



Banquet Menu



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Outside Food & Beverage

Due to licensing requirements and quality control issues, all food and beverage to be served on the Hotel property must be supplied and prepared by the Hotel. Riviera Resort & Spa Palm Springs does not permit outside food & beverage to be brought into the property's meeting space.

Selections & Guarantees

Banquet menu selections for functions are due three (3) weeks prior to your event start date. Banquet orders with your menu selections and event details will need to be signed and returned five (5) business days prior to your event start date. Final Guarantees are due five (5) business days prior to the function date. If a guarantee is not provided five (5) business days in advance, then the contracted number will become the attendance guarantee. Final attendance guarantee cannot be decreased within five (5) business days prior to the function date. Should Final attendance increase within five (5) business days, accommodations will be based on product availability.

Buffet Minimums and Service Times

All buffet services require a minimum number of people. If the attendance guarantee is below the required minimum, the group will be charged the minimum number of people for that buffet service. Additionally, breaks are based on a 30-minute service, and buffets are based on a 60-minute service.

Breakfast = Minimum 20 Guests, Lunch and Dinner = Minimum 30 Guests

Alcohol Regulations

The sale and service of alcohol is regulated by the California State Liquor Commission. Due to licensing requirements, alcoholic beverages from outside sources are prohibited. All alcoholic beverages must be served by our Resort Staff. Anyone under the age of 21 or unable to produce an acceptable form of identification will not be served alcohol.

Vegetarian and Dietary Plates

Riviera Resort & Spa Palm Springs can accommodate guests with special dietary requirements. Please talk with your catering team member for details on how we can best serve you and your guests. We are happy to go off menu and design a culinary experience just for you.

Menu Tasting

Groups with 200 or more group room nights (peak night), or social events such as weddings with a contracted \$10,000 food and beverage minimum will be given the opportunity for a complimentary menu tasting for two. Additional Guests will be accommodated but may be charged additional fees depending on the tasting menu selected. Tastings are only offered Monday through Friday at 12noon depending on current hotel business at the time of request.

Decorations & Signage

Decorations, signage, or displays brought into the Hotel by the group must be approved prior to arrival. Items may not be attached to any stationary wall, floor, windows, or ceilings in any way. Banner and other signage hanging must be performed by the Resort Engineering Department, and a \$100.00 + tax & service charge will apply to each item hung. All décor & Signage must be discussed and arranged prior to arrival on property.

Guestroom Suite & Hospitality Events

Guestrooms and Suites are the private domain of the registered occupant(s) for the time reserved, and those occupants are entitled to reasonable and normal use therein. In the event of planned group activities in the guestroom areas, groups are required to obtain advanced approval. Resort curfews and maximum capacities for guest room and suites must be observed.

Noise Ordinance

Group agrees to comply with the current Palm Springs Noise Ordinance and all outdoor events must end by 10:00 PM. The hotel will monitor sound levels during the event with a hand-held sound level meter to ensure compliance. 6 Hour Event 92 dBA* 4 Hour Event 95 dBA* 2 Hour Event 100 dBA •

*Sound levels measured as dBA average on a 'slow' response. The following standards apply to outdoor events: 7am-6pm 65 dBA 6pm-10pm 60 dBA 10pm - 7am 55 dBA

Outdoor Events

Outdoor functions are required to adhere to the Palm Springs Noise Ordinance and Outside Food & Beverage policy. Additionally, the following policies apply for all outdoor functions:

POOLSIDE EVENTS: Events utilizing the pool areas will be required to use plastic tableware and glassware for all services.

WEATHER: Your Event Manager will determine whether to relocate your outdoor event due to weather conditions 24 hours before the event. The following conditions will be considered when determining whether to relocate your event indoors: (1) 50% or higher chance of precipitation; (2) Temperatures below 60 degrees or over 100 degrees; (3) Wind gusts of 15mph or more. A client requested delay that results in a double set-up, will incur a set-up fee of \$10.00 per guaranteed guest.

LIGHTING: Some outdoor spaces do not include built-in lighting. Therefore, any outdoor event taking place before sunrise or after sunset will require additional lighting. Encore, our preferred vendor, can provide lighting options best suitable for your event.

PATIO HEATERS: The resort has limited supply of outdoor patio heaters. Request for rental must be made 24 hours in advance and will be provided at the rate of \$150++ per heater/per event.

Packages & Shipping

Due to storage limitations, Riviera Resort & Spa can only accept your shipment within three (3) days of your group arrival. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the resort reserves the right to assess an additional storage charge. Please inform your Event Planning Manager of the total number of boxes being shipped and corresponding tracking numbers. To ensure proper handling of your materials, shipping labels must include the following:

Riviera Resort & Spa Palm Springs
1600 North, Indian Canyon Dr.
Palm Springs, CA 92262
Attention: Event Planning Manager's Name
Hold For: Guest Name/Conference Name
Conference Dates
Vendor Name (if applicable)

Security

The Riviera Resort & Spa Palm Springs assumes no responsibility for damage or loss of any merchandise or articles brought into the hotel or left unattended. Security officers are recommended for all exhibits and rooms used on a 24-hour basis. Additional Security will be required for all large events/pool parties.

Audio / Visual

For your convenience, we have state-of-the-art equipment and staff in-house through ENCORE A/V. A 25% Hotel Service Charge applies to all Audio Visual Services and will appear on your group master account.

Internet Access

High-speed Internet service is available in all meeting rooms for an additional charge. For dedicated bandwidth and group log-in codes, please contact your Encore A/V representative. A 25% Hotel Service Charge applies to all Internet Access Services and will appear on your group master account.

Electrical Charges

Electrical needs exceeding existing 120 volt/20amp wall plug service must be arranged in advance and will be charged accordingly. Information outlining power capabilities as well as appropriate engineering charges is available through Encore.

Exhibitor Tables

Unless otherwise noted in the sales contract, exhibitor tables may be rented for \$35.00++ per day and includes one (1) 6'x30" table with two (2) chairs.

Administrative Charges & Taxes

All meeting room, food and beverage, audio-visual and related services are subject to applicable taxes in effect on the date(s) of the event and subject to change without notice. Prior to the application of any taxes, all meeting room, food and beverage, and related services will be subject to a 25% administrative charge. Please note that the administrative charge is not a gratuity or tip and, accordingly, is subject to all applicable taxes. A portion of this charge (currently 15.5% of food & beverage sales) will be distributed directly to food & beverage staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.

Additional Charges

LABOR FEES: Additional charges may be assessed for bartenders, cocktail servers, and culinary staff that are providing dedicated services to the group. Bartender Fees will be waived as long as bar sales exceed \$550. A Cashier Fee will be added for all Cash Bars.

CLEANING AND DAMAGE FEE: Any damages to the function space, while the group is using it, will result in a damages fee. The group will not be responsible for ordinary wear and tear, or for damages it can show were caused by persons other than the Group and its attendees. Any use of space that requires additional cleaning such as confetti, balloons, etc., will be assessed a cleaning labor fee. Fees start at \$250 and will vary based on the scope of damages to the function space.

SET-UP CHANGE FEE: Significant Changes to the event setup within five (5) business days of the event start date may incur a minimum labor fee per room per change, plus applicable taxes. Fees start at \$500 and will vary based on the scope of changes.

Breakfast



Riviera
RESORT & SPA
Palm Springs

Continental Breakfast

\$40++ per Person

Whole & Sliced Seasonal Fruit

Greek Yogurt Bar

served with house-made granola, fresh seasonal berries,
toasted almonds, local honey, dried fruit, cocoa nibs, toasted
coconut & bee pollen

Bran Muffins & Zucchini Bread

served with fruit preserve & butter

Assorted Bagels

served with cream cheese

Hard-Boiled Eggs

Steel Cut Oatmeal

served with brown sugar toasted almonds & dried fruit

Seasonal Protein Smoothie

Orange Juice and Cranberry Juice

Regular and Decaffeinated Coffee

Assorted Regular & Herbal Hot Teas

Complete Breakfast

\$42++ per Person

Whole & Sliced Seasonal Fruit

Freshly Baked Morning Pastries

served with fruit preserve & butter

Assorted Individual Yogurts

Scrambled Eggs

CHOICE of (1) BREAKFAST MEAT:

Applewood Smoked Bacon

Country Sausage Links

Grilled Smoked Ham

Roasted Breakfast Potatoes

Orange Juice and Cranberry Juice

Regular and Decaffeinated Coffee

Assorted Regular & Herbal Hot Teas

Riviera Brunch

\$49++ per Person

Whole & Sliced Seasonal Fruit

Freshly Baked Morning Pastries

served with fruit preserve & butter

Greek Yogurt Bar

served with house-made granola, fresh seasonal berries,
toasted almonds, local honey, dried fruit, cocoa nibs, toasted
coconut & bee pollen

Smoked Salmon & Assorted Bagels

served with cream cheese, tomato, onion, capers, hard
boiled egg, and lemon

Traditional Caesar Salad

Red Quinoa Tabbouleh

served with tomato, cucumber, lemon, and evoo

Roasted Seasonal Vegetables

Scrambled Eggs

Roasted Breakfast Potatoes

CHOICE of (1) BREAKFAST MEAT:

Applewood Smoked Bacon

Country Sausage Links

Grilled Smoked Ham

Orange Juice and Cranberry Juice

Regular and Decaffeinated Coffee

Assorted Regular & Herbal Hot Teas

Consider Adding: Bloody Mary/Mimosa Bar \$15++ Per Person

Breakfast buffets require a minimum of 20 guests and are based on a 60-minute service.

Payment for 20 guests will apply to groups with less than 20.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Omelet Station

\$20++ per Person

Requires 1 Chef Attendant per 50 Guests

@ \$175++ per Attendant

smoked ham, applewood smoked bacon,
cheddar cheese, swiss cheese, goat cheese,
mushrooms, bell peppers, onion, spinach,
tomato, avocado, jalapeño & house-made salsa

Classic Eggs Benedict

\$16++ per Person

english muffin, poached egg, ham
traditional hollandaise sauce

Pancakes or French Toast

\$14++ per Person

whipped butter & warm maple syrup

* Chicken & Waffles Benedict

\$19++ per Person

pickle brined chicken, poached egg, braised
southern greens & maple hollandaise sauce

Yogurt Parfait

\$11++ Each

greek yogurt, seasonal berries
house-made granola

* Chilaquiles

\$14++ per Person

tortilla chips, spicy red tomato sauce,
queso fresco & sliced avocado

Breakfast Burrito

\$15++ Each

scrambled egg, chorizo, monterey jack cheese,
yukon potato, in a flour tortilla
served with house made salsa & chipotle crema

Smoked Salmon Display

\$19++ per Person

assorted bagels, cream cheese, sliced tomato,
chopped onion, capers, boiled egg & lemon

Breakfast Sandwiches

\$11++ Each

On a English Muffin
scrambled egg, cheddar cheese, sausage patty

On a Croissant
scrambled egg, cheddar cheese, grilled ham



All enhancements are based on a 60 minute meal service,
in conjunction with a buffet or plated menu

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

American Plated Breakfast

\$36++ per Person

Scrambled Eggs

CHOICE OF: Applewood Smoked Bacon or Country Sausage Links

Toasted Breakfast Potatoes

Assorted Pastry
served w/ fruit preserve & butter

Orange Juice and Cranberry Juice
Regular and Decaffeinated Coffee
Assorted Regular & Herbal Hot Teas

Cinnamon Brioche French Toast Plated Breakfast

\$32++ per Person

served w/ whipped butter and warm maple syrup

CHOICE OF: Applewood Smoked Bacon or Country Sausage Links

Orange Juice and Cranberry Juice
Regular and Decaffeinated Coffee
Assorted Regular & Herbal Hot Teas

Grab-N-Go Breakfast

\$36++ per Person

Whole Seasonal Fruit

Individual Yogurt

Granola Bar

CHOICE OF 1 Hot Breakfast Item

English Muffin Breakfast Sandwich
scrambled egg, cheddar cheese
bacon or sausage patty

Croissant Breakfast Sandwich
scrambled egg, cheddar cheese
bacon or grilled ham

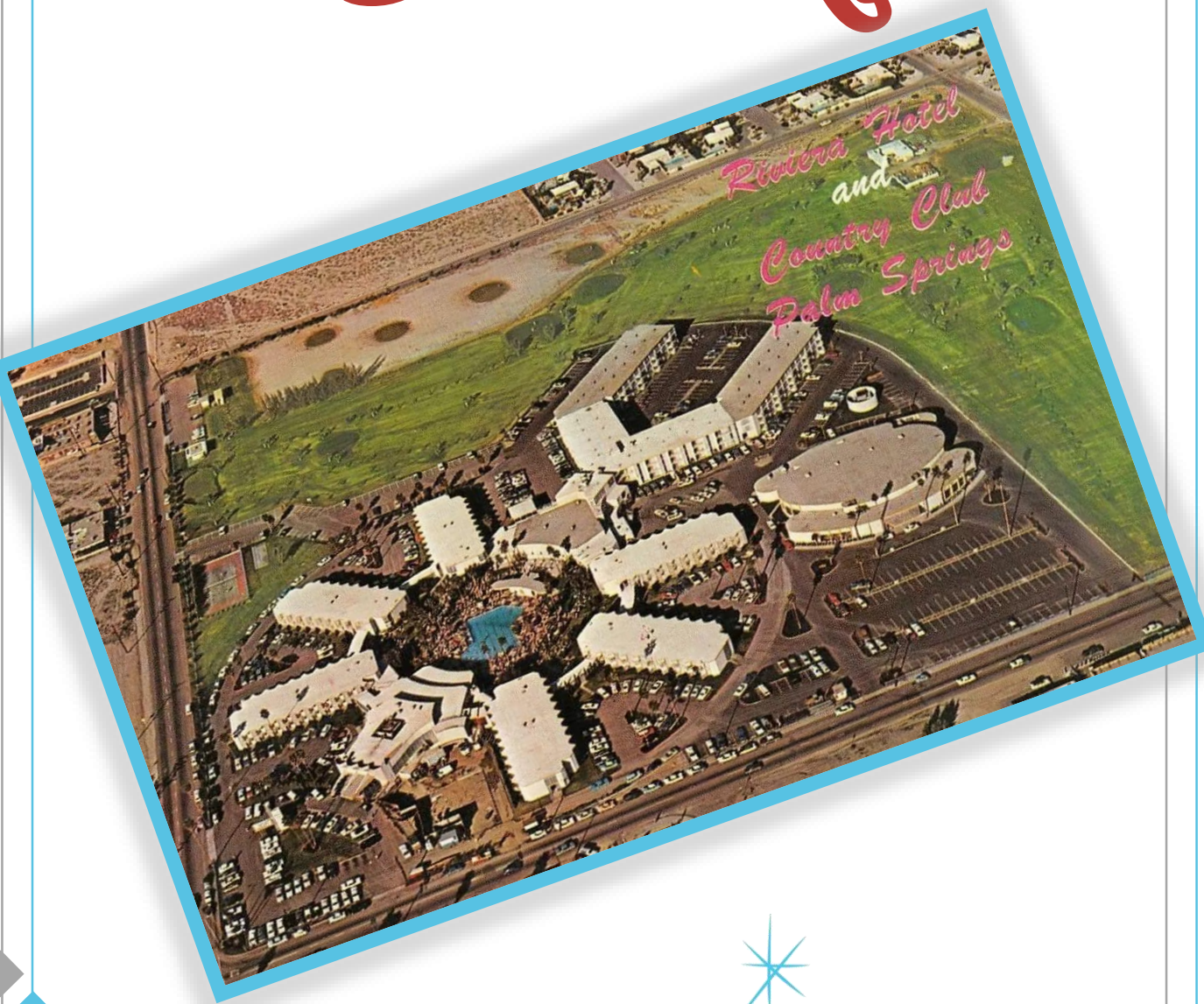
Breakfast Burrito
scrambled egg, chorizo,
monterey jack cheese,
yukon potato,
in a flour tortilla

Orange Juice and Cranberry Juice
Regular and Decaffeinated Coffee
Assorted Regular & Herbal Hot Teas

Plated breakfasts carry no minimum and are based on a 60-minute service.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Breaks




Riviera
RESORT & SPA
Palm Springs

Fresh & Fit

Sliced Seasonal Fruit	\$9++ / per Person
Whole Seasonal Fruit	\$3++ / Each
Assorted Individual Yogurt	\$5++ / Each
Assorted Granola Bars	\$5++ / Each
Assorted Protein Bars	\$5++ / Each

Indulgences

Assorted Bags of Chips or Pretzels	\$5++ / Each
Assorted Candy Bars	\$5++ / Each
Beef or Turkey Jerky	\$8++ / Each
Hummus & Pita	\$10++ / per Person
Chips & Salsa	\$8++ / per Person
Theatre-Style Buttered Popcorn	\$8++ / per Person

Pastry & Dessert

\$55++ / per Dozen

Assorted Doughnuts	Double Fudge Brownies
Assorted Bagels & Cream Cheese	Assorted Cookies
Assorted Breakfast Pastry	Lemon or Raspberry Bars
Assorted Muffins	Mini-Cupcakes

a la Carte

Charged on Consumption

Regular or Decaffeinated Coffee	\$92++ / per Gallon
Regular or Herbal Tea	\$5++ / per Teabag
Fruit Infused Water	\$52++ / per Gallon
Iced Tea or Lemonade	\$65++ / per Gallon
Agua Fresca	\$85++ / per Gallon
Energy Drinks	\$8++ / Each
Assorted Soda [Coca-Cola Products]	\$5++ / Each
Bottled Still or Sparkling Water	\$5++ / Each

Beverage Packages

1 Hour Beverage Service	\$18++ / per Person
All-Day Beverage Service w/ Coffee & Tea	\$40++ / per Person
All-Day Beverage Service w/o Coffee & Tea	\$35++ / per Person

All Beverage Packages Include:

Regular and Decaffeinated Coffee
Regular and Herbal Tea
Assorted Soda [Coca-Cola Products]
Bottled Still & Sparkling Water

Drive-In Movie

\$18++ per Person

assorted candy bars
freshly popped theatre-style popcorn

*Chips & Dips

\$19++ per Person

house-made tortilla chips & fire roasted salsa
house-made potato chips & french onion dip
house-made fried pita chips & hummus

Light & Fit

\$18++ per Person

whole & sliced seasonal fruit display
individual yogurt
assorted kind/cliff/granola bars

Greek Yogurt Bar

19++ / per Person

greek yogurt
seasonal berries
dried fruit
house-made granola
roasted almonds
toasted coconut
cocoa nibs

*Mediterranean Room

\$18++ per Person

traditional hummus
artichoke hummus
tzatziki
vegetable crudité
grilled pita chips

Milk & Cookies

\$15++ per Person

assorted cookies
Individual containers of milk

Doughnuts & Coffee

\$15++ per Person

assorted doughnuts
regular & decaffeinated coffee

Cheese Shop

\$21++ per Person

artisanal cheeses
dried fruit
toasted almonds
fig jam
lavash, crackers, baguette

Bake Shop

\$17++ per Person

assorted cookies
assorted brownies
assorted doughnuts
assorted mini-cupcakes
assorted fruit bars

Lox & Bagels

\$19++ per Person

assorted bagels
cream cheese
sliced tomato
chopped onion
capers
boiled egg
sliced lemon

Sweet & Salty

\$19++ per Person

assorted brownies
assorted cookies
house made potato chips
mini-pretzels
salted peanuts

Convenience Store

A Variety of individually packaged items
Priced per item ON CONSUMPTION

assorted candy bars / \$5++ Each
assorted bags of chips / \$5++ Each
assorted granola bars / \$5++ Each
assorted protein bars / \$5++ Each
individual bags of beef jerky / \$8++ Each
individual bags of trail mix / \$8++ Each
individual bags of nuts / \$8++ Each
individual bags of cookies / \$5++ Each



All break packages are based on a 30 minute service.
Requests to extend longer break service will incur additional charges.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Lunch



Riviera
RESORT & SPA
Palm Springs

Baja Inspired

\$52++ per Person

STARTERS [Choose 1]:

Tortilla Soup
pulled chicken, hominy, celery, jalapeno

Jicama Citrus Salad
arugula, orange segments, candied pepitas, cotija
cheese, cilantro lime vinaigrette

ENTREES:

Cheese Enchiladas

Plancha Achiote Vegetables

PROTEINS [Choose 2]:

Carne Asada
Carnitas
Chicken
Grilled Baja Fish

SIDES:

Mexican-Style Rice

White Refried Beans

Tortilla Chips
Corn & Flour Tortillas

Fire Roasted Salsa Roja
Cilantro, Onion, Lime
Cotija Cheese

DESSERT

Churros
assorted dipping sauces

BEVERAGE [Choose 1]:

Iced Tea
Lemonade

Poolside BBQ

\$52++ per Person

SALAD [Choose 1]:

Seasonal Field Greens
tomato, cucumber, carrot,
lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Roasted Potato Salad
grain mustard, scallions, flat leaf parsley

ENTRÉE [Choose 2]

Beef Burger
Turkey Burger
Veggie Burger
All-Beef Hot Dog
Beer Braised Bratwurst

Grilled Chicken Breast

Hot Dog Buns & Hamburger Buns

Onion, Tomato, Lettuce, Pickle
Ketchup, Mustard, Mayo, Relish
Assorted Sliced Cheese

SIDES:

House made Potato Chips
onion dip

BBQ Baked Beans

3 Cheese Mac & Cheese
aged cheddar, provincial breadcrumbs

DESSERT

Assorted Cookies & Brownies

BEVERAGE [Choose 1]:

Iced Tea
Lemonade

Lunch buffets require a minimum of 30 guests and are based on a 60-minute service.
Payment for 30 guests will apply to groups with less than 30.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Simply Sandwiches

\$52++ per Person

ENTREE [Choose 3]:

Oven Roasted Turkey Breast

swiss cheese, lettuce, herb aioli
on wheat bread

Rare Roast Beef

cheddar cheese, lettuce, tomato, horseradish aioli
on sourdough bread

Black Forrest Ham

swiss cheese, lettuce, tomato, spicy mustard
on a pretzel roll

ABLT [Avocado, Bacon, Lettuce & Tomato]

Smashed avocado, applewood smoked bacon, lettuce,
tomato, roasted garlic aioli
on farmers bread

Italian Grinder

soppressata, mortadella, pepperoni, provolone,
pepperoncini, tomato, onion, iceberg olive tapenade,
oregano vinaigrette on ciabatta bread.

Roast Chicken Breast

arugula, mozzarella cheese, sundried tomato pesto
on ciabatta bread

Garden Vegetable

hummus, cucumber, sprouts, tomato, avocado on country
wheat bread

SIDE

Roasted Potato Salad

grain mustard, scallions, flat leaf parsley

House made Potato Chips

served w/onion dip

DESSERT

Assorted Cookies & Brownies

BEVERAGE [Choose 1]:

Iced tea
Lemonade

Soup & Salad

\$52++ per Person

Chefs Selection of House-Made Soup

GREENS

Romaine
Seasonal Field Greens
Kale
Arugula

PROTEINS

Grilled Chicken Breast
Applewood Smoked Bacon
Quinoa
Garbanzo Beans
Boiled Egg

TOPPINGS

Carrot	Tomato
Cucumber	Roasted Pepper
Artichoke Hearts	Olives
Cheddar Cheese	Bleu Cheese Crumbles
Croutons	Sunflower Seeds

DRESSING

Buttermilk Ranch
Balsamic Vinaigrette

SIDE

Artisan Rolls & Butter

DESSERT

Lemon Bars & Raspberry Bars

BEVERAGE [Choose 1]:

Iced tea
Lemonade

Lunch buffets require a minimum of 30 guests and are based on a 60-minute service.
Payment for 30 guests will apply to groups with less than 30.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Riviera Lunch

\$62++ per Person

Buffet Lunch

SALAD [Choose 1]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Jicama Citrus Salad
arugula, orange segments, candied pepitas, cotija
cheese, cilantro lime vinaigrette

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

ENTREE [Choose 2]:

Marinated Chicken Breast
citrus thyme jus

Asiago Crusted Chicken
marsala wine reduction

Braised Beef Short Rib
red wine reduction

Mustard Crusted Pork Loin
apple agave relish

Seared Salmon
tomato, artichoke, caper, parsley, evoo, lemon

Roasted Sea Bass
roasted red pepper coulis

Cheese Ravioli
san marzano tomato sauce, basil, parmesan

Vegetable Lasagna
roasted garlic tomato sauce

SIDES

Chef's Selection Appropriate Starch
Chef's Selection Seasonal Vegetable
Artisan Rolls & Butter

DESSERTS [Choose 1*]

NY Style Cheesecake
Tiramisu
Carrot Cake

Flourless Chocolate Cake
Key Lime Pie
Seasonal Berries
w/ Chantilly Cream

BEVERAGE [Choose 1]:

Iced Tea
Lemonade



+\$3 / per Person if multiple desserts are selected

Lunch buffets require a minimum of 30 guests and are based on a 60-minute service.
Payment for 30 guests will apply to groups with less than 30.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Higher price will apply if multiple entrees are selected
+\$3 / per Person if multiple desserts are selected

Plated Luncheon

Salad [Choose 1]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

Jicama Citrus Salad
arugula, orange segments, candied pepitas, cotija
cheese, cilantro lime vinaigrette

Entrée [Choose up to 3]:

Marinated Chicken Breast / \$40++
citrus lime jus

Asiago Crusted Chicken / \$42++
marsala wine reduction

Braised Beef Short Rib / \$44++
red wine reduction

Mustard Crusted Pork Loin / \$42
apple agave relish

Seared Salmon / \$45++
tomato, artichoke, caper, parsley, evoo, lemon

Roasted Sea Bass / \$46++
roasted red pepper coulis

Cheese Ravioli / \$38++
san marzano tomato sauce, basil, parmesan

Vegetable Lasagna / \$38++
roasted garlic tomato sauce

Sides

Chef's Selection Appropriate Starch
Chef's Selection Seasonal Vegetable
Artisan Rolls & Butter

Desserts [Choose 1]

NY Style Cheesecake
Tiramisu
Carrot Cake

Flourless Chocolate Cake
Key Lime Pie
Seasonal Berries
w/ Chantilly Cream

Beverage: [Choose 1]:

Iced Tea
Lemonade

Plated Lunches carry no minimum and are based on a 60-minute service.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Boxed Lunch

\$39++ per Person

ENTREE [Choose 3]:

Oven Roasted Turkey Breast

swiss cheese, lettuce, herb aioli
on wheat bread

Rare Roast Beef

cheddar cheese, lettuce, tomato, horseradish aioli
on sourdough bread

Black Forrest Ham

swiss cheese, lettuce, tomato, spicy mustard
on a pretzel roll

ABLТ [Avocado, Bacon, Lettuce & Tomato]

smashed avocado, applewood smoked bacon, lettuce,
tomato, roasted garlic aioli
on farmers bread

Italian Grinder

soppressata, mortadella, pepperoni, provolone,
pepperoncini, tomato, onion, iceberg olive tapenade,
oregano vinaigrette on ciabatta bread.

Roast Chicken Breast

arugula, mozzarella cheese, sundried tomato pesto
on ciabatta bread

Garden Vegetable

hummus, cucumber, sprouts, tomato, avocado on country
wheat bread

SIDE

Individual Bags of Chips

Whole Fruit

DESSERT

Assorted Cookies

BEVERAGE

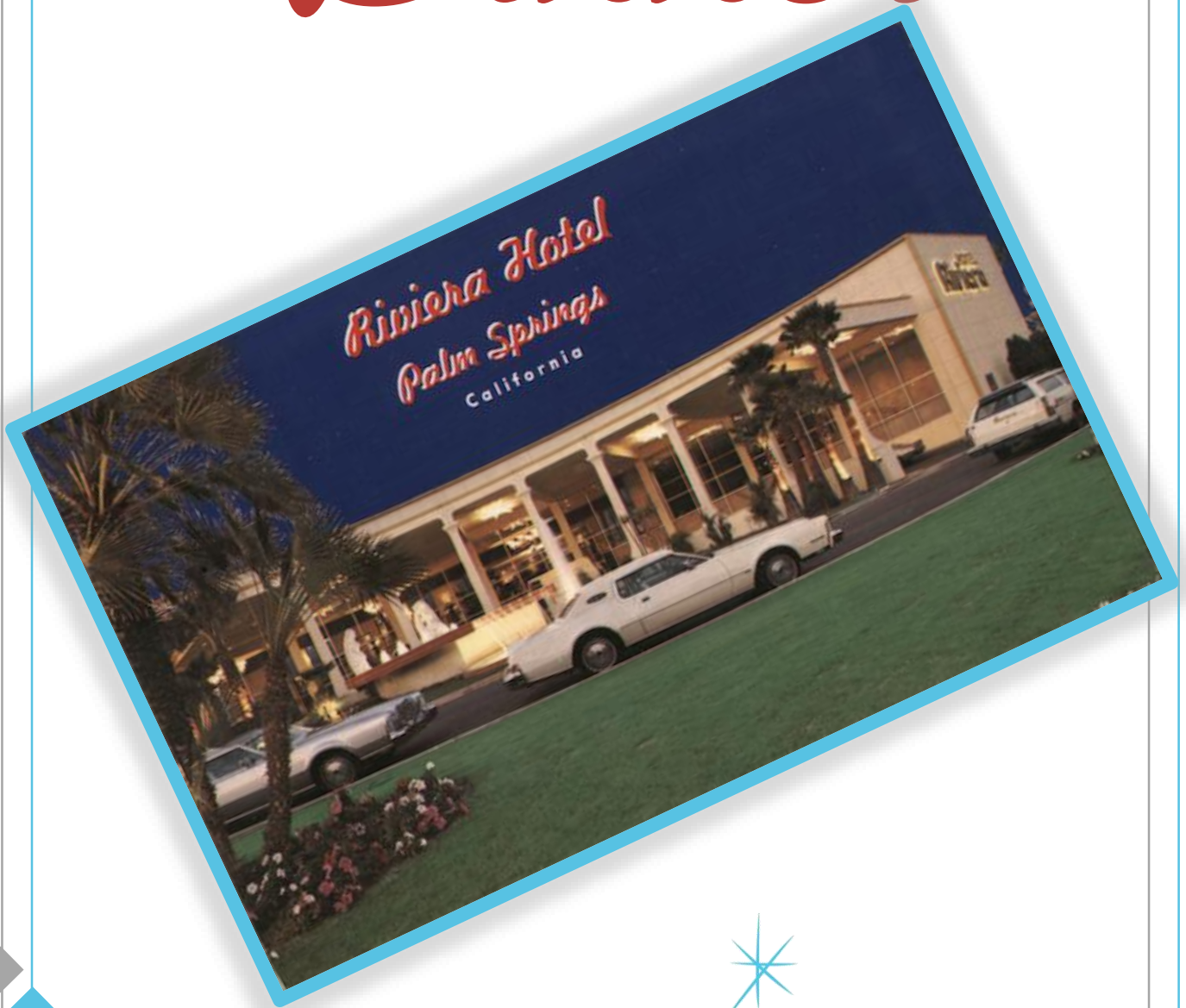
Bottled Water

Assorted Soda [Coca-Cola Products]

Boxed Lunches carry no minimum.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Dinner




Riviera
RESORT & SPA
Palm Springs

Coachella Valley

\$89++ per Person

SALAD [Choose 2]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

Elote Salad
roasted corn, charred jalapeno, queso fresco, radish, cilantro,
served w/ lime aioli

ENTREE [Choose 3]:

Chicken Breast Vera Cruz
garlic, onion, capers, olives, cilantro, lime

Grilled Flat Iron Steak
tomato, onion, pasilla chile, garlic, cilantro

Camarones Rancheros
garlic butter, poblano chile, onion, tomato, cilantro

Tajin Crusted Salmon
cilantro pesto, lime

Slow Roasted Pork Shoulder
served w/ chile negro sauce

Fajitas
roasted poblano chile, onion, tomato, cilantro

CHOOSE 2 PROTEINS:

citrus marinated chicken thigh
grilled baja fish
carne asada
chipotle marinated skirt steak

Calabasita Enchiladas
red guajillo chile sauce, monterey jack cheese, spring onion

SIDES

Cilantro Lime Rice & White Refried Beans
Tortilla Chips, Corn & Flour Tortillas
Pico de Gallo & Roasted Salsa Roja

DESSERTS

Mexican Flan w/ Caramel Sauce
Tres Leches Cake
Pan Dulce

BEVERAGE:

Iced Tea
Lemonade

Dinner buffets require a minimum of 50 guests and are based on a 60-minute service.
Payment for 50 guests will apply to groups with less than 50.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

American Comfort

\$89++ per Person

SALAD [Choose 2]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Three Bean Salad
oven dried tomato, caramelized shallot vinaigrette

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

Root Vegetable Cole Slaw
toasted caraway seed vinaigrette

ENTREE [Choose 3]:

Dry Rubbed Chicken Breast
maple bourbon bbq sauce

Citrus & Herb Grilled Chicken Thigh
oregano, garlic, chile flake, EVOO

BBQ Plancha Shrimp
old bay, garlic butter

Broiled Salmon
dill, crushed garlic, citrus zest, charred lemon

BBQ Baby Back Ribs
maple bourbon bbq sauce

Grilled Sausage
ale, grain mustard, sauerkraut

Santa Maria Style Dry Rubbed Tri-Tip

3 Cheese Mac & Cheese
aged cheddar, sharp cheddar parmigiano-reggiano
provincial breadcrumbs

SIDES

Chef's Selection Appropriate Starch
Chef's Selection Seasonal Vegetable
Artisan Rolls & Butter

DESSERTS [Choose 2]

NY Style Cheesecake
Tiramisu
Carrot Cake

Flourless Chocolate Cake
Key Lime Pie
Seasonal Berries
w/ Chantilly Cream

BEVERAGE:

Iced Tea
Lemonade

Dinner buffets require a minimum of 50 guests and are based on a 60-minute service.
Payment for 50 guests will apply to groups with less than 50.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

That's Amore

\$89++ per Person

SALAD [Choose 2]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

Caprese Salad
tomato, mozzarella, basil, black pepper, sea salt
served w/ evoo and balsamic drizzle

ENTREE [Choose 3]:

Chicken Breast Piccata
Lemon, butter, chardonnay, caper, fresh herbs

Asiago Crusted Chicken
marsala wine reduction

Braised Beef Short Rib
chianti reduction, cipolini onion

Rigatoni Pasta & Sausage
san marzano tomato sauce, basil, garlic, parmesan

Pesto Crusted Salmon
olive tapenade, artichoke, oven dried tomato, parsley

Roasted Sea Bass
roasted red pepper coulis

Cheese Ravioli
san marzano tomato sauce, basil, parmesan

Vegetable Lasagna
roasted garlic tomato sauce

SIDES

Chef's Selection Appropriate Starch
Chef's Selection Seasonal Vegetable
Artisan Rolls & Butter

DESSERTS [Choose 2]

NY Style Cheesecake
Tiramisu
Carrot Cake

Flourless Chocolate Cake
Key Lime Pie
Seasonal Berries
w/ Chantilly Cream

BEVERAGES

Iced Tea
Lemonade

Dinner buffets require a minimum of 50 guests and are based on a 60-minute service.
Payment for 50 guests will apply to groups with less than 50.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Riviera Dinner

\$98++ per Person

Buffet Dinner

SALAD [Choose 1]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
Iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Jicama Citrus Salad
arugula, orange segments, candied pepitas, cotija
cheese, cilantro lime vinaigrette

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

ENTREE [Choose 3]:

Marinated Chicken Breast
citrus lime jus

Asiago Crusted Chicken
marsala wine reduction

Braised Beef Short Rib
red wine reduction

Grilled NY Strip
three peppercorn brandy sauce

Mustard Crusted Pork Loin
apple agave relish

Seared Salmon
tomato, artichoke, caper, parsley, evoo, lemon

Roasted Sea Bass
roasted red pepper coulis

Cheese Ravioli
san marzano tomato sauce, basil, parmesan

Vegetable Lasagna
roasted garlic tomato sauce

SIDES

Chef's Selection Appropriate Starch

Chef's Selection Seasonal Vegetable

Artisan Rolls & Butter

DESSERTS [Choose 2]

NY Style Cheesecake
Tiramisu
Carrot Cake

Flourless Chocolate Cake
Key Lime Pie
Seasonal Berries
w/ Chantilly Cream

BEVERAGE:

Iced Tea
Lemonade

Dinner buffets require a minimum of 50 guests and are based on a 60-minute service.
Payment for 50 guests will apply to groups with less than 50.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Higher price will apply if multiple entrees are selected

+\$3 / per Person if multiple desserts are selected

Plated Dinner

Salad [Choose 1]:

Seasonal Field Greens
tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad
romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Wedge Salad
Iceberg, applewood smoked bacon, tomato, boiled egg,
bleu cheese dressing

Spinach Salad
pickled onion, watermelon radish, toasted almond,
goat cheese, honey mustard vinaigrette

Greek Salad
feta cheese, kalamata olive, tomato, cucumber, pita
crouton, lemon oregano vinaigrette

Pear & Goat Cheese Salad
kale, apple, toasted pecans, pomegranate vinaigrette

Jicama Citrus Salad
arugula, orange segments, candied pepitas, cotija
cheese, cilantro lime vinaigrette

Entrée [Choose up to 3]:

Marinated Chicken Breast / \$85++
citrus lime jus

Asiago Crusted Chicken / \$85++
marsala wine reduction

Grilled Fillet Mignon / \$105++
brandy peppercorn sauce

Grilled Fillet Mignon + Shrimp Scampi / \$125++
brandy peppercorn sauce
citrus lime jus

Braised Beef Short Rib / \$90++
red wine reduction

Seared Salmon / \$90++
tomato, artichoke, caper, parsley, evoo, lemon

Roasted Sea Bass / 92++
roasted red pepper coulis

Vegetable Lasagna / \$88++
roasted garlic tomato sauce

Sides

Chef's Selection Appropriate Starch
Chef's Selection Seasonal Vegetable
Artisan Rolls & Butter

Desserts [Choose 1]

NY Style Cheesecake
Tiramisu
Carrot Cake

Flourless Chocolate Cake
Key Lime Pie
Seasonal Berries
w/ Chantilly Cream

Beverage:

Iced Tea
Lemonade

Plated Dinners carry no minimum and are based on a 60-minute service.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Reception



Riviera
RESORT & SPA
Palm Springs

Hummus Display

\$18++ per Person

traditional hummus, artichoke hummus, white tzatziki, grilled pita, vegetable crudité

Cheese & Cracker Display

\$21++ per Person

artisanal cheeses, dried fruit, toasted almonds
fig jam, lavash, crackers, baguette

Chips, Salsa & Guacamole

\$18++ per Person

tortilla chips, salsa fresca, salsa verde, guacamole

Salad Station

Unattended Station

\$18++ per Person

CHOOSE 2:

Seasonal Field Greens

tomato, cucumber, carrot, lemon thyme vinaigrette

Traditional Caesar Salad

romaine hearts, parmigiano-reggiano, croutons,
caesar vinaigrette

Spinach Salad

pickled onion, watermelon radish, toasted almond, goat
cheese, honey mustard vinaigrette

Greek Salad

feta cheese, kalamata olive, tomato, cucumber, pita crouton,
lemon oregano vinaigrette

Jicama Citrus Salad

arugula, orange segments, candied pepitas, cotija cheese,
cilantro lime vinaigrette

Vegetable Crudité Display

\$16++ per Person

tzatziki, green goddess dressing

Charcuterie Display

\$26++ per Person

Dried salami & cured meats, pickled vegetables,
country olives, whole grain mustard
grilled farmers bread

Grilled Cheese & Soup

\$18++ per Person

Grilled 3-Cheese Sandwich
Tomato Basil Soup

Slider Station

Unattended Station

\$27++ per Person

CHOOSE 3:

Classic Kobe Beef

cheddar cheese, onion, tomato, lettuce,
1,000 island dressing

Portobello Mushroom

caramelized onion, gruyere cheese, roasted pepper,
basil pesto

Pulled Pork

cole slaw, maple bourbon BBQ sauce

Ahi Tuna

sweet chili slaw, wasabi aioli

Salmon

green onion, lettuce, hoisin sauce



All Displays/Stations are based on a 60 minute meal service.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Chicken Wing Station

Unattended Station
\$19++ per Person

CHOOSE 3:

Original Buffalo
Cumin Dry Rub
Truffle Parmesan
Sweet Chili Soy
Salt & Pepper

Street Taco / Nacho Station

Unattended Station
\$30++ per Person

PROTEINS [Choose 2]:

Carne Asada
Carnitas
Chicken
Grilled Baja Fish
Plancha Achiote Vegetables

Tortilla Chips
Corn & Flour Tortillas

Fire Roasted Salsa Roja
Cilantro, Onion, Lime
Cotija Cheese
Nacho Cheese

S'more Station

Unattended Station
Requires Outdoor Event Near Existing Firepit
\$15++ per Person

Graham Crackers
Marshmallows
Assorted Ghirardelli Chocolate Squares
Peanut Butter Cups
Peppermint Patties

Fried Sides Station

Unattended Station
\$17++ per Person

Tater Tots
Regular & Sweet Potato French Fries

Roasted Garlic Aioli
House-made Ketchup

Mac & Cheese Station

Unattended Station
\$20++ per Person

CHOOSE 2:

Classic
sharp cheddar, tasso ham, provencal breadcrumbs

Old Fashioned
aged cheddar, provencal breadcrumbs

Spicy
cheddar, chorizo, chipotle, provencal breadcrumbs

Italian
parmigiano-Reggiano, pancetta, provencal breadcrumbs

Fancy
parmigiano-reggiano, truffle, provencal breadcrumbs

Riviera Signature Sweets Station

Unattended Station
\$28++ per Person

Mini-Cupcakes
Mini-Pastry & Petit Four
Seasonal Berries
Chantilly cream
Frangelico Mascarpone



All Displays/Stations are based on a 60 minute meal service.

All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax

Classic Carving Action Station

Chef Attended Station/Requires 1 Chef Attendant per 50 Guests

\$175++ per Chef Attendant

Roasted Turkey Breast/\$325++

Estimated Serving: 25 Guests
rosemary, cranberry orange relish

Grilled Salmon/\$375++

Estimated Serving: 25 Guests
dill, citrus remoulade

Leg of Lamb/\$490++

Estimated Serving: 25 Guests
moroccan spices, dill greek yogurt

Pork Loin/\$400++

Estimated Serving: 35 Guests
mustard crust, granny smith apple chutney

Beef Tenderloin/\$500++

Estimated Serving: 20 Guests
red wine reduction, whole grain mustard

Prime Rib/\$515++

Estimated Serving: 30 Guests
horseradish cream, au jus

All Served w/ Artisan Rolls & Butter

Pasta Action Station

\$22++ per Person

Chef Attended Station/Requires 1 Chef Attendant per 50 Guests

\$150++ per Chef Attendant

Chef's Selection Pasta

Grilled Chicken Breast
Sweet Italian Sausage

Roasted Peppers
Caramelized Onion
Kalamata Olive
Spinach

Roasted Mushroom
Garlic Confit

Basil Marinara
Herb Cream Pesto
EVOO

Served w/ Garlic Cheese Bread

All Displays/Stations are based on a 60 minute meal service.

*All prices are per person, unless otherwise noted, and are subject to a
25% taxable service charge and an applicable sales tax*

Chilled

\$7++ per Piece

- Tomato & Mozzarella Crostini with Basil Pesto
- Goat Cheese & Prosciutto on an Herb Crouton
- Gorgonzola & Bosc Pear Bruschetta with a Balsamic Drizzle
- Wild Jumbo Gulf Shrimp with Horseradish Cocktail Sauce
- Blue Fin Tuna Tartare with Cucumber, Capers, and Mustard Aioli
- Santa Barbara Smoked Salmon Crostini with Dill Creme Fraiche
- Bay Scallop Ceviche Shooter with Avocado and Cilantro
- Spicy Tuna Sushi Roll with Soy and Pickled Ginger
- Goat Cheese Stuffed Medjool Date wrapped in Prosciutto
- Blue Crabmeat Tart with Mustard Aioli and Avocado
- Black Peppercorn Seared Ahi Tuna with Crispy Wonton and Wasabi Cream

Hot

\$8++ per Piece

- Parmesan Breaded Artichoke Heart with Roasted Garlic Aioli
- Spanakopita with Spinach and Feta in Filo Dough
- Miniature Roasted Vegetable Quiche
- Vegetable Spring Roll with Chili Dipping Sauce
- Oven Roasted Bacon Wrapped Asparagus
- Chicken Breast Tandoori Sate with Cucumber Mint Yogurt
- Pork Pot Sticker with Sweet Chili Sauce
- Grilled Shrimp Toast with Cilantro and Heirloom Tomato Jam
- Fried Coconut Shrimp with Mango Chutney
- Pancetta Wrapped Prawn with Grilled Lime
- Miniature Beef Wellington with Mushroom & Madeira Sauce
- Herb Baby Lamb Chop with Mint Chimichurri
- Miniature Crab Cake with Avocado Crema
- Applewood Smoked Bacon Wrapped Scallop

Minimum 50 Pieces per Selection

Hors d'Oeuvre are priced per Piece and are subject to a 25% taxable service charge and an applicable sales tax

Beverages




Riviera
RESORT & SPA
Palm Springs

Favorite Brands

Package Bar

Priced per Person/per Hour

First Hour \$25++

Additional Hours \$12.50++

Host Bar

Priced Per Drink

Charged On Consumption

Mixed Drinks \$12++

Import Beer \$8++

Domestic Beer \$7++

Wine by the Glass \$11++

Soft Drinks \$5++

No-Host Bar

Priced Per Drink

Charged On Consumption

Mixed Drinks \$15

Import Beer \$10

Domestic Beer \$9

Wine by the Glass \$14

Soft Drinks \$6

Spirits

New Amsterdam Vodka
New Amsterdam Gin
Astral Tequila Blanco
Ron Cortez Rum
Myers Dark Rum
Jim Beam Bourbon
Grant's Scotch

Beer

Bud Light
Blue Moon Belgian White
Stella Artois
Heineken
Michelob Ultra
Lagunitas IPA
Modelo
Corona
High Noon

Wine

PROVERB, CA
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon
WYCLIFF, CA
Sparkling

No-Host Bar Bartender & Cashier Fees

One Bartender Required for 75 Guests

One Cashier Required for 150 Guests

Bartender: \$175++ per Bartender [Waived with \$550 in Sales PER BAR]

Cashier: \$175++ per Cashier

Elevated Brands

Package Bar

Priced per Person/per Hour

First Hour \$28++

Additional Hours \$14++

Host Bar

Priced Per Drink

Charged On Consumption

Mixed Drinks \$13++

Import Beer \$8++

Domestic Beer \$7++

Wine by the Glass \$11++

Soft Drinks \$5++

No-Host Bar

Priced Per Drink

Charged On Consumption

Mixed Drinks \$16

Import Beer \$10

Domestic Beer \$9

Wine by the Glass \$15

Soft Drinks \$6

Spirits

Tito's Vodka
Bombay Gin
Espolon Tequila
Bacardi White Rum
Myers Dark Rum
Jack Daniels Whiskey
Maker's Mark Bourbon
Jameson Irish Whiskey

Beer

Bud Light
Blue Moon Belgian White
Stella Artois
Heineken
Michelob Ultra
Lagunitas IPA
Modelo
Corona
High Noon

Wine

Trinchero Trinity Oaks, WA
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon
LaMarca, Spain
Sparkling

No-Host Bar Bartender & Cashier Fees

One Bartender Required for 75 Guests

One Cashier Required for 150 Guests

Bartender: \$175++ per Bartender [Waived with \$550 in Sales PER BAR]

Cashier: \$175++ per Cashier

Premium Brands

Package Bar

Priced per Person/per Hour

First Hour \$30++

Additional Hours \$15++

Host Bar

Priced Per Drink

Charged On Consumption

Mixed Drinks \$15++

Import Beer \$8++

Domestic Beer \$7++

Wine by the Glass \$12++

Soft Drinks \$5++

No-Host Bar

Priced Per Drink

Charged On Consumption

Mixed Drinks \$18

Import Beer \$10

Domestic Beer \$9

Wine by the Glass \$15

Soft Drinks \$6

Spirits

Grey Goose Vodka
Botanist Gin
Don Julio Blanco Tequila
Bacardi 8 Rum
Woodford Reserve Bourbon
Crown Royal Whiskey
Johnny Walker Black Scotch

Beer

Bud Light
Blue Moon Belgian White
Stella Artois
Heineken
Michelob Ultra
Lagunitas IPA
Modelo
Corona
High Noon

Wine

Trinchero Trinity Oaks, WA
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon
LaMarca, Spain
Sparkling

No-Host Bar Bartender & Cashier Fees

One Bartender Required for 75 Guests

One Cashier Required for 150 Guests

Bartender: \$175++ per Bartender [Waived with \$550 in Sales PER BAR]

Cashier: \$175++ per Cashier

Beer & Wine Package Bar

Priced per Person/per Hour

First Hour \$15++

Additional Hours \$10++

Host Bar

Priced Per Drink

Charged On Consumption

Import Beer \$8++

Domestic Beer \$7++

Wine by the Glass \$11++

Soft Drinks \$5++

No-Host Bar

Priced Per Drink

Charged On Consumption

Import Beer \$10

Domestic Beer \$9

Wine by the Glass \$14

Soft Drinks \$6

Beer

Bud Light
Blue Moon Belgian White
Stella Artois
Heineken
Michelob Ultra
Lagunitas IPA
Modelo
Corona
High Noon

Wine

PROVERB, CA
Pinot Grigio
Sauvignon Blanc
Chardonnay
Pinot Noir
Merlot
Cabernet Sauvignon
WYCLIFF, CA
Sparkling

Bloody Mary & Mimosa

Package Bar

Priced per Person / per Hour

First Hour \$15++

Additional Hours \$10++

No-Host Bar

Priced Per Drink

Charged On Consumption

Bloody Mary \$15

Mimosa \$14

No-Host Bar Bartender & Cashier Fees

One Bartender Required for 75 Guests

One Cashier Required for 150 Guests

Bartender: \$175++ per Bartender [Waived with \$550 in Sales PER BAR]

Cashier: \$175++ per Cashier