



2020 **BANQUET MENUS**

BREAKFAST



COLD BUFFET MENUS

Breakfast Buffets and Brunches are Served for a Maximum of Two Hours.

Breakfast Buffets are based on a minimum order of 25 people.

Brunches are based on a minimum order of 50 people.

Under 25/50 guests or extensions beyond two hours may be subject to additional surcharges.

La Quinta Continental Buffet \$35 Per Person

Fresh Orange Juice & Grapefruit Juice

Hand-Cut Local Fresh Fruit & Berries

La Quinta Pastries Served with Sweet Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

Coachella Continental Buffet \$40 Per Person

Fresh Orange Juice & Grapefruit Juice

Hand-Cut Local Fresh Fruit & Berries

Local Citrus Salad

Individual Fruit Yogurt

Dry Cereals with Skim, 2% & Whole Milk & Assorted Cream Cheeses

Toasted Mini Bagels & Assorted Cream Cheeses

La Quinta Pastries Served with Sweet Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

European Continental Buffet \$45 Per Person

Fresh Orange Juice & Grapefruit Juice

Hand-Cut Local Fresh Fruit & Berries

Individual Fruit Yogurts

Selection of Farm Cheeses

European Style Cured Meats & Sausages with Whole Grain Mustard

Rustic Rolls

Scottish Smoked Salmon

Mini Bagels, Traditional Cream Cheese

Capers, Onions, Sliced Tomatoes & Chopped Eggs

La Quinta Pastries Served with Sweet Butter & Fruit Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

HOT BUFFET MENUS

Simple Start Breakfast Buffet \$45 Per Person

Hand-Cut Local Fresh Fruit & Berries
Steel-Cut Irish Oatmeal with Dried Fruits & Brown Sugar
Local Vegetarian Frittata with Cheddar Cheese, Roasted Red Peppers, Scallions
Herb-Roasted Market Vegetables: Based on The Bounty of The Coachella Valley
Roasted Potatoes with Fresh Garden Herbs
Chefs Selection of House-Made Breakfast Pastries

Classic American Buffet \$55 Per Person

Fresh Orange Juice & Grapefruit Juice
Hand-Cut Local Fresh Fruit & Berries
Cottage Cheese, Individual Fruit Yogurts
House-Made Granola, Dry Cereals with Skim, 2% & Whole Milk
La Quinta Pastries with Sweet Butter & Preserves

Cage-Free Scrambled Eggs with Chives
Hickory-Smoked Bacon, Country Sausage Links
Roasted Breakfast Potatoes & Scallions

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

Sweet Start Breakfast Buffet \$55 Per Person

Fresh Orange Juice & Grapefruit Juice
Hand-Cut Local Fresh Fruit & Berries

Buttermilk Pancakes, Butterscotch & Bacon
Cinnamon Brioche French Toast, Bananas Foster Sauce
Sugar-Glazed Donut Breakfast Sandwich, Fried Egg, American Cheddar
Crispy Jalapeño Spiced Fried Chicken
Red Chili Flake & Local Date Glazed Pork Belly
Country Biscuit, Italian Sausage Cream Gravy

La Quinta Pastries Served with Sweet Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

HOT BUFFET MENUS (CONT'D)

Plant Based Breakfast Buffet \$55 Per Person

Fresh Orange Juice & Grapefruit Juice

Hand-Cut Local Fresh Fruit & Berries

Granola Station

Granola with Forager Plant Based Yogurt

TOPPINGS: Almonds, Cacao Nibs, Hemp Seeds, Maple Syrup

Superfood Shooters

Forever Beautiful – Antioxidant-Rich Pomegranate, Beet, Raspberries

Super Greens – Granny Smith Apple, Local Field Green, Ginger

Chocolate Lover – Caribe Chocolate, Toasted Nuts & Seeds

Baby Arugula, Heirloom Cherry Tomatoes, Lemon Vinaigrette

Coconut Chia Pudding

Plant-Based Burrito: Tofu Scramble, Caramelized Onions, Potatoes, Bell Pepper, Tomato, Plant-Based Protein, Fresh Salsa on Side

Avocado Toast: Smashed Avocado on a Tartine with Sea Salt, Micro Citrus Blend, Seasonal Accompaniments, Toasted Nuts & Seeds

Blueberry Oat Bran Muffin, Gluten Free Apple Pie Scone, Gluten Free Banana Muffin, Carrot Cake

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

South Western Breakfast Buffet \$65 Per Person

Fresh Orange, Grapefruit & Hawaiian Pineapple Juice

Hand-Cut Local Fresh Fruit & Berries

Fresh Citrus Fruit with Mint

Strawberries with Whipped Cream

Cottage Cheese

Dry Cereals with Skim, 2% & Whole Milk

La Quinta Pastries with Sweet Butter & Preserves

South Western Scrambled Egg & Tomato Quesadilla

House-Made Chilaquiles with Sautéed Onions, Queso Fresco & Ranchero Salsa

Banana French Toast, Powdered Sugar, Warm Maple Syrup, Local Date Chutney

Cage-Free Scrambled Eggs with Chives

Hickory-Smoked Bacon, Country Sausage Links

Potatoes with Caramelized Onions & Fresh Herbs

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

HOT BUFFET MENUS (CONT'D)

The Waldorf Astoria Breakfast Buffet* \$85 Per Person

Fresh Orange Juice & Grapefruit Juice
Hand-Cut Local Fresh Fruit & Berries
Waldorf Salad

Charcuterie & Cheese Display

Imported & Domestic Cheeses
Cured Meats & Salamis
Pickles & Accompaniments

Scottish Smoked Salmon Display

New York Plain Bagels
Traditional Cream Cheese, 1000 Island Cream Cheese & "Martini" Cream Cheese
Capers, Onions, Sliced Tomatoes & Chopped Eggs

Omelet Station*

Cage-Free Eggs and Omelets Prepared "à la minute"
Eggs, Egg Whites & Egg Beaters
Local Spinach, Mushrooms, Tomatoes, Peppers, Onions, Chives, Cheddar Cheese, Monterey Cheese,
Crumbled Bacon, Ham, Smoked Salmon & Chorizo

Eggs Benedict, Poached Eggs on English Muffins with Canadian Bacon & Hollandaise Sauce
Red Velvet Pancakes with Citrus Scented Cream Cheese Spread
Hickory-Smoked Bacon, Country Sausage Links
Roasted Asparagus & Tomato with Single Estate Extra Virgin Olive Oil
Cage-Free Scrambled Eggs with Tarragon Butter
Roasted Potatoes with Local Hatch Peppers

Superfood Shooters

Forever Beautiful – Antioxidant-Rich Pomegranate, Beet, Raspberries
Super Greens – Granny Smith Apple, Local Field Green, Ginger
Chocolate Lover – Caribe Chocolate, Toasted Nuts & Seeds

La Quinta Pastries Served with Sweet Butter & Fruit Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

**Chef Required*
1 per 30 guests, \$350

BUFFET ENHANCEMENTS & ADDITIONS

Breakfast Meats \$10 Per Person - Per Selection

Hickory-Smoked Bacon
Country Sausage Links
Turkey Sausage
Chicken & Apple Sausage
Corned Beef Hash

Breakfast Accompaniments \$7 Per Person - Per Selection

Scallion and Bacon Roasted Potatoes
Hash Browns
Sweet Onions & Herb Roasted Potatoes
Regional Market Vegetables
Steel-Cut Irish Oats, Raisins, Dates & Brown Sugar
Local Seasonal Berries: Early Girl Strawberries, Southern Highbush Blueberries, American Red Raspberry
Hard Boiled Cage-Free Eggs

Handheld Breakfasts \$13 Per Person - Per Selection

Ham, Egg & Cheese on a Croissant
Bacon, Egg & Cheese on a Croissant
Pork & Egg Breakfast Burrito with Potatoes, Chorizo, Jack Cheese & House-Made Salsa
Roasted Vegetable & Egg Breakfast Burrito with Potatoes, Chorizo, Jack Cheese & House-Made Salsa

Buttermilk Pancake \$12 Per Person

Berry Compote & Prickly Pear Maple Syrups

Brioche French Toast \$12 Per Person

Berry Compote, Powdered Sugar & Warm Maple Syrup

Vegan Green Apple Muesli \$11 Per Person

Oats, Green Apple, Coconut Milk, Rice Milk, Apple Juice & Shaved Almonds

Individual Berry & Granola Parfaits \$11 Per Person

Greek Yogurt & Coachella Valley Honey

Classic Eggs Benedict \$15 Per Person

Toasted English Muffin, Canadian Bacon & Hollandaise Sauce

Sunrise Breakfast Quesadilla \$12 Per Person

Soft Scrambled Eggs, Chorizo, Pepper Jack Cheese, Cilantro Sour Cream & House-Made Salsa

BUFFET ENHANCEMENTS & ADDITIONS (CONT'D)

Chilaquiles \$10 Per Person

House-Made Chilaquiles with Sautéed Onions & Queso Fresco with Ranchero Salsa

Plant-Based Burrito \$14 Per Person

Tofu Scramble, Caramelized Onion, Potatoes, Bell Pepper, Tomato, Plant-Based Protein,
House-Made Salsa on the Side

Charcuterie & Cheese \$13 Per Person

Imported & Domestic Cheeses
Cured Meats & Salamis
Pickles & Accompaniments

Super Food Shooters \$11 Per Person *Property Simple Menu*

Forever Beautiful – Antioxidant-Rich Pomegranate, Beets, Raspberries
Super Greens – Granny Smith Apple, Local Field Green, Ginger
Chocolate Lover – Caribe Chocolate, Toasted Nuts & Seeds

Suggested Specialty Beverages* \$26 First Hour / \$15 Each Additional hour

Classic & Mexican Bloody Marys
Bellinis
Kir Royals
Mimosas

**Bartender Required*
1 per 30 guests, \$350

ENHANCEMENT STATIONS

Breakfast add-ons are intended to be enhancements to the existing breakfast menus and cannot be ordered as a standalone.

CHEF ATTENDED STATIONS

Breakfast Taco Cart* \$18 Per Person

Cage-Free Scrambled Eggs
Chorizo, Potatoes, Pepper Jack Cheese, Queso Fresco
House-Made Pico de Gallo & Guacamole
Sour Cream, Fresh Cilantro, Diced Onions, Salsa Roja, Ranchero

Farm Fresh Egg & Omlet Station* \$18 Per Person

Cage-Free Eggs & Omelets Prepared "à la minute"
Eggs, Egg Whites & Egg Beaters
Local Spinach, Mushrooms, Tomatoes, Peppers, Onions, Chives, Cheddar Cheese, Monterey Cheese,
Crumbled Bacon, Ham, Smoked Salmon & Chorizo

The Waffle Iron* \$12 Per Person

Fluffy Waffles Prepared "à la minute"
Whole Fresh Berries, Prickly Pear Maple Syrup & Whipped Cream

GUESTS TO ASSEMBLE THEIR OWN – STATIONS

Granola Station \$12 Per Person

Granola with Forager Plant Based Yogurt
TOPPINGS: Almonds, Cacao Nibs, Hemp Seeds, Maple Syrup, Mixed Berries

Avocado Toast Station \$13 Per Person

Smashed Avocado on a Tartine with Sea Salt, Micro Citrus Blend, Seasonal Accompaniments,
Toasted Nuts & Seeds

Scottish Smoked Salmon Station \$23 Per Person

New York Plain Bagels
Traditional Cream Cheese
Capers, Onions, Sliced Tomatoes & Chopped Eggs Group

**Chef Required*
1 per 30 guests, \$350

PLATED MENUS

Plated Breakfast 1 \$46 Per Person

Freshly Squeezed Orange Juice
Marinated Seasonal Fresh Fruit
Fluffy Scrambled Eggs with Chives
Hickory-Smoked Bacon or Country Sausage Links
Red-Skinned Breakfast Potatoes
La Quinta Pastries with Sweet Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

Plated Breakfast 2 \$50 Per Person

Freshly Squeezed Orange Juice
Vanilla Yogurt Parfait with Fresh Berries
Classic Eggs Benedict
Fresh Asparagus, Grilled Roma Tomato & Mushrooms
Hash Browns
La Quinta Pastries with Sweet Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

Plated Breakfast 3 \$55 Per Person

Freshly Squeezed Orange Juice
Chia Pudding with Berries & Coconut Milk
Vegetable or Ham Spinach Egg Casserole Cooked with Roasted Tomato Sauce
Asparagus
Hickory-Smoked Bacon or Country Sausage Links or Plant Based Option
Sweet Potato Hash
La Quinta Pastries with Sweet Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

BOXED MENUS

All Boxed Breakfasts include cutlery, napkin, salt & pepper & appropriate condiments.

Boxed Breakfast 1 **\$29 Per Person**

Whole Fresh Fruit
Individual Fruit Yogurt
Large Croissant
Fruit Muffin
Sweet Butter & Preserves

Boxed Breakfast 2 **\$29 Per Person**

Whole Fresh Fruit
Individual Fruit Yogurt
Grain Salad
New York Whole Wheat Bagel
Traditional Cream Cheese

Recommended Enhancements

Hot Beverage Station with To-Go Cups
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas \$99.00 Per Gallon

Hot Breakfast Sandwiches & Wraps \$10 Per Person

Smoked Salmon Sandwich \$ 15 Per Person

Acai bowls \$10 Per Person

Overnight Oats \$6 Per Person

2 Hardboiled Eggs \$6 Per Person

BRUNCH



La Quinta Brunch Buffet* \$98 Per Person

Fresh Orange Juice & Grapefruit Juice

Strawberry & Mango Smoothies

Hand-Cut Local Fresh Fruit & Berries

Smoked Chicken Local Chile Salad

Sliced Tomato & Fresh Mozzarella, Balsamic Vinaigrette

Classic Caesar Salad, Tossed to Order*

Scottish Smoked Salmon

Mini Bagels, Traditional Cream Cheese

Capers, Onions, Sliced Tomatoes & Chopped Egg

Antipasto of Grilled Vegetables, Artisanal Selection of Cheese & Charcuterie

Cage-Free Scrambled Eggs with Chives

Hickory-Smoked Bacon, Country Sausage Links

La Quinta Potatoes

Citrus-Cured Chicken Breast

Roasted Poblano & Sweet Corn

Seared Salmon, Pickled Cucumber & Dill

Hickory BBQ Roasted Pork Loin, Whole Grain Mustard Sauce

Seasonal Vegetables with Whole Garlic & Shallot Confit

Hot Buttery Chelsea Buns

Assorted Muffins, Sweet Butter & Preserves

Pastry Chef's Selection of Daily Petite Pastries

Belgian Waffle Station*

Whole Fresh Berries, Maple Syrup, Berry Syrup & Whipped Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas

**Chef Required*

2 per 30 guests, \$350

LUNCH



BUFFET MENUS

All Buffets are based on a minimum of 50 guests and a maximum service time of 90 minutes.
Alterations may be subject to additional surcharges.

The Taco Cart \$55 Per Person

Poblano & White Corn Chowder, Regional Chile & Corn, Smoky Essence

Southwestern Salad: Frisée & Arugula, Black Beans, Crispy Pepitas, Diced Tomatoes, Cotija Cheese, Fire-Roasted Corn, Chili-Lime Vinaigrette

Cowtown Coleslaw, Savoy & Napa Cabbages, Blistered Peppers & Corn, Chipotle Dressing

Taco Bar:

Chicken Machaca, Slow Braised Chili & Citrus Infused

Picadillo-Style Angus Beef, Cumin & Cilantro

Local Vegetables, Squashes, Cauliflowers, Nopales

Flour & Corn Tortillas, House-Made Guacamole, Salsas Verde & Roja

Mexican Blended Cheese, Diced White Onion, Cilantro, Sour Cream

Nopalitos con Papas, Roast Cactus & New Potatoes, Garlic & Guajillo Spice

Refried Beans, Cumin & Lime Spiced

Cinnamon & Sugar-Dusted Churros

Mexican Chocolate Sauce & Tahitian Vanilla Anglaise

La Quinta Lunch Buffet \$65 Per Person

Farmers Market Soup, Based on the bounty of the Coachella Valley

Local Farm Greens, Shaved Heirloom Vegetables with Balsamic, Bleu Cheese & Champagne-Shallot Dressings

Grilled Corn & Broccolini Salad

Marinated Cucumber, Cherry Tomato, Feta Cheese & Oregano Salad

Seared Atlantic Salmon, Citrus Ginger Relish

Roasted Chicken, Confit Shallot, Garlic, Dijon Jus

Sliced Beef Tenderloin, Roasted Tomatoes, Rosemary Demi Glaze

Smashed Red Skin Potatoes with Sweet Garlic Vinaigrette

Roasted Garden Vegetables

Assorted Individual French Pastries

La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

BUFFET MENUS (CONT'D)

The Deli Counter Buffet \$65 Per Person

Local Farm Greens, Shaved Heirloom Vegetables with Balsamic, Bleu Cheese & Champagne-Shallot Dressings

Bowtie Pasta Salad, Smoked Chicken with Apple Cider Dressing

Traditional Deli Potato Salad

La Quinta Cole Slaw, Blistered Baby Bell Peppers, Charred Local Corn, Chipotle Lime Emulsion

Antipasti Domestic Farm House Cheese & Grilled Vegetables

Selection of Breads: Whole Wheat, White, Sour Dough, Rye & French Baguette

Selection of Deli Meats: Genoa Salami, Pastrami, Smoked Turkey, Cured Ham & Roast Sirloin

Selection of Cheeses: American, Sharp Cheddar, Swiss & Gouda

Lettuce, Tomato, Onion, Pickles & Chef's Selection of Condiments

Fruit & Caramel Cream Puffs, Chocolate Mousse Tulips, Raspberry Almond Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

Cuban Inspiration Buffet \$65 Per Person

Cuban Vegetable & Plantain Soup

Black Bean Salad, Cuba Libre Dressing

Baby Greens, Avocado, Tomato, Toasted Pumpkin Seeds, Ruby Red Grapefruit Vinaigrette

Roasted Seabass, Serrano Pepper Glaze, Cilantro, Tomato Relish

Grilled Skirt Steak, Cumin & Bell Pepper Relish

Hot Turkey Cuban Sandwich, Slow-Roasted Turkey & Swiss Cheese on Havana Roll

Guajillo Spiced Market Vegetables a la Plancha

Mofongo, Smashed Plantains, Garlic, Sea Salt, Extra Virgin Olive Oil

Caribbean Fruit Selection

Cinnamon Sugar Churros, Caramel Flan, Tresleches Cake

La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

BUFFET MENUS (CONT'D)

Oasis BBQ Buffet* \$65 Per Person

Tortilla Soup, Avocados, Tomatoes, Diced Jalapeños, Tortilla Strips

Iceberg Bar: Iceberg Quarters, Applewood-Smoked Bacon, Point Reyes Blue Cheese Crumbles & Buttermilk Dressing

Traditional Caesar Salad

Potato Salad, Bacon Vinaigrette

Cowtown Coleslaw

Barbecued Over An Open Flame*

Ranch Beef Burger, Chicken Breast, BBQ Baby Back Ribs, Vegetarian Garden Burger

Butter-Roasted Corn

Jalapeño Corn Bread, Prickly Pear Butter

Assorted Buns, Lettuce, Tomato, Pickles, Sliced Cheese, Chef's Selection of Condiments

Oatmeal Chocolate Chip Cookies, Petite S'Mores Tarts, Watermelon, Chocolate Chip Blondies

La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

Event must be located in an outdoor venue

Mangia Mangia Buffet \$65 Per Person

Roasted Tomato & Eggplant Bisque

Panzanella Salad

Young Field Greens with Arugula, Radicchio, Tomatoes, Feta Cheese, Cucumber, Roasted Fennel, Olives, Balsamic Vinaigrette & Paper Thin Artisanal Bread Tuiles

Antipasto of Grilled Vegetables, Artisanal Selection of Cheese & Charcuterie

Marinated Ciliegine Mozzarella, Cherry Tomatoes & Basil

Cheese Tortellini with Pesto Cream Sauce, Penne with Italian Sausage "Alla Checca"

Flatbreads:

Tomato Bread, Pesto Artichoke & Goat Cheese

Deconstructed Meatball Hoagie:

Meatballs, Marinara, Sliced Fresh Mozzarella, Parmesan Cheese, Hot Italian Giardiniera & Hoagie Rolls

Tiramisu Cups, Vanilla Panna Cotta with Passion Fruit Gelée, Chocolate Cherry Amaretti

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*

1 per 30 guests, \$350

BUFFET MENUS (CONT'D)

La Quinta Spa Buffet \$70 Per Person

Watermelon Gazpacho, Feta Crostini, Watercress

Ginger-Scented Indio Sweet Corn Bisque

Tabbouleh Salad

Ancient Grain Salad

Asparagus & Orange Salad

Poached Chicken, Baby Bok Choy & Sweet Garlic Chili Sauce

Steamed Halibut, Zucchini & Tomatoes

Diestel Farms Heritage Breed Turkey, Dried Apricot & Almonds

White Gulf Shrimp, Sun-Dried Tomatoes, Garlic, Meyer Lemon, Garden Herbs

Citrus-Scented Scallops, Parsnip Purée, Micro Celery

Pitaya Bowls with House-Made Granola, Fresh Berries, Chia Seeds, Hemp Seeds, Flax Seeds, Assorted Nuts & Toasted Coconut

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

The Health Enthusiast \$75 Per Person

Chilled Carrot Soup with Ginger, Coconut Milk & Lime

Watermelon & Jicama Salad with Lime & Mint Dressing

Chayote & Asparagus Salad with Cucumbers, Romaine, Radishes, Candied Pepitas & Jalapeño Dressing

Portobello Carne Asada, Market Mushrooms, Achiote Spice, Charred Tomatoes

Quinoa Enchilada Corn Tortilla, Vegan Cheese, Caramelized Onions, Sweet Corn, Coriander & Chipotle

Jackfruit Tamales & Vegan Mole Negro

Cumin-Scented Rice & Black Beans with Turmeric & Garlic Essence

Guajillo Spiced Market Vegetables à la Plancha

Tomatillo Green Salsa, Pico de Gallo, House-Made Guacamole & Tortilla Chips

Helado De Frutas De Temporada:

Seasonal Fruit Sorbets, Chocolate Bark & Toasted Almond Slivers

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

PLATED MENUS

3-course plated lunches include an appetizer, entrée and dessert.

All guests must have the same appetizer and dessert. Meeting planner to select up to two entrées (higher price prevails). A pre-count & place cards indicating choice of entrée are required.

Appetizers (select one)

Chilled Spanish Tomato Gazpacho

Goat Cheese Crostini, Petit Basil

Chicken Tortilla Soup

Scallions, Avocado & Crema

Traditional Caesar Salad

Parmesan & Garlic Croutons, Caesar Dressing, Shaved Parmesan

Local Field Greens

Goat Cheese Crostini, Roasted Roma Tomatoes & Basil Dressing

Entrées (select up to two)

Southwestern Cobb Salad \$53 Per Person

Chipotle Chicken, Tomatoes, Eggs, Bacon, Avocados, Tortilla Strips & Cilantro Blue Cheese Dressing

The Steak House Salad \$53 Per Person

Grilled Chicken Breast, Iceberg Wedge, Bacon, Blue Cheese, Beefsteak Tomatoes & Blue Cheese Dressing

Seared Mahi Mahi \$58 Per Person

Mint-Scented Risotto, Citrus-Fennel Relish

Roasted Breast Of Chicken \$58 Per Person

Smashed Purple Potatoes, Seasonal Vegetables & Whole Grain Mustard Demi-Glaze

Tenderloin Of Beef \$68 Per Person

Rosemary-Scented Potatoes, Sweet Onion Demi-Glaze & Herbed Seasonal Vegetables

Desserts (select one)

Traditional Tiramisu

Mocha Crème Anglaise

Triple Chocolate Fudge Cake

Tart Raspberry Purée & Chocolate Shavings

Tres Leches

Cinnamon Caramel & Shortbread Cookie

Graham-Crusted Cheesecake

Fresh Berry Compote & Prickly Pear Coulis

Raspberry Frangipane Tart

Edible Pansies & Citrus Reduction

Lemon Meringue Pie

Graham Cracker Crumbs & White Chocolate Shavings

Gluten-Free Marjolaine Cake

Almond Dacquoise & Hazelnut Mousse

BOXED MENUS

All guests must have the same base. Meeting planner to select up to two entrées.
All Boxed Lunches include cutlery, napkin, salt & pepper & appropriate condiments.

Boxed Lunches \$50 Per Person

Choose One Of The Following Bases:

Pasta Salad with Feta, Cucumber, Tomatoes, Kalamata Olives & Extra Virgin Olive Oil
Whole Fruit, Kettle Chips & La Quinta Chocolate Chip Cookie

Mixed Green Salad with Carrots, Cucumbers, Tomatoes & Basil Dressing
Kettle Chips, La Quinta Sugar Cookie

Ancient Grain Salad with Tomatoes, Cucumbers, Mint & Lemon Dressing
Kettle Chips, Oat Cookies

Choose Up To Two Of The Following Entrées:

Smoked Turkey, Maple Bacon, Mixed Baby Lettuces & Vine-Ripe Tomato on a Whole-Wheat Wrap

Peppered Beef Sirloin, Arugula, Tomato & Horseradish Aioli on a French Baguette

Smoked Salmon, Brie Cheese, Sun-Dried Tomatoes & Pickled Red Onions on a Butter Croissant

Grilled Chicken, Caesar Dressing, Romaine Lettuce on a Spinach Wrap

Grilled Vegetables & Basil Aioli on Focaccia Bread

Suggested Enhancements

Seasonal Fresh Fruit Salad

\$5 Per Person

Marinated Olives

\$5 Per Person

Soft Drinks

Assorted Regular & Diet
\$6 Each

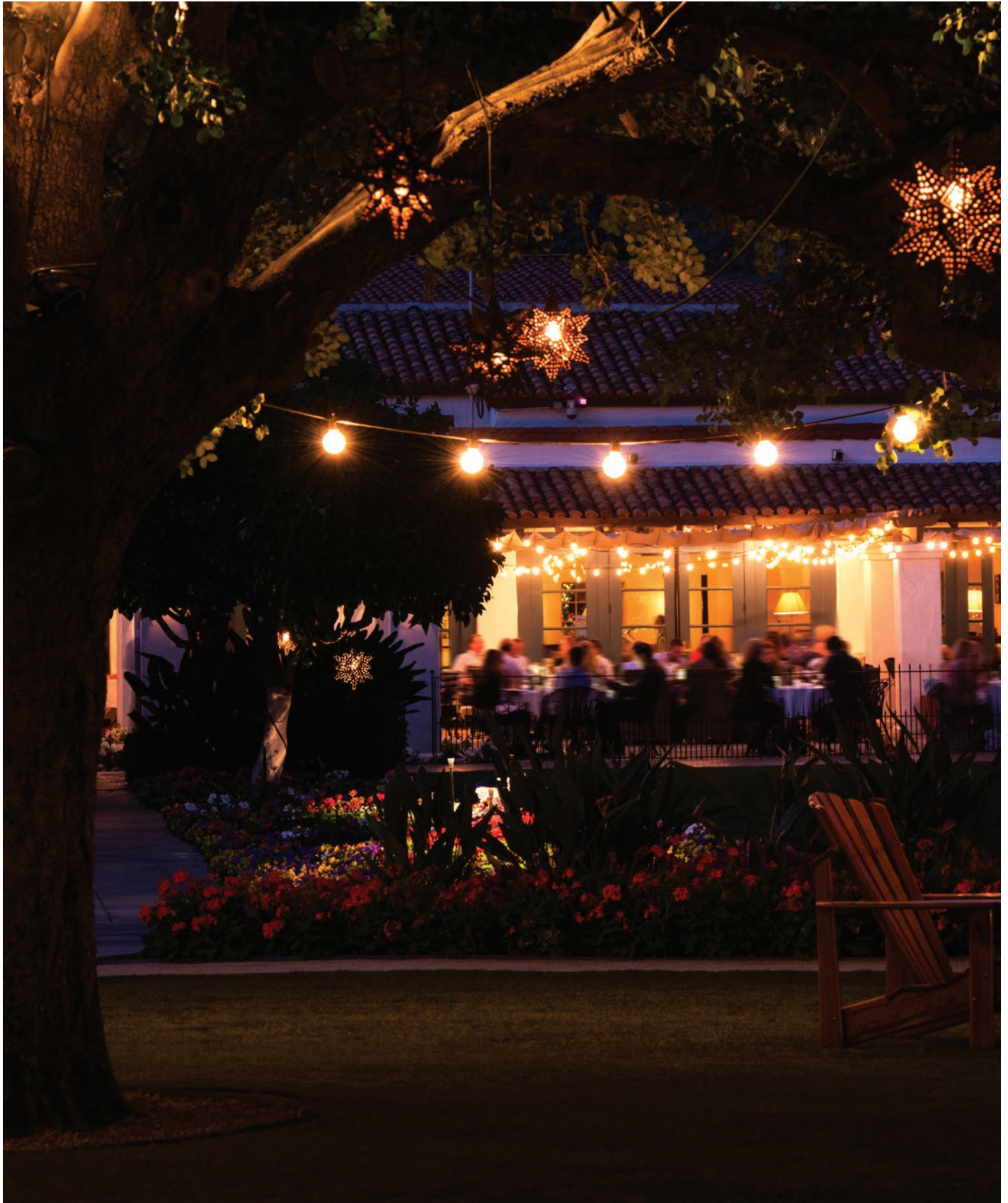
Waters

Still & Sparkling Mineral
\$6 Each

Hot Beverage Station with To-Go Cups

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Hot Teas
\$99 Per Gallon

DINNER



BUFFET MENUS

All Buffets are based on a minimum of 50 guests and a maximum service time of 90 minutes.
Alterations may be subject to additional surcharges.

The Baja Buffet \$125 Per Person

Tortilla Soup

Cilantro, Crispy Tortilla Strips, Pepitas, Onion, Roasted Corn, Cotija Cheese, Dried Fried Guajillo & Pasilla Chilies

Signature Californian Grazing Table

Spiced Pecans, Almonds, Pepitas, Sunflower Seeds, Marinated Variety of Olives

Rustic Country Batard, Housemade Lavosh, Indio Sweet Corn Bread, Herbed Foccacia

Peak Harvest Fruit Selection

Marinated Local Cucumber & Heirloom Cherry Tomato Salad, Oregano, Mint, Sonoma County Feta

County Line Mixed Greens, Raspberry, Walnut, Watermelon Radish, Shallot Vinaigrette

Grilled Corn & Broccolini Salad, Roasted Red Pepper, Indio Sweet Corn, Cumin Lime Emulsion

Traditional Paella, White Baja Shrimp, Prince Edward Island Mussels, Free-Range Chicken, Spanish Chorizo & Saffron-Infused Rice

Local Vegan Paella, Artichoke, Chickpeas, Regional Chilies, Olives & Saffron Infused Rice

Mesquite Chargrill Vegetables, Harissa-Spiced Eggplant, Asparagus & a Variety of Local Heirloom Squash

Seasonal Fruit Cobbler, Still Warm with Honey Oat Crumble

La Quinta Donuts, Emperor Date Anglaise

BUFFET MENUS (CONT'D)

La Casita Buffet \$140 Per Person

Harvest Market Salad & Grain Bar

Variety of Local Organic Leaf Lettuces, Shaved Heirloom Vegetables, Heirloom Tomatoes, Local Cucumber, Olives, Grilled & Marinated Vegetables, Toasted Nuts & Seeds

Farro, Quinoa, Bulger Wheat, Beluga Lentils

Local Citrus Vinaigrette, Basil Infused Balsamic Vinaigrette, Single Estate Oils & Vinegars

Variety Of Crackers, Croutons & Breads,

Artisan Selection Of Domestic & Imported Cheeses & Charcuterie

Variety Of Crackers & Breads

Mexican Rice & Refried Beans

Fish Station*

Line-Caught Wild Harvest Seabass

Crisped Forbidden Black Rice, Roasted Fennel & Fennel Purée, Moro Blood Orange

Meat Station*

Medjool Date Braised JD Ranch Certified Angus Short Rib

Danvers Carrot Puree, Charred Brussels, Date Jus

Coachella Valley Citrus Scented Chicken

Variety Of Local Heirloom Squash, Roasted Shallot & Jus

Garden Station*

Medjool Date Infused Market Mushroom

Danvers Carrot Puree, Charred Brussels, Date Jus

Crème Brulee, Seasonal Fruit, Madeleine

Lemon Meringue Tarts

**Chef Required*

3 per 50 guests \$350

BUFFET MENUS (CONT'D)

Great American Tex Mex Buffet* \$155 Per Person

Roasted Corn Soup with Poblano Chile

Nacho Bar

Tri-Color Tortilla Chips, Salsa, House-made Guacamole, Jalapeños, Black Olives,
Diced Tomato, Green Onions, Black Beans & Warm Queso

Orange & Jicama Salad, Chili-Honey Dressing

Piquant Potato Salad

Taco Salad: Shredded Iceberg Lettuce salad with Cheddar, Green Onions, Diced Tomatoes,
Corn, Olives, Pinto Beans & Cumin Dressing

Fajita Station*

Flame-Tossed Achiote Chicken, Cilantro-Infused Flank Steak, Charred Peppers & Onions

Soft Flour & Corn Tortillas, Pico de Gallo

Bean Chili with Cactus

Spinach & Cheese Enchiladas

Crispy Chicken Flautas

Cilantro Rice, Refried Beans

Mesquite-Grilled Regional Squash

Desserts

Key Lime Tarts

Apple Cinnamon Turnovers

Petite Tres Leches Cakes

Prickly Pear Sorbet

Cinnamon Anise Biscochitos

La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*

1 per 30 guests \$350

BUFFET MENUS (CONT'D)

Western Cookout Buffet* \$165 Per Person

Smoked Pork & White Bean Chili

Green Bean Salad, local Bell Pepper, Toasted Almonds, Fresh Herbs Lemon Emulsion
Romain, Baby Spinach, Frisee, Kale & Arugula with: Shaved Heirloom Vegetables, Marinated Hearts of Palm, Roasted Corn, Cheddar, Tortilla Strips, Tomatoes, Roasted Carrots, Nuts & Seeds, Ancho-Honey Vinaigrette, Chipotle Chili Dressing

Mesquite-Grilled Entrees*

Grilled New York Strip Steak
Tequila-Lime Infused Chicken Breast
Guajillo Glazed Trout

Rosemary Scented Creamed Local Indio Sweet Corn
La Quinta Ranch Beans
Rosemary Marinated Roasted Garden Vegetables
Corn Bread & Sweet Butter

Baked Potato Bar

Sour Cream, Butter, Green Onions, Crumbled Bacon, Cheddar and Seasoned Broccoli

Desserts

Warm Wild Berry Cobbler with Vanilla Bean Gelato
Bourbon Glazed Grilled Watermelon
Petite S'Mores Tarts
La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*
1 per 30 guests \$350

BUFFET MENUS (CONT'D)

Tour Of Mexico Buffet* \$175 Per Person

Rocky Point Shrimp Ceviche

Spicy Citrus Tomato Broth, Cucumbers, Onions & Fresh Cilantro

The Southern Mexico Salsa Table

Molcajete Red Salsa, Salsa Verde, House-made Guacamole

Tri-Color Tortilla Chips

Tijuana's Famous Caesar Salad*

Crisp Romaine Tossed To-Order, Garlic Croutons, Shaved Parmesan & Classic Anchovy Caesar Dressing

Arroz Con Mariscos

Agave-Marinated Rock Shrimp, Clams, Mussels, Spicy Rice & Fresh Fava Beans

Camarones al Ajillo

Jumbo Shrimp & Mushrooms Sautéed in Butter, Garlic & Guajillo Chile

Pollo En Pipian Verde

Braised Chicken in Green Mole Sauce Thickened with Toasted Pumpkin Seeds

Puntas De Filete

Certified Angus Beef a la Plancha, Tomatoes, Onions, Watercress Salad & Fresh Cheese

Warm Corn Tortillas

Miniature Quesadillas, Flour Tortilla, Monterey Pepper Jack Cheese Blend, Anaheim Chili

Black Beans, Queso Fresco, Poblano Spice, Chili Flakes

Spiced Fruits & Vegetables

Papaya, Watermelon, Cucumbers, Jicama with Lime Juice, Cayenne Pepper & Salt

Desserts

Chocolate-Chili Mousse Cups

Torta de Pina

Miniature Churros with Chocolate Dip

Petite Tres Leche Cake

La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*

1 per 30 guests \$350

BUFFET MENUS (CONT'D)

The San Andreas Buffet* \$180 Per Person

Caprese Salad, Marinated Sliced Beefsteak Tomatoes, Buffalo Mozzarella with Fresh Basil

Iceberg Bar: Iceberg Quarters, Applewood Smoked Bacon, Point Reyes Bleu Cheese Crumbles & Buttermilk Dressing

La Quinta Cole Slaw, Blistered Baby Bell Peppers, Charred Local Corn, Chipotle Lime Emulsion

Shellfish Bar

Oysters on the Half Shell

Jumbo Shrimp

King Crab Legs

Trio Sauce: Cocktail, House-made Ponzu, Citrus Mignonette

Clam Bake*

Littleneck Clams, Prince Edward Island Mussels, Baja Shrimp, Simmered in Garlic,

White Wine Broth with Fresh Garden Herbs, Indio Sweet Corn & New Potatoes

From The Grill*

Certified Angus Beef Medallions

Spicy Pork Sausage

Temecula Honey & Lavender-Glazed Chicken Breast

Garlic Potato Rolls, Sweet Butter

Roasted Red Bliss Potatoes, Sea Salt, Extra Virgin Olive Oil & Fresh Herbs

Mesquite-Grilled Peak Harvest Regional Produce, Lemon & Garlic

Desserts

Lemon Meringue Tarts

Caribe Guanaja Chocolate Dipped Strawberries

Manjari Chocolate Mousse Cones

Warm Cinnamon Apple Streusel Crisp

La Quinta Fresh-Baked Rolls & Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*

1 per 30 guests \$350

BUFFET MENUS (CONT'D)

La Casa Buffet* \$185 Per Person

Roasted Corn & Rock Shrimp Chowder

Grand Grazing Table

Variety of Local Organic Leaf Lettuces, Shaved Heirloom Vegetables, Heirloom Tomatoes, Local Cucumbers, Olives, Toasted Nuts & Seeds

Grilled & Marinated Vegetables

Farro, Quinoa, Bulger Wheat, Beluga Lentils

Local Citrus Vinaigrette, Basil Infused Balsamic Vinaigrette, Single Estate Oils & Vinegars

Artisan Selection of Domestic & Imported Cheeses & Charcuterie

Variety of Crackers & Breads

Peak Harvest Fruit Selection

Mesquite Grilled Entrees*

Grilled New York Strip Steak

Tri-Color Peppercorn Infused Chicken

White Gulf Jumbo Shrimp

Roasted Local Corn with Spiced Butter

Sautéed Garden Vegetables

Loaded Baked Potatoes, Bacon, Cheddar Cheese, Chive

Asiago Rolls with Sweet Butter

Desserts

Abuelita Chocolate Flan

Fudge Brownies

Arroz con Leche

Malted Blondies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*

1 per 30 guests \$350

BUFFET MENUS (CONT'D)

Taste Of California Buffet* \$195 Per Person

Grand Grazing Table

Variety of Local Organic Leaf Lettuces, Shaved Heirloom Vegetables, Heirloom Tomatoes, Local Cucumber, Olives, Toasted Nuts & Seeds, Grilled & Marinated Vegetables, Farro, Quinoa, Bulger Wheat, Beluga Lentils, Local Citrus Vinaigrette, Basil Infused Balsamic Vinaigrette, Single Estate Oils & Vinegars, Variety Of Crackers & Breads, Peak Harvest Fruit Selection

Grilled Vegetable Skewers

Baby Romanesco/Cauliflower, Portobello Mushrooms, Herb Tomatoes, Charred Peppers, Sunburst Yellow Squash, Baby Zucchini, Charred Onions

Spanish Charcuterie Station

Chorizo, Prosciutto, Salami, Bresaola & Garlic Sausage
Marinated Pecorino Romano with Saffron & Tomato
Artichokes, Sundried Tomatoes, Anchovy, Olives, Capers
Senorio Olive Oil, Picos Bread Sticks

California Artisanal Cheese Station

Handcrafted Cheeses - Point Reyes Bleu Cheese, Gioia Burrata, Cypress Grove Humboldt Fog
Freshly Baked Breads: Garlic & Rosemary Lavosh, Baguettes, Herb Naan, Sundried Tomato Naan
House-Made Market Fresh Chutney, Quince Mostarda, Local Honey, Pecans, Walnuts, Pistachio, Dried Figs, Apricots
House-Made Pickled Vegetable Display

Fresh Seafood On Ice

Oysters on the Half Shell
Jumbo Gulf Shrimp
Snow Crab Claws
King Crab Legs

Taco Bar*

Beer-Can Roasted Chicken
Beef Picadillo
Swordfish al Pastor
Fresh Harvest Vegetables
Refried Beans
Fresh Flour & Corn Tortillas
Molcajete Red Salsa, Spicy Green Salsa, Pico De Gallo, House-Made Guacamole, Queso Fresco, Pineapple Salsa, Sour Cream

Dessert*

Strawberry Shortcake Parfait
Opera Cake Bites
Chipotle Chocolate Mousse Cones
Raspberry Linzer Bars
Warm Rocky Road Cookie Sundae Action Station*

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas & Iced Tea

**Chef Required*

2 per 30 guests \$350

PLATED MENUS

3-course plated dinners include an appetizer, entrée and dessert.

All guests must have the same appetizer and dessert. Meeting planner to select up to two entrées (higher price prevails). Prices include rolls with butter, coffee and tea.

Appetizers (select one)

La Quinta Crab Cake

Roasted Corn Salas, Chipotle Remoulade (+\$6)

Pan Seared Sea Scallop

Coconut Thai Curry with Purple Potato Wedges

Jumbo Lump Crab Cake

Avocado, Crème Fraiche, Tabasco Gelee (+\$6)

Short Rib Ravioli

Natural Jus, Braised Onions & English Peas Red Wine Reduction

Dijon Mustard-Encrusted Lamb Loin

Lemon and Parsley Risotto, Cinnamon Jus Tomato And Espresso Relish

Gruyere Cheese & Caramelized Onion Tart

with Shave Fennel and Baby Arugula Salad, Pickled Red Onion

Traditional Caesar Salad

Aged Parmesan, Ciabatta Crouton, White Anchovy

Roasted Baby Beet Salad

Aged Goat Cheese, Tangerine Compote, Fresh Mint

Mixed Baby Greens

Champagne Vinaigrette, English Cucumber, Raspberries & Candied Walnuts

Butter Lettuce Salad

Candied Pecans, Roasted Indio Corn, Tequila-Marinaded Grape Relish, Oregano-Lavender Vinaigrette

Hothouse Tomato Caprese

Aged Balsamic, Pickled Onions, Toasted Pine Nuts, Pesto

Pumpkin Soup

Crème Fraiche & Brioche Crouton

Heirloom Tomato Soup Emmenthal Crostini Gratin

Wild Mushrrom Soup

Warm Sweet Potato Salad with Black Tea Vinaigrette

Tomato Gazpacho

Cucumber Relish & Plantain Chip

Potato & Leek Soup

Lardons of Bacon & Lobster Salad (+\$4)

Shrimp & Grits

Chimichurri-Marinaded Shrimp Asiago Grits with Orange & Bell Pepper Marmalade

Lobster & Tomato Salad

Citrus Emulsion, Mango Aioli with Bacon Lardons & Potato Crisps

PLATED MENUS (CONT'D)

Entrées (select up to two)

Traditional Entrées:

Grilled Salmon Creek Pork Chop \$100 Per Person

Red Wine Braised Cabbage, Seasonal Vegetables, White Peppercorn, Cognac Sauce

Braised Center-Cut Short Rib \$100 Per Person

Roasted Garlic Mashed Potatoes, Brussel Sprouts, Cipollini Onions, Forest Mushrooms, Braising Jus

Arctic Char \$100 Per Person

Swiss Chard, Wild Rice Cake, Lemon Butter Sauce

Pan Seared Mahi Mahi \$100 Per Person

Hibiscus Risotto, Soy Sautéed Bok Choi, Soy Butter Sauce

Lemon & Herb Marinated Chicken \$100 Per Person

Parsnip & Celery Root Puree, Honey Glazed Carrots, Mustard Jus

Espresso Encrusted Domestic Lamb Loin \$110 Per Person

Pea Puree, Grilled Belgian Endive with Solera Rum & Pear Jus

Miso-Marinated Chilean Sea Bass \$110 Per Person

Forbidden Black Rice, Garlic Spinach, Candied Citrus, Pomegranate Reduction

Slow-Roasted Scottish Salmon \$110 Per Person

Rainbow Swiss Chard, Golden Beet Puree, Pastis Sauce

Herb-Crusted Alaskan Halibut \$110 Per Person

Roasted Heirloom Squash, Toasted Butter Farro, English Peas, Tomato Confit

Braised Duck Leg \$110 Per Person

Tomato & Mushroom Ragout, Rice Pilaf, Red Cherry Jus

Beef Tenderloin \$125 Per Person

Potato Puree, Sautéed Brussel Sprouts and Pinot Noir Reduction

Gorgonzola Crust (+\$3)

Sautéed Crab & Herbs (+\$6)

Truffle Demi (+\$6)

Truffle Crust (+\$10)

Poached Rock Lobster Tail \$150 Per Person

Sautéed Bayonne Ham & Fava Beans, Sweet Corn Puree, Brandy Sauce

PLATED MENUS (CONT'D)

Duo Entrées:

Bleu Cheese-Crusted Filet Of Beef & Jumbo Lump Crab *\$135 Per Person*
Roasted Fingerling Potatoes, Sautéed Seasonal Greens, Cilantro Remoulade

Grilled Petit Filet & Lemon Oil Marinated Prawns *\$135 Per Person*
Potato Puree, Sautéed Brussel Sprouts, Pinot Noir Reduction

Asian Beef & Sea Bass *\$135 Per Person*
Sesame Ginger Grilled Beef Tenderloin with Miso-Marinaded Sea Bass
Braised Mushrooms, Grilled Cabbage with Sesame Oil

Grilled Herbed Filet & Pan-Seared Black Sea Bass *\$135 Per Person*
Peruvian Purple Potatoes, Roasted Cherry Tomatoes, Red Wine Compound Butter, Red Wine Demi

Plant-Based Entrées:

Vegetable Strudel *\$75 Per Person*
Crispy, Buttered Phyllo, Seasonal Roasted Vegetables, Blistered Red Pepper Coulis, Feta Cheese

Cauliflower Steak *\$85 Per Person*
Braised White Beans and Tuscan Kale, Sundried Tomato, Olive Tapenade

Coachella Valley Vegetable Paella *\$85 Per Person*
Roasted Seasonal Vegetables, Saffron Broth, Fresh Citrus, Garbanzo Beans

Mushroom Risotto *\$85 Per Person*
Roasted Tomatoes, Parmigiano Reggiano, Pomegranate Jus

Roasted Farro Risotto *\$85 Per Person*
Roasted Seasonal Vegetables, Asparagus Bundle, Vegetable Jus

Pan-Seared King Oyster Mushroom *\$90 Per Person*
Sweet Potato Purée, Sautéed Swiss Chard, Charred Asparagus, Vegetable Demi-Glaze

PLATED MENUS (CONT'D)

Desserts

S'mores Cake

Mixed Berry Sauce

Vanilla Creme Brulee

Chantilly Cream, Fresh Fruit

Traditional Tres Leches Cake

Dulce de Leche Sauce

Tiramisu Cake

Toasted Almonds, Toffee Anglaise

Traditional Cheesecake

Strawberry Compote

Chocolate Opera

Espresso Crème Anglaise

Triple Chocolate Fudge Cake

Tart Raspberry Puree, Chocolate Shavings

Raspberry Frangipane Tart

Edible Pansies, Lemon Reduction

Lemon Meringue Pie

Graham Cracker Crumbs, White Chocolate Shavings

Marjolaine Cake

Almond Dacquoise, Hazelnut Mousse

Bourbon Chocolate Pecan Pie

Salted Clear Caramel, Fresh Chantilly Cream

Dark Chocolate Panna Cotta

Feuilletine Crisp, Hazelnut Bark, Raspberry Coulis

White Chocolate Passion Fruit Pyramid

Apricot, White Chocolate Bark, Genoise

RECEPTION



HORS D'OEUVRES

We suggest 4 - 6 pieces per person for every 30 minutes of service
(Minimum Order 25 Pieces Per Selection)

Cold Hors D'oeuvres \$8 Per Piece

Buffalo Mozzarella, Sun-Dried Tomato and Basil Skewers with Balsamic Glaze
Curried Chicken and Walnut Salad Crostini
Whipped Boursin Cheese-Stuffed Coachella Valley Tomatoes
Mini Veggie Crudités, Hummus
Cilantro Shrimp & Corn on Tortilla Chips
Smoked Salmon Rosette, Pumpernickel, Chives & Sour Cream
Crispy Wonton with Smoked Duck & Pickled Mango
Peppered Beef Carpaccio, Tomato with Roasted Red Bell Pepper Aioli
Smoked Salmon "Truffle" with Pistachio
Seared Tuna, Sesame Seaweed Salad with Wasabi
Fingerling Potatoes, Smoked Trout Mousse & Caviar
Tuna Tartare in Savory Sesame Cone
Truffled Goose Liver with Port Wine Jelly on Toast Points
Brie Cheese & Fig Jam with Spicy Pecans
Tomato, Kalamata Olives with Goat Cheese Bruschetta

Cold Hors D'oeuvres \$9 Per Piece

Citrus Ponzu Marinated Ahi Tuna & Mango Salsa on a Sesame Wonton
Poached Prawn with Basil Cream
Peruvian Potato Stuffed with Crème Fraîche
Shrimp Cocktail Shooter
Miso-Glazed Sesame Shrimp, Sweet Garlic Chili
Ahi Taco, Lettuce, Sriracha Aioli
Tequila and Citrus Gravlax with Orange & Cilantro Crème Fraiche
Sweet Water Shrimp with Jicama & Apple Slaw on a Corn Tostada

HORS D'OEUVRES (CONT'D)

We suggest 4 - 6 pieces per person for every 30 minutes of service
(Minimum Order 25 Pieces Per Selection)

Hot Hors D'oeuvres \$8 Per Piece

Pancetta-Wrapped Scallops Glazed with Spicy Orange Marmalade
Vegetarian Green Chili and Cheese Quesadilla with Cilantro Cream
Point Reyes Stuffed Bacon-Wrapped Coachella Valley Dates
Spanakopita
Kahlua Pork Empanadas
Asian Shrimp Spring Roll, Asian Vinaigrette
Sesame Beef Satay, Thai Peanut Sauce
Chicken Spring Roll, Sweet Soy Vinaigrette
Mushroom & Goat Cheese Pot Stickers
Miniature Beef Wellington with Peppercorn Sauce
Mini Corn Dogs, Classic Yellow Mustard
Chicken & Waffle Skewer with Buffalo Maple Syrup

Hot Hors D'oeuvres \$9 Per Piece

Pistachio-Crusted Lamb Lollipop with Tamarind Glaze
Lobster Tempura, Coconut Curry Sauce
Shrimp Skewer with Asian Mustard
Dungeness Crab Cake with Ginger Soy Remoulade
Duck Empanada, Salsa Verde
Lobster Empanada, Truffle Hollandaise
Cuban Slider - Sliced Roast Pork, Swiss Cheese, Dill Pickle, Dijon Mustard Aioli
Beef Slider, Caramelized Onion, Cheddar Cheese, Roasted Garlic Aioli
Crab Cake Slider, Citrus Tarragon Aioli, Radish Apple Slaw
Asian Shrimp Cake

STATIONS

Pricing for Reception Stations is based on a maximum of one hour unless otherwise indicated.
Reception Stations are intended to be enhancements to a cocktail hour or existing Dinner Buffet.
Minimum of 20 guests for all stations unless otherwise specified.

Carving Stations

Maple Mustard Glazed Bone-In Smoked Ham* \$14 Per Person

Dijonnaise Sauce, La Quinta Dinner Rolls

Creole Andouille-Stuffed Pork Loin* \$15 Per Person

Bourbon Jus, Cajun Remoulade, La Quinta Dinner Rolls

BBQ Beef Brisket* \$15 Per Person

Orange & Guajillo BBQ Sauce, Jalapeño Cheddar Rolls

The Big Fish* \$16 Per Person

Line-Caught Wild Harvest, Local Citrus & Herb Infused

House-Smoked Whole Roast Turkey* \$16 Per Person

Cranberry & Cara Cara Orange Chutney, La Quinta Dinner Rolls

Boneless Leg Of Lamb* \$20 Per Person

Greek Yogurt Tzatziki, Pickled Red Onions, Fresh-Baked Pitas

New York Strip Loin* \$20 Per Person

Caramelized Shallot Crust, Creamy Horseradish, La Quinta Dinner Rolls

Roasted Tenderloin Of Beef* \$24 Per Person

Port Wine & Shallot Jus, La Quinta Dinner Rolls

Spit-Roasted 90 Lb Whole Suckling Pig* \$28 Per Person

Chipotle Guava Sauce, King's Hawaiian Sweet Rolls

(Minimum of 50 Guests Required)

**Chef Required*

1 per 30 guests \$350

STATIONS (CONT'D)

Pricing for Reception Stations is based on a maximum of one hour unless otherwise indicated.
Reception Stations are intended to be enhancements to a cocktail hour or existing Dinner Buffet.
Minimum of 20 guests for all stations unless otherwise specified.

Action Stations

Fresh Pasta Station* \$30 Per Person

Choice of Two Pastas & Two Sauces:

Fontina Tortellini
Butternut Squash Ravioli
Potato Gnocchi
Pappardelle

—
Lobster Sauce
Artichoke Cream Sauce
Sage Maple Alfredo
Oven-Roasted Tomato Putanesca
Traditional Marinara

—
Garlic Bread Sticks & Parmesan Cheese

Risotto Station* \$35 Per Person

Risotto Sautéed to Order with:

Wild Mushrooms, Sunried Tomatoes, Asparagus Tips, Caramelized Onions, Freshly Shaved Parmesan Cheese,
Basil & Pine Nuts
Fresh Focaccia

Taco Station* \$40 Per Person

Prepared to Order with:

Beer Can Roasted Chicken
Pork Carnitas
Beef Picadillo
Swordfish al Pastor
Fresh Harvest Vegetable Taco

—
Accompanied By:

Warm Flour & Corn Tortillas, Cabbage Slaw, Avocado Corn Salsa, Roasted Tomato Salsa, Pineapple Cilantro Salsa,
Lime & Tomatillo Salsa

**Chef Required*
1 per 30 guests \$350

STATIONS (CONT'D)

Pricing for Reception Stations is based on a maximum of one hour unless otherwise indicated.
Reception Stations are intended to be enhancements to a cocktail hour or existing Dinner Buffet.
Minimum of 20 guests for all stations unless otherwise specified.

Display Station

Seasonal Vegetable Crudités **\$17 Per Person**

Citrus-Herb & Poblano-Ranch Dips

The Salad Table Station **\$20 Per Person**

Caesar Salad, Shaved Parmesan & Garlic Croutons

Spinach & Bacon Salad, Vine Ripened Tomatoes & Buffalo Mozzarella

Field Greens Salad, Grilled Asparagus, Lemon Thyme, Pecans, Sweet Balsamic Vinaigrette

Shrimp Scampi **\$23 Per Person**

Jumbo White Gulf Shrimp, Grgich Hills Essence, Local Citrus, Fine Herbs

Miniature Quesadilla **\$24 Per Person**

Three-Cheese

Spicy Chorizo

Chicken & Green Chile

Salsa Fresca, House-Made Guacamole & Sour Cream

Imported & Domestic Cheeses & Charcuterie **\$32 Per Person**

Fresh & Dried Seasonal Fruits, Baguette, Lavosh & Water Crackers

Coastal Escabeche **\$36 Per Person**

Tender Calamari, Shrimp, Clams

Flakey White Fish, Spiced Vinegar

Corn Tortillas & Michelada Aioli

Fresh Seafood On Ice **Menu Sold Per Piece**

Oysters on the Half Shell *\$7 Per Piece*

Jumbo Gulf Shrimp *\$7 Per Piece*

Snow Crab Claws *\$8 Per Piece*

King Crab Legs *\$8 Per Piece*

Littleneck Clams *\$6 Per Piece*

Served with Mignonette, Remoulade, Cocktail Sauce & Lemons

Sushi Station

4 Pieces *\$35 Per Person*

6 Pieces *\$49 Per Person*

8 Pieces *\$63 Per Person*

12 Pieces *\$90 Per Person*

Assorted Sushi to Include:

Tuna, Vegetable & California Rolls, Pickled Ginger, Soy Sauce, Wasabi

STATIONS (CONT'D)

Pricing for Reception Stations is based on a maximum of one hour unless otherwise indicated.
Reception Stations are intended to be enhancements to a cocktail hour or existing Dinner Buffet.
Minimum of 20 guests for all stations unless otherwise specified.

Dessert Action Stations

Rocky Road Cookies In A Cup Station* \$18 Per Person

Served Warm with Tahitian Vanilla Ice Cream

Seasonal Foster Station* \$24 Per Person

Cherries Jubilee, Bananas Foster, Citrus & Stone Fruits
Tahitian Vanilla Ice Cream

Stationary Dessert Stations

Fresh Fruits & Berries \$18 Per Person

Seasonal Display of Fresh Fruits & Berries
Crème Chantilly & Chocolate Sauce

Coachella Valley Sweets \$28 Per Person

Chipotle Chocolate Mousse Cones
Prickly Pear Cheesecake Bites
Coachella Valley Date & Pecan Shortbread
Freshly Sliced Local Fruits

L'amour Du Chocolate \$32 Per Person

Assorted Dark Callebaut, Milk & White Valrhona Chocolate Artisan Truffles
Triple Chocolate Petite Cheesecake
S'Mores Tartlets, House-Made Toasted Marshmallow
Chocolate Macarons
Dark Chocolate Crème Pâtissière Verrine

Dulces De Mexico \$34 Per Person

Traditional Caramel Flan
Mexican Chocolate Crackle Cookies
Cinnamon Sugar Churros with Chocolate
Petite Tres Leches Cake
Abuelita Hot Chocolate

Specialties Of La Quinta Waldorf \$38 Per Person

Twenty6 Rocky Road Cookies
Adobe Abuelita Mousse Tulip Cups
Morgan's Local Citrus Curd
Miniature Strawberry Shortcake Parfaits
Raspberry Lattice Linzer Bars
Assorted Fruit & Caramel Crème Puffs
Vanilla Bean Panna Cotta with Hibiscus Gelée

**Chef Required*

1 per 30 guests \$350

BREAKS



MORNING

All Breaks are based on a minimum of 20 guests & a maximum service time of 90 minutes.
Alterations may be subject to additional surcharges.

Donut Worry, Be Happy \$25 Per Person

Mini Donut Display with:

Chocolate, Glazed, Old Fashioned & Red Velvet Donuts

Toppings:

Black and White Chocolate Shavings

Chocolate Peppermint Crushed

Coconut Shave

Oreo Crumble

Dried Raspberry & Strawberry

Suggest Signature Coffee Action Station Enhancement

Hit The Trail \$25 Per Person

Guests to assemble their own bags from:

House-Made Granola

Dried Fruits: Banana Chips, Apricots, Apples

Sea Salt Roasted Nuts: Almonds, Peanuts, Cashews

M&Ms, Chocolate-Covered Raisins, Yogurt Chips

Coachella Valley Date Experience \$30 Per Person

Deglet Noor Date Shake, Tahitian Vanilla Ice Cream, Crystalized Date Sugar

Medjool Date & Almond Shortbread

Date-Glazed Ginger Madeleine

Local Empress Date Compote, Point Reyes Blue Cheese, Black Walnut Crostini

Coachella Valley Peak Market Date Grazing Table

Mind And Body \$30 Per Person

Super Green Shooter – Granny Smith Apple, Local Field Greens, Ginger

Vegetable Crudités with Citrus-Herb & Poblano-Ranch Dips

Local Fruit Skewers with Mint Yogurt Dip

Gluten-Free Banana Muffin

Blueberry Oat Bran Muffin

AFTERNOON

All Breaks are based on a minimum of 20 guests & a maximum service time of 90 minutes.
Alterations may be subject to additional surcharges.

Ball Park Break \$25 Per Person

Freshly Popped Popcorn with Assorted Seasonings
Whole Roasted Peanuts
Warm Soft Pretzels with Classic Mustard & Cheese Dipping Sauce
Whoopie Pies

The Refresh \$30 Per Person

Forever Beautiful Shooter – Antioxidant Rich Pomegranate, Beets & Raspberries
Assorted Granola Bars
Fresh Vegetable Crudités with Crimson Beet Hummus & Citrus-Infused Yogurt Dip
Fresh Lemon Mini Muffins with Earl Grey Cream

Chocolate Decadence \$32 Per Person

Jumbo Triple Chocolate Pretzel Cookies
White Chocolate Macadamia Nut Cookies
Fudge Brownies
Petite Devil's Food Cake with Whipped Ganache Frosting
Assorted Truffles
Whole, Almond & Chocolate Milk Bottles

High Tea \$38 Per Person

Open-Faced Tarragon & Tangerine Chicken Salad on Pumpernickel
Open-Faced Salmon, Poblano Chile Mousse, Asparagus on Rye
Open-Faced Tomato & Olive Relish, Herbed Goat Cheese on Sourdough
Soy Pickled Cucumber, Roasted Pepper Mousse on Whole Wheat
English Scones with Devonshire Cream & Preserves
Lemon-Glazed Madeleines
Assorted Specialty Teas

ANYTIME ADDITIONS

Chips & Dips \$18 Per Person

Tortilla Chips with House-Made Guacamole & Salsa
Kettle Chips with Maui Onion Dip & Herb-Ranch Dip
Pita Chips with Roasted Garlic Hummus
Chili con Queso with Fiesta Chips
Warm Spinach-Artichoke Dip with Fresh Baguettes

Temptations

Candy Bars \$60 Per Dozen
Chocolate-Dipped Strawberries \$72 Per Dozen
Assorted Ice Cream Bars \$65 Per Dozen
Frozen Yogurt Bar \$65 Per Dozen
Fruit Juice Bars \$65 Per Dozen
Granola Bars \$52 Per Dozen
Cliff Bars \$66 Per Dozen

La Quinta Pastry Shop \$68 Per Dozen

Coffee Cake
Assorted Breakfast Breads
Cinnamon Buns with Cream Cheese Icing
Bagels with Assorted Cream Cheese
Assortment of Muffins & Danish with Sweet Butter & Preserves

Jumbo Oatmeal Chocolate Chip Cookies
Jumbo Rocky Road Cookies
Jumbo Caramel Walnut Cookies
Jumbo Triple Chocolate Pretzel Cookies
Jumbo White Chocolate Macadamia Nut Cookies

Dulce de Leche Brownies
Dark Fudge Brownies
White Chocolate Blondies

Sweet Mexican Delights \$68 Per Dozen

Sopapillas – Served with Honey & Cinnamon Butter
Churros – Served with Vanilla & Chocolate Sauces
Mexican Biscochito Cookies

Coachella Valley Fruit Market

Whole Fresh Fruit \$3 Per Person
Hand-Cut Local Fresh Fruit & Berries \$14 Per Person
Vanilla Yogurt Parfaits with Fresh Berries & Granola \$11 Per Person
Whole Strawberries with Whipped Cream \$11 Per Person
Local Seasonal Berries: Early Girl Strawberries, Southern Highbush Blueberries, American Red Raspberries \$12 Per Person

ANYTIME ADDITIONS (CONT'D)

Beverage Selections

Freshly Brewed Coffee *\$99 Per Gallon*

Decaffeinated Coffee *\$99 Per Gallon*

Assorted Hot Teas *\$99 Per Gallon*

House-Brewed Iced Tea *\$99 Per Gallon*

Prickly Pear Iced Tea *\$99 Per Gallon*

Freshly Squeezed Lemonade *\$99 Per Gallon*

Blackberry Lemonade *\$99 Per Gallon*

La Quinta Sunrise Sparkling Fruit Punch *\$99 Per Gallon*

Freshly Squeezed Orange or Grapefruit Juice *\$99 Per Gallon*

Tomato, Apple or Cranberry Juice *\$99 Per Gallon*

Agua frescas – Light & Fruity Non-Alcoholic Beverage *\$99 Per Gallon*

Assortment of Diet & Regular Soft Drinks *\$6 Each*

Assortment of Still & Sparkling Mineral Waters *\$6 Each*

Sunraysia Organic Fruit Juices - Assorted Flavors *\$8 Each*

Health-Aid Kombucha Teas – Assorted Flavors *\$8 Each*

Naked Cold Pressed Juices - Assorted Flavors *\$9 Each*

STOK Cold Brew Coffee – Black, Mocha, Vanilla *\$8 Each*

Honest Organic Teas – Assorted Flavors *\$7 Each*

Gatorade – Assorted Flavors *\$7 Each*

Glaceau Vitamin Water *\$7 Each*

Zico Coconut Water *\$7 Each*

Red Bull - Regular & Sugar Free *\$7 Each*

BARS



BAR PACKAGES

Bar Packages Include mixers & garnishes.

Table side wine, sparkling wine and Champagne services are offered on-consumption, per bottle.

Bartender Labor Fee — \$350 per bartender. Cash bar prices inclusive of state sales tax.

Blue Bar Package

Pinnacle, Bombay Original, Cruzan Rum,
Cuervo Tradicional Silver, Buffalo Trace, Canadian Club,
Famous Grouse

Riondo, Prosecco
Spumante DOC Italy

Greystone, Chardonnay
California

Greystone, Cabernet Sauvignon
California

Budweiser, Bud Light, Miller Lite, Corona Extra, Heineken

Assorted Sodas & Mineral Waters

1-hour per person package	\$28 Per Person
Each additional hour	\$15 Per Person

Gold Bar Package

Absolut, Tanqueray, Bacardi Superior, 1800 Silver,
Jack Daniels, Crown Royal, Johnnie Walker Black Label

Domaine Ste. Michelle Brut, Sparkling Wine
Columbia Valley, Washington

Wente Vineyards Estate Grown, Chardonnay
Livermore Valley, California

Wente Vineyards Southern Hills, Cabernet Sauvignon
Livermore Valley, California

Blue Moon Belgian White, Budweiser, Bud Light, Miller Lite,
Corona Extra, Stella Artois, Samuel Adams Boston Lager

Assorted Sodas & Mineral Waters

1-hour per person package	\$32 Per Person
Each additional hour	\$20 Per Person

Diamond Bar Package

Ketel One, Bombay Sapphire, Atlantico Plantino,
Casamigos Blanco, Makers Mark, Crown Royal,
Glenmorangie Original 10yr

Chandon Brut Classic, Sparkling Wine
California

Hess Shirttail Ranches, Chardonnay
Monterey, California

Hess Shirttail Ranches, Cabernet Sauvignon
Lake County, California

Blue Moon Belgian White, Budweiser, Bud Light, Miller Lite,
Corona Extra, Stella Artois, Samuel Adams Boston Lager,
La Quinta Brewing Company

Assorted Sodas & Mineral Waters

1-hour per person package	\$35 Per Person
Each additional hour	\$25 Per Person

Beer & Wine Package

Greystone, Chardonnay
California

Greystone, Cabernet Sauvignon
California

Blue Moon Belgian White, Budweiser, Bud Light, Miller Lite,
Corona Extra, Stella Artois, Samuel Adams Boston Lager,
La Quinta Brewing Company

Assorted Sodas & Mineral Waters

1-hour per person package	\$24 Per Person
Each additional hour	\$15 Per Person

BAR PACKAGES (CONT'D)

a la Carte Bar Consumption Pricing

	Hosted	Cash
Diamond Tier Cocktails	<i>\$16 Per Drink</i>	<i>\$17 Per Drink</i>
Gold Tier Cocktails	<i>\$15 Per Drink</i>	<i>\$16 Per Drink</i>
Blue Tier Cocktails	<i>\$14 Per Drink</i>	<i>\$15 Per Drink</i>
Diamond Tier Wine	<i>\$65 Per Bottle</i>	<i>\$66 Per Bottle</i>
Diamond Tier Sparkling Wine	<i>\$69 Per Bottle</i>	<i>\$70 Per Bottle</i>
Gold Tier Wine	<i>\$61 Per Bottle</i>	<i>\$62 Per Bottle</i>
Gold Tier Sparkling Wine	<i>\$65 Per Bottle</i>	<i>\$66 Per Bottle</i>
Blue Tier Wine	<i>\$56 Per Bottle</i>	<i>\$57 Per Bottle</i>
Blue Tier Prosecco	<i>\$60 Per Bottle</i>	<i>\$61 Per Bottle</i>
Domestic Beer	<i>\$9 Per Bottle</i>	<i>\$10 Per Bottle</i>
Imported Beer	<i>\$10 Per Bottle</i>	<i>\$11 Per Bottle</i>
Local Craft Beer	<i>\$10 Per Bottle</i>	<i>\$11 Per Bottle</i>
Cognacs & Cordials	<i>\$16 Per Drink</i>	<i>\$17 Per Bottle</i>
Still Bottled Waters	<i>\$6 Per Bottle</i>	<i>\$7 Per Bottle</i>
Bottled Juices	<i>\$6 Per Bottle</i>	<i>\$7 Per Bottle</i>
Sparkling Bottled Water	<i>\$6 Per Bottle</i>	<i>\$7 Per Bottle</i>
Soft Drinks	<i>\$6 Per Bottle</i>	<i>\$7 Per Bottle</i>

SIGNATURE BARS

Bellini, Mimosa & Champagne Bar

Peach Bellini, Kir Royal & Mimosa's
Chandon Brut, Napa Valley, California
Riondo, Prosecco Spumante DOC Italy

1-hour per person package	<i>\$28 Per Person</i>
Each additional hour	<i>\$20 Per Person</i>

The Bloody Mary Bar

Classic & Mexican Bloody Marys
Prepared with Pinnacle Vodka and Cuervo Tradicional Silver

1-hour per person package	<i>\$28 Per Person</i>
Each additional hour	<i>\$20 Per Person</i>

Cordials & Cognacs

Amaretto, Drambuie, Grand Marnier, Kahlua, Hennessey VSOP,
Baileys Irish Cream, Tuaca

1-hour per person package	<i>\$35 Per Person</i>
Each additional hour	<i>\$20 Per Person</i>

The Mojito Experience

Vanilla, Peach, Blueberry, Mango & Traditional

1-hour per person package	<i>\$35 Per Person</i>
Each additional hour	<i>\$20 Per Person</i>

The Martini Experience

Classic, Lemon Drop, Cosmopolitan, Dirty & Apple

1-hour per person package	<i>\$35 Per Person</i>
Each additional hour	<i>\$20 Per Person</i>

WINE BY THE BOTTLE

Sparkling Wines & Champagnes

La Marca, Prosecco, Italy \$54
Chandon Brut, Yountville, California \$63
Schramsberg, Blanc de Blancs, Napa Valley, California \$95
Étoile Rosé, Carneros, California \$82
Moët Impérial Brut, Épernay, France \$149
Veuve Clicquot, NV Rosé, Brut, Epernay, France \$220
Ruinart Rose, Reims, France \$298
Dom Pérignon, Epernay, France \$345

Rosé

Elouan, Rosé, Oregon Coast \$68
Chapoutier Belleruche, Rosé, Rhône, France \$69

Chardonnay

Greystone Cellars, California \$51
Hess Shirltail Creek Vineyards, Monterey, California \$59
Quilt, Napa Valley, California \$74
Sonoma-Cutrer Russian River Ranches, Sonoma County, California \$84
Grgich Hills, Napa Valley, California \$86
Long Meadow Ranch, Napa Valley, California \$145

Sauvignon Blanc

Justin, Paso Robles, California \$57
Matanzas Creek, Sonoma, California \$69
Cloudy Bay, Marlborough, New Zealand \$78

Other Whites

Ponzi, Pinot Gris, Willamette Valley, Oregon \$56
Chateau St. Michelle & Dr. Loosen "Eroica" Riesling, Columbia Valley \$68
Terlato Family Vineyards, Pinot Grigio, Friuli, Italy \$72

WINE BY THE BOTTLE (CONT'D)

Pinot Noir

Elk Cove Vineyards, Willamette Valley, Oregon \$59
Meiomi, Central Coast, California \$69
Folie à Deux, Russian River Valley, Sonoma County, California \$73
Wente Vineyards "Reliz Creek" Livermore, California \$76

Cabernet Sauvignon

Greystone Cellars, California \$55
Chateau St. Michelle "Indian Wells" Columbia Valley, Washington \$57
Hess Shirltail Ranches, Lake County, California \$69
Martin Ray Reserve, Santa Rosa, California \$74
Conn Creek, Napa Valley, California \$81
Faust, Napa Valley, California \$98
Silver Oak, Alexander Valley, California \$162
Plumpjack, Napa Valley, California \$265

Merlot

Greystone Cellars, California \$55
Wente Sandstone, Livermore, California \$58
Tangley Oaks, Napa Valley, California \$64
Ferrari-Carrano, Sonoma County, California \$78
Stag's Leap Wine Cellars, Napa Valley, California \$94

Zinfandel

Artea Old Soul, Mendocino County, California \$58
Renwood "Jack Rabbit Flats" Amador Valley, California \$93

Other Reds

Greystone Cellars Petit Sirah, California \$55
Tenuta dell 'Ornellaia Le Volte, Tuscany, Italy \$74
Stag's Leap Winery, Petite Syrah, Napa Valley, California \$99
The Prisoner, Napa Valley, California \$125
NV Overture by Opus One, Napa Valley, California \$260

INFORMATION



TERMS & CONDITONS

Food & Beverage

Due to health regulations and liabilities, all food and beverage requirements must be contracted with the Resort. The Resort is responsible for the quality and freshness of the food for all our guests, therefore, no outside food and beverage may be brought in from another sources for consumption on the Resort's facilities.

The Resort is the sole alcoholic beverage licensee on the premises. As the licensee, the Resort is subject to the regulations of the State Alcohol Beverage Commission. Violations of these regulations may jeopardize this license. We request your cooperation in honoring the resort's policy of prohibiting alcoholic beverages from outside sources.

The Resort requires that all beverages be dispensed only by Resort staff. Alcohol will not be served to guests who appear intoxicated, under the age of 21 or are unable to produce acceptable indentification.

Catering Charges

All food and beverage prices are subject to a 24% service charge. A portion of this service charge (currently 14%) will be fully distributed to team members engaged in the Event. The remaining portion of the service charge is being used to pay for costs or expenses other than wages and tips of team members and will be applied to Resort administration costs. The service charge will be subject to state and local taxes.

All prices are quoted per person unless otherwise noted.

Bar prices are quoted per drink unless indicated as an hourly package.

Chefs are charged at \$350 per 30 guests per Chef.

Food & Beverage Guarantees

The guaranteed final attendance must be submitted to your Catering or Senior Event Manager by 12:00pm (noon) three (3) business days prior to the event(s). If the guarantee is not received, the Resort will use the expected number of guests on the banquet event order as the final guarantee.

The Resort will overset no more than five percent (5%), for a maximum of twenty (20) seats.

Should your guaranteed final attendance be significantly less than your original count, the Resort reserves the right to move your event to a more suitable location in order to better serve your guests' space requirements.

TERMS & CONDITONS (CONT'D)

Pop-up Charges

The resort reserves the right to add a charge to all pop-up requests. A pop-up is defined as an event that is requested for the Resort within 24 hours of the actual event.

Prices

All prices are subject to change without notice.

Tax & Service Charge

All federal, state and local taxes that may be imposed are in addition to the prices noted.

Signage & Decor

The Resort reserves the right to approve all signage, staging, props and décor. Signs, banners or posters cannot be taped, stapled, nailed or otherwise affixed to the walls or columns in the Resort nor should they obstruct permanent hotel signage from view.

Production guidelines

Please consult your sales or event manager for current PSAV production guidelines.

Security

The security department is available 24 hours a day, 7 days a week. Should your group require private, dedicated security, please enquire directly with your event manager.

Noise

The city of La Quinta maintains strict outdoor noise guidelines. For this reason, outdoor amplified sound is not permitted after 10:00pm.



A WALDORF ASTORIA RESORT

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