



*Rancho Las Palmas Resort & Spa
Wedding Proposal*

~ 2007 - 2008 ~

*We would be honored to be a part of the
most important day of your life . . .
your Wedding Day.*

Allow us to make the best proposal of all ~

*The Wedding Packages at
Rancho Las Palmas Resort & Spa*

The Venues

The Sunrise Terrace Ceremony

with Ballroom or Starlight Terrace Reception & Dinner

A Breathtaking Outdoor Setting with Mountain Views, Gently Swaying Palm Trees & Shimmering Blue Lakes Overlooking Beautifully Appointed Fairways

\$2,000.00 Event Fee

The Starlight Terrace Ceremony

with Ballroom Reception & Dinner

A Lovely Rooftop Terrace with Panoramic Views of our Majestic Mountains, Swaying Palm Trees & Tranquil Blue Skies

\$2,000.00 Event Fee

The 5th Fairway or 6th Tee Ceremony

with Ballroom or Starlight Terrace Reception & Dinner

The 5th Fairway and 6th Tee are situated on the Beautiful Las Palmas Golf Course Aside a Shimmering Blue Lake Showcasing Spectacular Views of the Surrounding Desert Mountains

\$3,000.00 Event Fee

Reception & Dinner Venue Only

\$1,500.00 Event Fee

*Your Event Fee includes the following
Ceremony & Reception amenities:*

- ~ Exclusive use of the booked event space ~*
- ~ On-site Catering Manager ~*
- ~ White Folding Garden Chairs ~*
- ~ Gift Table & Guest Book Table ~*
- ~ Water Station for Wedding Guests ~*
- ~ Specialty Head Table & Cake Table ~*
- ~ House Select Champagne Toast ~*
- ~ Custom Dance Floor & Staging ~*
- ~ Complimentary Parking for all attending guests ~*
- ~ Complimentary Upgraded Accommodations for the
Bride & Groom on the night of the Wedding ~*

*Evening use of the Wedding Event Spaces will require the following
Food & Beverage Minimums:*

*June 2, 2007 – October 14, 2007
\$15,000.00*

*October 15, 2007 – June 1, 2008
\$20,000.00*

*June 2, 2008 – October 12, 2008
\$16,000.00*

*October 13, 2008 – June 7, 2009
\$21,000.00*

** Please note that Food and Beverage minimums are
Exclusive of Service Charge, Sales Tax, and Event Fee*

*Romantic Receptions
Hors d'oeuvre to be Butler Passed*

Menu One

*Vine Ripened Tomato Caprese Relish on Crispy Herbed Ciabatta Crostini
Sundried Tomato & Olive Tapenade Bruschetta
Warm Penne Pasta Meatball Skewer served with Spicy Arrabiata Sauce
Thin Crusted Mini Pepperoni Pineapple Pizzettes*

\$ 18.00 per person

Menu Two

*Cucumber Cup filled with Shrimp Ceviche
Petite Red Bliss Potato filled with Boursin Cheese and Bacon Bits
Mini Beef Wellingtons, Sauce Perigourdine
Chicken Saltimbocca Sates with Marsala Sauce*

\$18.75 per person

Menu Three

*Chilled Asparagus wrapped with Cambridge House Smoked Salmon
Crisp Belgium Endive filled with Osetra Caviar & Tarragon Cream
Phillips Blue Crab Cakes with Fresh Mint Thai Chili Dipping Sauce
Yucatan Lamb Lollipops drizzled with Ancho Reduction*

\$19.75 per person

Menu Four

*Hearts of Artichoke filled with Sundried Tomato Tahini Hummus
Chilled Seared Togarashi Hawaiian Tuna on Crispy Sourdough Toast
with Papaya Relish
Crispy Wonton Shrimp Sate with a Sweet & Sour Dipping Sauce
Achiote Glazed Chicken Skewers
Parmesan and Blue Crab on Mini Bouchee*

\$22.75 per person

** All Reception Menus are based on one of each per person*

Reception Displays

Macadamia Nut Crusted Baked Brie
Wheel of Brie Cheese covered with Macadamia Nuts, Brown Sugar,
Whole Butter and Parsley
with Housemade Sourdough Bread
\$375.00 (serves 50 people)

Cambridge House Smoked Salmon
Toast Points, Lavosh, Chopped Eggs, Brunoise of Red Onions
Capers & Chopped Parsley
Served in martini glass
\$300.00 (serves 30 people)

Chilled Seafood Martinis
Shrimp & Crab Combination with Cool Cucumber Curls,
Mango Horseradish Sauce, Daikon Sprouts, and Fresh Lemons
served on crushed ice
\$5.25 each

Ceviche Tostada Bar
Fresh Halibut Ceviche, Rock Shrimp and Scallop Ceviche, Shredded Iceberg Lettuce,
Fresh Lime, Tostaditos, Salsa Verde, Charred Cilantro Salsa
\$350.00 (serves 30 people)

Imported and Domestic Cheese Display
Fresh Berries, European Crackers, Lavosh, and Sliced Baguettes
\$275.00 (served 30 people)

Reception Carving Stations

*Kurobuta Pork Steamship
Wholegrain Aioli, Port Reduction, and Housemade Jardiniere
\$275.00 (serves 30 people)*

*Roasted Leg of Colorado Lamb Dijonnais
Mint Jelly & Lamb Jus
\$400.00 (serves 30 people)*

*Traditional Beef Wellington
Wrapped in Puff Pastry, Mushroom & Port Duxelles,
served with Sauce Perigourdine and Warm Rolls
\$425.00 (serves 30 people)*

*Pancetta Wrapped Rosemary Pork Loin
Merlot Demi-glace
\$300.00 (serves 30 people)*

*Nori Salmon Wellington
Fresh Atlantic Salmon, Japanese Nori,
Saffron Scallop Mousse, wrapped in Puff Pastry
served with Saffron Cream Sauce
\$325.00 (serves 30 people)*

*Lemon Rosemary Turkey Breast
Boneless Turkey Breast Marinated in Garlic, Fresh Lemon,
Rosemary & Olive Oil
Served with Housemade Cinnamon Orange Cranberry Relish
and Silver Dollar Rolls
\$200.00 (serves 25 people)*

**A Carver Fee of \$175 per attendant is applicable on all Carving Stations*

Wedding Celebrations

Dinner Selections

*All Dinner Menus include a House Champagne Toast,
Housemade Freshly Baked Rolls and Sweet Butter
Your Choice of Dessert,
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas*

Plated Menu Selections

~ Please select two starter items to be included in the entrée price ~

Soups

*Chilled Yellow Tomato Gazpacho, with Crab & Cilantro Micro
Lobster Bisque, with Quenelle of Lobster & Tarragon Cream
Cream of Wild Mushrooms, scented with White Truffle Oil
Sweet Onion Gratinee, topped with Gruyere Crouton
Roasted Garlic & Tomato Bisque, with Basil Olive Oil Crostini*

Salads

*Traditional Baby Spinach Salad
Chopped Bacon, Diced Tomato, Eggs, Shaved Onion
with a warm Balsamic Herb Dressing*

*Butter Lettuce Salad
Maytag Bleu Cheese, Teardrop Tomatoes, Candied Almonds,
Garlic Ciabatta Crouton,
with a Champagne Vinaigrette*

*Caesar Salad
Crisp Romaine Lettuce, Basil Croutons, Shaved Parmesan Cheese
with our Housemade Creamy Caesar Dressing*

*Citrus Salad
Fresh Mesclun Greens, Sliced Orange and Grapefruit,
Baby Roma Tomatoes, Cucumber Curls
with a Tangy Raspberry Orange Vinaigrette*

Entrée Selections

*Tuscan Style Chicken Breast
Roasted Peppers & Kalamata Olives
Basil Garlic Yukon Gold Potatoes, Ratatouille Vegetables
Pan Jus
\$62.00 per person*

*Atlantic Salmon Oscar
Fresh King Salmon Filet Baked with Crab
Poached Asparagus, Parmesan & Parsley Roma Tomatoes
White Truffle Mashed Potato
Lemon Chardonnay Cream Sauce
\$64.00 per person*

*Potato Crusted Halibut
Saffron Scented Basmati Rice
Broccoli, Roasted Red Peppers
Tomato Basil Provencal
\$65.00 per person*

*Tournedos of Beef
Two Seared Tenderloin Medallions,
Roasted Shallots, Haricots Verts, and Baby Carrots
Mushroom Bordelaise Sauce
\$72.00 per person*

*Rosemary Mustard Rack of Lamb
Garlic Mashed Potatoes, Grilled Yellow Squash
Spinach Flan,
Lamb Jus
\$75.00 per person*

Surf & Turf I

*Petite Filet Mignon and Jumbo Shrimp
Basil Potato Rosti, Medley of Vegetables
Merlot Demi-glace and Lemon Vin Blanc
\$76.00 per person*

Surf & Surf

*Grilled Pesto Sea Bass and Jumbo Shrimp
Roasted Herb Fingerling Potatoes, Root Vegetables
Saffron Cream Chardonnay Sauce
\$78.00 per person*

Surf & Turf II

*Petite Filet Mignon and Grilled Sea Bass
Baby Bok Choy, Jasmine Risotto
Port Demi-Glace and Tomato Concasse
\$80.00 per person*

Surf & Turf III

*Petite Filet Mignon and Ying Yang Lobster Tail
White Truffle Twice Baked Potato, Baguette Crouton, Grilled Zucchini
Balsamic Bordelaise Sauce and Garlic Herb Butter
\$85.00 per person*

Las Palmas Trio

*Petite Filet Mignon, Pesto Sea Bass, and Ying Yang Lobster Tail
White Truffle Twice Baked Potato, Haricots Verts Bundle, Ciabatta Crisp
Black Truffle Bordelaise Sauce
\$92.00 per person*

Dessert Selections

Martini Duo

*Mango and Prickly Pear Sorbets, served in a Martini Glass
with Fresh Mint and Vanilla Wafer*

Chilled Champagne Souffle

*Layers of Sponge Cake, Champagne Mousse, & White Chocolate
Served Chilled with Fresh Raspberries*

Maple Vanilla Crème Brulee

*Rich Maple and Vanilla Bean Custard with Caramelized Brown Sugar
Served with a Sugar Dome*

Fresh Berries & Sorbet

*Assorted Fresh California Berries, with a
Refreshing Lemon Sour Cream Sorbet & Chocolate Cigar*

Chocolate Cherries

*Dark Chocolate Valrhona Dome with Poached Cherries
and Double Vanilla Bean Ice Cream*

Mango Napoleon

*Hayden Mango Mousse, Crisp Florentine Wafers,
Topped with Strawberries and Cream*

** Please note that All Food & Beverage is subject to a
Taxable Service charge of 22% and 7.75% Sales Tax*

Custom Wedding Cakes

*An elegant, custom designed wedding cake can be created by our
Award Winning Pastry Chef.*

Traditional Wedding Cake

*White Sponge Cake or Chocolate Sponge Cake
Buttercream Icing*

Choice of Fillings

*Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Fresh Fruit*

~ Wedding Cake pricing begins \$6.00 per person ~

~ Additional flavors and icing styles are available upon request ~

~ Specialty cake designs will be priced at our Executive Chef's discretion ~

*~ Should you choose your Wedding Cake from an outside source,
a cake cutting fee of \$2.00 per person will apply ~*

Beverage Arrangements

Premium Brands

*Skyy Vodka, Myers's Platinum Rum, Beefeater Gin, Jim Beam Bourbon,
Seagram's 7 Whiskey, Canadian Mist Whiskey, Cutty Sark Scotch,
Herradura Silver Tequila, Hennessy VS Cognac*

Top Shelf Brands

*Ketel One Vodka, Bacardi Silver Rum, Tanqueri 10 Gin, Maker's Mark Bourbon,
Jack Daniels Whiskey, Crown Royal Canadian Whiskey, Chivas Regal Scotch,
Patron Silver Tequila, Courvoisier VSOP Cognac*

Package Bar

	<i>One Hour</i>	<i>Two Hours</i>	<i>Three Hours</i>	<i>Each Add'l Hour</i>
<i>Beer, Wine, Soft Drinks</i>	<i>\$14.00</i>	<i>\$20.00</i>	<i>\$28.00</i>	<i>\$5.00</i>
<i>Premium Brands</i>	<i>\$16.00</i>	<i>\$28.00</i>	<i>\$36.00</i>	<i>\$6.00</i>
<i>Top Shelf Brands</i>	<i>\$19.00</i>	<i>\$32.00</i>	<i>\$41.00</i>	<i>\$7.00</i>

**Package Bar pricing is subject to a taxable 22% Service Charge and 7.75 Sales Tax*

Consumption Bar – Priced Per Drink

	<i>Host Bar</i>	<i>No-Host Bar</i>
<i>Cordials</i>	<i>\$9.00</i>	<i>\$10.00</i>
<i>Premium Brands</i>	<i>\$7.00</i>	<i>\$8.00</i>
<i>Top Shelf Brands</i>	<i>\$8.00</i>	<i>\$9.00</i>
<i>Premium Wines</i>	<i>\$6.50</i>	<i>\$7.00</i>
<i>Top Shelf Wines</i>	<i>\$7.50</i>	<i>\$8.00</i>
<i>Domestic Beer</i>	<i>\$5.00</i>	<i>\$6.00</i>
<i>Premium & Microbrew Beer</i>	<i>\$6.00</i>	<i>\$7.00</i>
<i>Soft Drinks & Juices</i>	<i>\$3.75</i>	<i>\$4.00</i>
<i>Mineral Water</i>	<i>\$3.75</i>	<i>\$4.00</i>
<i>Virgin Cocktails</i>	<i>\$4.50</i>	<i>\$5.00</i>

**No-host prices include 7.75% Sales Tax*

** There is a Bartender Fee of \$150.00 per Bartender for up to three hours*

** Each additional hour is \$50.00 per Bartender*

Rancho Las Palmas is the sole alcoholic beverage licensee on the hotel premises. It is subject to the State Alcohol Beverage Commission and violations of those regulations may jeopardize the Hotel's license. We request your cooperation in honoring the Hotel's policy of prohibiting alcoholic beverages from outside sources

Additional Wedding Enhancements

Votive Candles.....\$2.00 each

Printed Menus.....\$5.00 each

Heaters.....\$100.00 each

Ice Carvingsstarting at \$600.00

Chocolate Fountain Rentals.....starting at \$700.00

Guestrooms

*The Bride and Groom will receive
Complimentary Upgraded Guestroom Accommodations
on the night of the wedding
in addition to
Complimentary Champagne & Chocolate Truffles*

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*For your family and wedding guests, Rancho Las Palmas Resort & Spa offers
deluxe guestrooms at a preferred rate, subject to availability.*