Pieces

Served Charred Rare with Yuzu Soy and Tobiko

Buffalo or BBQ Wings | \$158 | 25 Pieces

Served with Celery & Carrot Sticks and Blue Cheese Dressing

Assorted Dim Sum | \$190 | 25 Pieces

Eggrolls, Shu Mai and 2 Flavors of Dumplings with Hoisin, Sweet & Sour Sauce and Sambal

**Down Home | \$55 per person
25 Person Minimum**

- Jack Daniel's Pulled Pork Potato Skins
- Mini BBQ Burgers
- Pineapple Chicken
- Sweet and Smokey BBQ Wings
- BBQ Baby Back Ribs

**Asian Flair | \$57 per person
25 Person Minimum**

- Steamed Shrimp Dumplings
- Steamed Shu Mai
- Vegetable Egg Rolls
- California Maki Rolls
- Spicy Tuna Maki Rolls

- Asian Flair Condiments*
- Wasabi, Pickled Ginger,
 - Chinese Mustard,
 - Soy Sauce and
 - Thai Chili Sauce



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Hors D'oeuvres (Tray Pass Optional)

(Minimum Order as Shown)

Prosciutto Wrapped Asparagus | \$179 | 25 Pieces

Served with Honey Dijon Aioli

Beef Tenderloin on Brioche Crostini | \$184 | 25 Pieces

With Basil Aioli and Onion Crisps

Vegetable Eggrolls | \$184 | 25 Pieces

Served with Sweet Chili Sauce

Ceviche Shooter | \$200 | 25 Pieces

Marinated Shrimp and Assorted Seafood with Cucumber, Tomato and Cilantro

Served in a Shooter Glass

Jumbo Shrimp Cocktail | \$205 | 25 Pieces

Served with Traditional Cocktail Sauce

Boursin Stuffed Mushrooms | \$184 | 25 Pieces

Served with Red Wine Reduction

Jack Daniel's Pulled Pork Potato Skins | \$184 | 25 Pieces

Served with Monterey Jack Cheese, Diced Tomatoes and Crispy Onions

Coconut Shrimp | \$184 | 25 Pieces

Served with Chili Sauce

Alaskan Mini Crab Cakes | \$205 | 25 Pieces

With Whole Grain Mustard Aioli

Honey Bacon Wrapped Scallops | \$221 | 25 Pieces

Served with Teriyaki Glaze

Mini Club Sandwiches | \$200 | 25 Pieces

Roasted Turkey Breast, Black Forest Ham and Apple Smoked Bacon on Toasted Brioche

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Hors D'oeuvres (Tray Pass Optional)

(Minimum Order as Shown)

Hard Shell Mini Shrimp Tacos | \$205 | 25 Pieces

Tequila Marinated Rock Shrimp, Southwest Slaw and Cilantro Lime Cream

Pineapple Chicken Skewers | \$184 | 25 Pieces

With Teriyaki Glaze

Mini Burger Sliders | \$205 | 25 Pieces

Black Angus Beef Sliders and Cheddar Cheese with Chipotle Mayo

Caprese Bruschetta | \$168 | 25 Pieces

Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction on Garlic Crostini

Mini Chicken Wellingtons | \$205 | 25 Pieces

Baked Pastry Wrapped Chicken and Mushroom Duxelle

Mini Beef Wellingtons | \$205 | 25 Pieces

Baked Pastry Wrapped Tenderloin and Mushroom Duxelle

Ahi Tuna Tacos | \$200 | 25 Pieces

Wonton Shell, Spicy Tuna, Chipotle Mayo, Sesame

Mediterranean Vegetable Skewers (Vegan and Gluten-Free) | \$158 | 25 Pieces

Grilled Squash, Cherry Tomatoes, Mushrooms, Olives, Balsamic, Fine Herbs

Fried Shrimp & Pork Lumpias | \$165 | 60 Pieces

Served with Sweet Chili Sauce



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Dinner Salads

(Included with Plated Menus)

Pacific Palms Resort Salad

California Greens wrapped in a Cucumber Ribbon with Orange Segments, Grape Tomatoes, Dried Cranberries, Candied Walnuts, Shaved Parmesan, and Choice of Dressing:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

Classic Wedge Salad

Iceberg Wedge, Blue Cheese Crumbles, Diced Tomatoes, Bacon Bits with Blue Cheese Dressing

Arugula Salad

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette

Farm Fresh Green Salad

Mixed Greens, Cherry Tomatoes, Shaved Onion, Carrots, Cucumbers with Red Wine Vinaigrette



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Dinner

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Seasonal Vegetables
Choice of One Salad (see page 26) / One Starch (see below) / One Dessert (see page 35)

Entrée

Choose Maximum of Two

(Higher price prevails for multiple Entrée selections)

Herb-Seared Chicken Breast with Herbs and Sauce Supreme **\$62**

Chicken Breast Caprese with Mozzarella, Tomatoes and Basil **\$65**

Grilled Salmon Fillet with Dijon Cream Sauce **\$76**

Pan Seared Seabass with Shallot Herb Cream **\$105**

New York Strip Steak with Forest Mushroom Jus **\$88**

Ribeye Delmonico Steak with Red Wine Bordelaise **\$98**

Combination Entrées

Choose One

Petite Beef Filet and Shrimp Scampi with Pinot Noir Reduction **\$105**

Petite Filet Mignon and Lobster Tail with Red Wine Sauce **\$120**

New York Steak and Crab Stuffed Salmon with Dijon Cream Sauce **\$105**

Ribeye Steak and Grilled Prawn with Forest Mushroom Jus and Chimichurri **\$115**

Flat Iron Steak & Chicken Breast with Port Wine Reduction & Citrus Cream Fine Herbs **\$100**

Starches

Choose One Side

Wild Rice Pilaf

Rice Pilaf

Garlic Mashed Potatoes

Steamed Jasmine Rice

Crispy Red Potatoes

Vegetarian

(See page 34)



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Children's Plated Dinner Menu | \$45

(3-10 years of age)

Included: Milk and Lemonade

Choice of One Starter

Mixed Green Salad with Ranch Dressing
Vegetable Crudités with Dipping Sauce
Sliced Fresh Seasonal Fruit

Choice of One Entrée

Two Mini Hamburger Sliders on a Mini Bun
with Pickle, Tater Tots and Ketchup

Penne Pasta with Marinara Sauce
with Parmesan Garlic Bread

Grilled Cheddar Cheese Sandwich
with Homemade Potato Chips and Pickle Spear

Individual Cheese Pizza

8 inch Thin Crust with Four Cheeses and Basil

Crispy Chicken Strips

with Tater Tots and Ketchup



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Buffet Dinner Salads

(Included with Buffet Menus)

Choice of Three

Caesar Salad

Chopped Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Classic Caesar Dressing

California Greens

Mixed Greens, Cucumbers, Julienne Carrots, Grape Tomatoes, Croutons, Black Olives

Choice of Two Dressings:

(Ranch / Italian / Balsamic Vinaigrette / Blue Cheese / Sesame / Raspberry Vinaigrette)

Pacific Palms Potato Salad

Red Bliss Potatoes, Crumbled Bacon, Chopped Scallions with Whole Grain Mustard Dressing

Mediterranean Macaroni Salad

Pasta, Artichokes, Black Olives, Sun Dried Tomato, Pepperoncini with Pesto Vinaigrette

Quinoa Salad

“Tabbouleh” Style

Quinoa, Roma Tomato, Cucumber, Parsley and Mint with Olive Oil and Lemon Dressing

Grilled Vegetable Salad

Grilled Asparagus, Red, Yellow and Green Peppers, Basil Parmesan Cheese with White Balsamic Dressing

Tomato and Mozzarella Salad

Diced Tomatoes and Mozzarella, with Fresh Julienne Basil and Extra Virgin Olive Oil

Arugula Salad

California Arugula with Crumbled Goat Cheese, Shaved Fennel, Roasted Green Apples, Dried Cranberries with Orange Vinaigrette

Endive, Asian Pear and Blue Cheese Salad

Belgian Endive, Romaine Lettuce, Asian Pear and Dried Cranberries with Blue Cheese Vinaigrette

Cucumber, Onion and Feta Cheese Salad

with Dill Vinaigrette

Grilled Asparagus

with Portobello Mushroom Relish

Tuscan Kale Salad

with Dried Fruits, Pine Nuts, Pancetta and Citrus Segments

Roasted Beet Salad

with Toasted Walnuts and Crumbled Goat Cheese with Orange Dressing

All Buffets or Stations are displayed no more than 1.5 hours

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Dinner Buffet | \$95 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Dinner Rolls and Butter / Seasonal Vegetables
Choice of Three Salads (see page 29) / Two Starches (see below) / Dessert Display (see page 35)

Choice of Two Entrées

Slow Roasted Chicken

Spice Rubbed and Slow Cooked

Parmesan-Seared Chicken

with Citrus Beurre Blanc

Kung Pao Chicken

Stir Fry Chicken with Peanuts
and Vegetables

Stir Fry Chicken with Vegetables

Stir Fry Sweet Peppers, Bok Choy
and Chinese Broccoli

Blackened Tri Tip

Charred & Sliced with Crispy Onion Hay

Tequila Lime Chicken

Marinated and Flame Broiled

Grilled Salmon

with California Tomato Basil Relish

Panko Herb Breaded Whitefish

with Lemon and Beurre Blanc

Boneless Pork Loin Chops

with Brandy Green Peppercorn Sauce
and Caramelized Apples

Roasted Sirloin

Served with Wild Mushroom Sauce

Choice of Two Starches

Garlic Mashed Potatoes

Baked Potato

Tri-Color Potato Medley

Sweet Potato Puree

Fried Vegetable Chow Mein

Vegetable Fried Rice

Steamed Jasmine Rice

Classic Rice Pilaf

Four Cheese Ravioli with Tomato Basil Marinara

All Buffets or Stations are displayed no more than 1.5 hours



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Classic Mexican Dinner Buffet | \$92 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Corn and Flour Tortillas / Chips and Salsa Bar
Pork Pozole Soup with Limes, Chiles, Cilantro, Radishes, and Onions

Choice of Two Salads

Jicama and Green Salad Mixed Greens Salad
Mexi-Cali Salad Southwest Caesar Salad

Choice of Two Entrées

Chicken Fajitas Chile Verde
Carne Asada Chile Colorado
Pork Carnitas Cheese Enchilada
Beef Barbacoa

Choice of Three Sides

Black Beans with Cilantro and Cumino
Calabasitas, Sauteed Zucchini, Yellow Squash, Onions, Tomatoes
Topped with Mexican Cheese
Refried Beans
Spanish Rice
Southwest Rice

Choice of Two Desserts

Chocolate Flan
Churros
Dulce de Leche Cake
Strawberry Shortcake

Suggested Enhancements

Taco Station
\$20 per person
Marinated Beef and Chicken
with Corn and Flour Tortillas
with Assorted Toppings

Crispy Shrimp Tacos
\$190 | 25 pieces
Tequila Marinated Rock Shrimp,
Southwest Slaw and
Cilantro Lime Cream

All Buffets or Stations are displayed no more than 1.5 hours

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Classic Barbecue Dinner Buffet | \$99 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Assorted Rolls and Butter / Chili Bean Soup
An Assortment of BBQ Sauces and Corn Bread

Choice of Two Salads

Traditional Macaroni Salad California Greens Salad
Southern Style Potato Salad Caesar Salad
Tangy Coleslaw

Choice of Two Entrées

Dry Rub Smoked Beef Brisket Slow Roasted Pork Shoulder
with St. Louis BBQ Sauce with Tangy Barbecue Sauce
Grilled Chicken Breast Barbecued Baby Back Ribs
with Jack Daniel's BBQ Sauce with Smokey BBQ Sauce
Southern Style Fried Chicken

Choice of Three Sides

Baked Beans
Corn on the Cob
Collard Greens with Bacon
Mac-N-Cheese

Choice of Two Desserts

Apple Tart
Banana Pudding Cups
Pineapple Upside Down Cake
Strawberry Shortcake

Suggested Enhancements

BBQ Grilling Station
Chef Attendant Fee | \$250
and Set-Up Fee | \$400
(Outdoor Function Space Only)

Pineapple Chicken Skewers
\$175 | 25 Pieces
With Teriyaki Glaze

Jack Daniel's Pulled Pork
Potato Skins
\$175 | 25 Pieces
Served with Monterey Jack
Cheese, Diced Tomatoes
and Crispy Onions

All Buffets or Stations are displayed no more than 1.5 hours

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Classic Italian Dinner Buffet | \$92 per person

(Minimum of 25 people)

Includes: Coffee / Tea / Iced Tea / Garlic Bread / Minestrone Soup

Choice of Two Salads

| | |
|---------------------------|---------------------------------|
| Chop House Salad | Caprese Salad |
| Mediterranean Pasta Salad | Cucumber, Tomato and Feta Salad |

Choice of Two Entrées

| | |
|---|---|
| Chicken Scallopini with Lemon, Fresh Tomato and White Wine Sauce | Pork Saltimbocca with Prosciutto and Sage |
| Chicken Piccata with Lemon Caper Sauce | Steak Oreganato with Garlic, Herbs and Olive Oil |
| Chicken Cacciatore | Beef Osso Buco Add \$5 per person |

Choice of Two Sides

Broccoli with Garlic and Olive Oil
Baked Penne Pasta with Marinara and Mozzarella
Eggplant Parmesan
Balsamic Roasted Vegetables
Green Beans with Lemon and Capers

Choice of Two Desserts

Cannolis
Tiramisu
Italian Cookies
Lemon Tarts

Suggested Enhancements

| | | |
|--|---|--|
| Pasta Station \$20 Per Person Chef Attendant \$250 Combination of Pastas, Sauces and Condiments Served to Order | Caprese Bruschetta \$160 25 Pieces Tomato, Fresh Mozzarella, Basil, Garlic and Balsamic Reduction | Antipasto Display \$27 Per Person Assorted Meats and Vegetables with Hummus, Assorted Crackers and Toasted Baguettes |
|--|---|--|

All Buffets or Stations are displayed no more than 1.5 hours

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.
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Vegetarian Dinner Options

Four Cheese Ravioli

with Wild Mushroom, Sautéed Spinach, Asparagus
and Blistered Tomato Relish over Marinara
(vegetarian)

Chili Garlic Grilled Tofu Steak

served with Black Bean Cilantro Pancake, Baby Bok Choy, Edamame
with Soy-Sesame Glaze
(vegetarian / vegan)

Grilled Eggplant Steak

and Vegetables with Snow Peas, Carrot-Ginger Puree
Sweet Peppers and Braised Kale
(gluten-free / vegan)

Fire-Roasted Amarillo Squash

with Blistered Cherry Tomato Relish, Roasted Chili-Carrots, Crispy Red Potatoes, Mojo Verde
(gluten-free / vegan)

Marinated Forest Mushroom

with Creamy White Balsamic, Smashed Fingerling Potatoes, Roasted Chili-Carrots,
Cauliflower and Broccoli
(gluten-free / vegan)

Kale and Mushroom Ravioli

Sautéed Spinach, Asparagus and Blistered Tomato / Red Pepper Marinara
(gluten-free / vegan)



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Plated Desserts

(Included with Plated Menu only)

Strawberry Cheesecake
with Assorted Berries

Brown Sugar Apple Crumble Tart
with Crumble Topping

Chocolate Ganache Cake
with Raspberry Sauce

Crème Brûlée Tart
with Caramelized Custard and Berries

California Fruit Tart
filled with California Seasonal Fruits and Pastry Cream

Mocha Cake
Coffee and Vanilla Scented Cake with Cappuccino Mousse

Citrus Trio
Fruit Tart, Lemon Bar, Raspberry Macaron

Chocolate Trio
Chocolate Covered Strawberry, Cappuccino Cup, Chocolate Ganache Square

Buffet Dessert Selections

(Included with Buffet Menu Only, Mini and Petite Bites)

Choice of Three for Dinner

Cappuccino Cups
Carrot Cake Squares
Pecan Tarts
Fruit Tarts
Raspberry Bars
Petit Fours

Vanilla Sponge & Mousse Cups
Strawberry Shortcake Squares
Lemon Curd Tarts
Apple Crumble Tarts
Lemon Bars
Hawaiian White Cake

Chocolate Mousse Cups
Dark Chocolate Cake Squares
Key Lime Tarts
Chocolate Ganache Tarts
Apple Crumble Bars

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Menu Enhancements

(Must Accompany Full Menu)

Pasta Bar | \$20 per person

Chef Attendant Required | \$250

(25 Person Minimum)

Pastas

Penne, Fettuccini, Four Cheese Ravioli

Sauces

Basil Tomato Marinara, Creamy Pesto, Parmesan Alfredo

Condiments

Shaved Parmesan Cheese, Basil Pesto, Garlic Bread

Taco Bar | \$20 per person

(25 Person Minimum)

Marinated Beef and Chicken with Corn and Flour Tortillas

Salsa Bar

Pico De Gallo, Salsa Roja, Salsa Verde, Diced Red Onion,
Chopped Cilantro, Sour Cream, Fried Jalapeños
and Corn Tortilla Chips

Add Guacamole | \$3 per person *(May vary per market price)*

Cheese Pizza | \$16 per person

(25 Person Minimum)

Additional Toppings | \$4 per topping

Pepperoni, Onions, Olives, Jalapeño, Bacon, Bell Peppers
Sausage, Pineapple, Tomatoes

All Buffets or Stations are displayed no more than 1.5 hours

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Menu Enhancements

(Must Accompany Full Menu)

***Carved Roasted Turkey Breast | \$360 | Serves 40**

Served with Turkey Gravy and Cranberry Compote

***Carved Honey Glazed Ham | \$360 | Serves 40**

Served with Honey Mustard Sauce

***Carved Roasted Prime Rib | \$630 | Serves 40**

Served with Rosemary Au Jus, Creamy Horseradish,
and Straight Horseradish

***Carved Steamship of Beef | \$1,200 | Serves 80-100**

Served with Rosemary Au Jus and Horseradish Sauce

***Crispy Chinese Style Pig | \$1,200 | Serves 80-100**

Served with Hoisin, Sambal and Pig Sauce

***Chef Attendant Required | \$250**

All Buffets or Stations are displayed no more than 1.5 hours

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Dessert Enhancements

(Must Accompany Full Meal Menu)

Cupcakes \$60 per dozen

Choice of One (per dozen)

Banana Split
Reese's Peanut Butter
Strawberry Shortcake
Very Berry
Triple Chocolate

Chocolate Fondue Fountain \$20 per person

(25 person minimum)

Semi Sweet Dark Chocolate Fondue

Seasonal Fruits
Cake Squares
Marshmallows

Sweet Table \$20 per person

(25 person minimum)

Choice of Five Pastries

Passion Fruit Tartlets
Lemon Meringue Tartlets
Pomegranate Tartlets
Raspberry Tartlets
Pecan Tartlets
Cheesecake Squares
Miniature Cannolis
Brownie Bites
Macarons
Chocolate Covered Strawberries
Mango Mousse in Chocolate Cups
Miniature Eclairs

Ice Cream Social \$18 per person

(25 person minimum)

Chef Attendant Required | \$250

Three Ice Creams

Vanilla Bean
Chocolate
Strawberry

Toppings

Warm Caramel Sauce
Chocolate Sauce
Strawberry Sauce
Reese's Pieces
Crushed Oreos
M&M's
Chopped Nuts
Sprinkles
Whipped Cream
Maraschino Cherries



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Bar Services

The bartender charge of \$300 will be waived with a minimum of \$950 in bar sales per bar.

California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.

Host Bar / Cash Bar

| | | |
|------------|-----------------------|---------|
| Choose One | House Brand | \$12.00 |
| | Premium Brand | \$15.00 |
| | Super Premium | \$18.00 |
| | House Wines | \$12.00 |
| | Domestic Beer | \$ 9.00 |
| | Imported Beer | \$10.00 |
| | Mineral Water | \$ 7.00 |
| | Assorted Fruit Juices | \$ 7.00 |
| | Soft Drinks | \$ 7.00 |

(24% Service Charge and Applicable Tax not included in listed prices)

ADDITIONAL BEVERAGES

| | |
|--------------------------------|------------------|
| Lemonade, Juice or Fruit Punch | \$75 per gallon |
| Champagne Punch | \$130 per gallon |
| Coffee / Tea Station | \$85 per gallon |

(24% Service Charge and Applicable Tax not included in listed prices)

Warning: Drinking distilled spirits, beer, wine and other alcoholic beverages may increase cancer risk and can cause birth defects during pregnancy.

24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Bar Arrangements

The bartender charge of \$300 will be waived with a minimum of \$950 in bar sales per bar.

California state law prohibits the sale and service of alcoholic beverages to any individuals under the age of 21.

HOUSE BRANDS \$12

Barton Vodka / Gin / Rum
Jim Beam 4 Year Whiskey
Montezuma Tequila
Cutty Sark Scotch

PREMIUM BRANDS \$15

Tito's Vodka
Beefeater London Dry Gin
Bacardi Lt (Silver) Rum
Jack Daniels Bourbon
Jameson Irish Whiskey
Seagram's 7 Whiskey
Jose Cuervo Gold

SUPER PREMIUM BRANDS \$18

Gray Goose Vodka
Tanqueray Gin
Bacardi Gold
Captain Morgan Rum
Patron Silver
Makers Mark Bourbon
Dewar's White Label
Crown Royal
Seagram's VO
Johnnie Walker Red
Courvoisier VS Cognac
Johnnie Walker Black

WINE \$12

Sycamore Lane Cabernet Sauvignon
Sycamore Lane Chardonnay
Sycamore Lane Crest Merlot
Terra Doro Moscato

DOMESTIC BEERS \$9

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
Becks (non-alcoholic)

IMPORTED BEERS \$10

Corona
Heineken
Modelo
Pacifico

BEVERAGES \$7

Assorted Soft Drinks
Assorted Fruit Juices
Mineral Water

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24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Wine List

Bubbles

| | |
|----------------------------------|-------|
| House Sparkling Wine | \$45 |
| Codorniu "Anna" Brut Cava, Spain | \$50 |
| Chandon Brut, Napa Valley | \$65 |
| Mumm Napa Prestige, Napa Valley | \$98 |
| Taittinger Brut, France | \$135 |

Chardonnay

| | |
|-----------------------------------|------|
| Sycamore Lane, California | \$45 |
| Robert Mondavi, Napa Valley | \$55 |
| Martin Ray, Sonoma, California | \$60 |
| Sonoma Cutrer, Sonoma, California | \$78 |

Pinot Grigio / Sauvignon Blanc

| | |
|---|------|
| Ruffino Pinot Grigio, Veneto, Italy | \$48 |
| Charles Krug Sauvignon Blanc, St. Helena, Napa Valley | \$68 |

Merlot

| | |
|---------------------------|------|
| Sycamore Lane, California | \$45 |
| Gainy, Santa Ynez | \$75 |

Cabernet Sauvignon

| | |
|-----------------------------------|------|
| Sycamore Lane, California | \$45 |
| Robert Mondavi, NV | \$55 |
| Joel Gott 815, Central Coast | \$58 |
| Montes Alpha, Chile | \$67 |
| Hess Estate "Allomi", Napa Valley | \$98 |

Non-Alcoholic

| | |
|--|------|
| Martinelli's Sparkling Cider, California | \$35 |
|--|------|

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24% Service Charge and Applicable Tax not included in listed prices. Prices listed are subject to change.

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PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Basic Set-Up Provided by Pacific Palms Resort

The following items are included complimentary as part of the set-up for events:

Banquet Captain & Service Staff

To provide Resort services only (event coordination is not included)

Round Tables (Draped with House Linen) and Standard Banquet Chairs for Dining

Additional Tables | As Needed (Subject to hotel inventory)

Registration, Display, DJ / Audio Visual, Cake, Gifts

China, Flatware, Glassware

Linen Tablecloths and Napkins

Color selections are subject to hotel inventory

Hosted / Cash Bar Set-Up | If applicable

Table Numbers or Reserved Signs with Stands | Upon Request

Please see the MISCELLANEOUS PRICING section for additional items and services available through Pacific Palms.



Miscellaneous Charges

(Other items to be advised)

Banquet Labor Fee | \$200 per attendant (up to 3 hours)

Each Additional Hour | \$80

Special Assistance

Cake Cutting Fee | \$8.00 per slice

Cocktail Server | \$200 per attendant (up to 3 hours)

Corkage Fee | \$25 per 750ml bottle

Wine, Champagne & Apple Cider only. No

Magnums or Spirits

Dance Floor (Parquet Wood) | Price to be advised

Other Colors - Special Order

Early Set Up Fee | Room Rental Fee applies

(If space available)

Easels | \$10 per easel

First one at no charge

Linen Color | Special order price to be advised

Standard Colors (Black, White and Ivory)

Special Linen – Two week notice required to order

Menu Tastings | Menu Pricing applies

One (1) complimentary tasting for two guests for minimum food and beverage spending of \$5,000 plus tax and service charge.

Each additional guest at full menu price.

Risers – 4' x 8' | \$25 per section

Stanchions | \$10 per stanchion

Line Control

Votive Candles | \$7 per table

3 Per Table

White Glove Service | \$12 per server

Butler Style

Electrical Fee | based on requirements

Band | \$200 & Up

DJ, Video Montage, or Photo Booth | \$100

(Pricing for additional electrical needs to be advised)

Outdoor Events | Two week notice required:

Patio Umbrellas | Price to be advised

Upright Heaters | Price to be advised

Existing Heaters in Pavilion Tent | No Charge

Additional Forced Air Heaters for Tent |

Price to be advised

(Subject to availability)

Same Day Room Setup Changes

Subject to minimum fee of \$750 and up per change

Overtime Fee | \$1,000

Based on availability

Applicable Holiday Event Rates to be applied.



PACIFIC PALMS RESORT

L.A.'S HILLTOP HIDEAWAY

Terms & Conditions

Deposit / Payment

In order to confirm your meeting or event, a minimum 30% non-refundable deposit is required along with the signed contract. Failure to return the signed contract and deposit on the due date will result in the release of the function space. Final payment is due at least 30 business days prior to the event by cash, credit card, wire transfer or check. If less than 30 business days, personal & business checks cannot be accepted.

Guarantee

The final number of guests attending scheduled event must be confirmed 96 hours in advance and will be considered as the final guarantee for room set up and food preparation. In the event fewer people attend than contracted, you will be charged per the contracted amount. Each banquet room has a minimum food and beverage guarantee established and function rooms are assigned by the number of guests anticipated to attend. Should the guest count increase or decrease substantially, Pacific Palms Resort reserves the right to change your originally assigned room to more comfortably accommodate your guarantee according to catering department guidelines.

Set Up Arrangements / Linens

After advising us of your seating requirements, a diagram will be created to best suit your needs. This diagram along with the corresponding Banquet Event Order (BEO) must be signed and returned as approval. Set-Up changes on the day of the event will incur a minimum of \$750 and up per change. Events come with standard hotel linens however, the rental of Specialty Linens are available at an additional charge.

Prices / Menu

Your Catering or Conference Services Manager must receive your menu selections and event details no later than 30 business days prior to your scheduled function. All food and beverage prices do not include the taxable 24% service charge and current sales tax. Additional items selected will be subject to applicable fees, service charge and tax. No Food or Beverage is allowed to be brought into the hotel without written approval from Pacific Palms Resort management.

Beverages

Host / Cash bar service can be provided for scheduled event. The \$300 bartender fee will be waived if a minimum of \$950 in sales per bar is met. Should a cocktail server be requested, there will be a \$200 charge per attendant (up to 3 hours). All beverage prices are charged per drink. Legal / proper identification will be requested from anyone consuming alcoholic beverages. The legal age to consume alcohol is 21. Any bar added within 72 hours of the event will incur a \$750 set-up fee per bar in addition to a \$200 labor fee.

Cancellations

Notice of Cancellation must be received in writing and acknowledged by your Catering or Conference Services Manager. All monies received (including deposit) are non-refundable. Additional funds may be due depending on when the cancellation takes place. Refer to contract cancellation assessment clauses.

Drones & Fog / Smoke / Haze Machines

Per FFA Regulations and for the privacy, safety and security of Hotel's guests, drones are not permitted to fly over the area of Pacific Palms Resort / Industry Hills Golf Club or inside the facilities. Also, Pacific Palms Resort does not allow any type or size of fog / smoke / hazing machines within the property

Sleeping Rooms

Pacific Palms Resort has 292 deluxe guest rooms and suites at special rates for family and friends