

# *Iconic Palm Springs Weddings*







## *Not Just a Destination. The Destination.*

A free-spirited playground, the Riviera Resort & Spa Palm Springs pays homage to its historic roots and features a vibrant and eclectic style. Guests will enjoy a world-class resort experience with 398 guestrooms including 36 suites and an abundance of indoor and outdoor event space

### *Resort Highlights*

- On-site restaurants, bars and lounges offering breakfast, lunch, dinner and signature cocktails
- Santé Spa offering 18 treatment rooms, salon services and a unique indoor Watsu pool
- Two stunning resort pool areas with hot tub and poolside bar serving signature cocktails and small bites
- Concierge services available for golf tee times, reservations, local recommendations, group activities and complimentary bike rentals



Featuring 15 lush acres of outdoor courtyards, gardens and poolside terraces with views of the San Jacinto Mountains, the Riviera is the ideal picture-perfect backdrop with outdoor venues as well as luxurious indoor settings.

### *Indoor Weddings*

- ◆ 19,000 square foot Crosby Ballroom with a built-in stage and crystal chandeliers
- ◆ 5,000 square foot El Dorado Ballroom
- ◆ 4,000 square foot Royal Ballroom
- ◆ Intimate private dining room

### *Outdoor Weddings*

- ◆ 15,000 square feet of lush courtyards
- ◆ Intimate gardens
- ◆ Tropics Patio

### *Wedding Packages*

We offer a variety of tailor-made wedding packages including garden and poolside ceremonies, ballroom receptions, rehearsal dinners, bridal lunches, spa experiences, and farewell brunches.



## *Venue Fees*

- ◆ Taylor Garden Ceremony Location - \$5,000
- ◆ Reception & Dinner Locations – Varies

## *Venue Fee Includes*

- ◆ Citrus Water and Lemonade Station During the Ceremony
- ◆ White Garden Chairs for the Ceremony
- ◆ Banquet Chairs in Dinner & Reception Locations
- ◆ All necessary tables with black or white linens
- ◆ Set-up and tear down of resort provided tables/chairs/etc.
- ◆ Complimentary Sunrise Room to get ready in
- ◆ Complimentary Menu Tasting for Two (with a contracted Food & Beverage Minimum of \$10K or more)

## *Outside Food & Beverage*

All of our culinary creations are expertly prepared by our award-winning staff to ensure gourmet quality meals that you would not believe possible in a banquet setting. Our experienced catering and banquet staff has established an outstanding reputation for service and attention to the special individual needs of our wedding parties.. Riviera Resort & Spa Palm Springs does not permit outside food & beverage to be brought into the property's event space.

## *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.

## *Service Charge*

All venue fees, 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 venue fees, food and beverage and related services will be subject to a 25% service fee. Please note that the service fee 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

## *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.

## *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. Riviera Resort & Spa does not provide Decorations or signage for your event.

## *Group Room Rates*

Riviera Resort & Spa is happy to offer discounted room rates so you can all stay together

## *Valet Parking*

Reduced Rate of \$10 for event parking. Overnight rates for resort overnight guests are \$18 overnight (with in/out privileges). Please discuss with your Catering Manager for Hosted Parking

## *Santé Spa*

Santé Spa offers 18 treatment rooms, salon services and can accommodate bridal party groups. Discounts are offered to wedding couples – see your catering manager for more details

## *Wedding Planner*

To ensure a flawless event, it is required to hire a professional day-of wedding coordinator or full-service wedding planner to assist you with your wedding day. While our experienced catering sales manager is an expert in planning every aspect of your food and beverage, room arrangements, and hotel details, professional wedding coordinators will oversee all details of your special day from vendor arrivals to ensuring everyone makes it down the aisle.

# *Curated Menu Selections*



## *Hummus Display*

*\$18++ per Person*

traditional hummus, heirloom carrot hummus,  
white bean hummus, grilled pita, vegetable  
crudit 

## *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 Crudit  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



## 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 Rolls 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 Hearts with Roasted Garlic Aioli  
Spanakopita with Spinach and Feta in Filo Dough  
Miniature Roasted Vegetable Quiche  
Vegetable Spring Rolls with Chili Dipping Sauce  
Oven Roasted Bacon Wrapped Asparagus  
Chicken Breast Tandoori Sate with Cucumber Mint Yogurt  
Pork Pot Stickers with Sweet Chili Sauce  
Grilled Shrimp Toasted with Cilantro and Heirloom Tomato Jam  
Fried Coconut Shrimp with Mango Chutney  
Pancetta Wrapped Prawns with Grilled Limes  
Miniature Beef Wellington with Mushroom & Madeira Sauce  
Herb Baby Lamb Chops with Mint Chimichurri  
Miniature Crab Cakes with Avocado Crema  
Applewood Smoked Bacon Wrapped Scallops

Minimum 50 Pieces per Selection  
All prices are subject to tax and service fees



## *Classic Carving Action Station*

*Chef Attended Station/Requires 1 Chef Attendant per 50 Guests*

*\$150++ 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 just

*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**

# Amore Plated Dinner

\$149++ per Person

## Amuse Bouche

*Choice of one*

Spanish Olive, Mahon Cheese & Citrus Reduction

Local Ricotta Cheese, Strawberry & Balsamic Syrups

## Salad

*Choice of one salad*

### Seasonal Field Greens

tomato, cucumber, carrot, lemon thyme vinaigrette

### Wedge Salad

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

### Traditional Caesar Salad

romaine hearts, Parmigiano-Reggiano, croutons,  
Caesar vinaigrette

### Caprese Salad

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

### Greek Salad

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

### Pear & Goat Cheese Salad

kale, apple, toasted pecans, pomegranate vinaigrette

## Entrees

*Choice of Two*

### Chicken Breast Piccata

Lemon, butter, chardonnay, caper, fresh herbs

### Asiago Crusted Chicken

marisala wine reduction

### Braised Beef Short Rib

chianti reduction, cipollini 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

*Choice of one*

NY Style Cheesecake

Tiramisu

Carrot Cake

Flourless Chocolate Cake

Key Lime Pie

Seasonal Berries with Chantilly Cream

Meals includes iced tea, regular and decaffeinated coffee, tea service, and wedding cake cutting service.

Prices are subject to service fees and tax

Plated Dinner

## Riviera Plated Dinner

\$129++ per Person

### Salads

*Choice of one*

#### Seasonal Field Greens

tomato, cucumber, carrot, lemon thyme vinaigrette

#### Wedge Salad

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

#### 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

#### Pear & Goat Cheese Salad

kale, apple, toasted pecans, pomegranate vinaigrette

### Entrees

*Choice of Two*

#### Marinated Chicken Breast

citrus lime jus

#### Asiago Crusted Chicken

marsala wine reduction

#### Grilled Fillet Mignon

brandy peppercorn sauce

#### Shrimp Scampi

citrus lime jus

#### Braised Beef Short Rib

red wine reduction

#### Seared Salmon

tomato, artichoke, caper, parsley, evoo, lemon

#### Roasted Sea Bass

roasted red pepper coulis

#### Vegetable Lasagna

roasted garlic tomato sauce

### Sides

Chef's Selection Appropriate Starch

Chef's Selection Seasonal Vegetable

Artisan Rolls & Butter

### Desserts

*Choice of one*

#### NY Style Cheesecake

Tiramisu

Carrot Cake

#### Flourless Chocolate Cake

Key Lime Pie

Seasonal Berries with Chantilly Cream

Meals includes iced tea, regular and decaffeinated coffee, tea service, and wedding cake cutting service.

Vegetarian and or vegan guests' entrée selection can be in addition to the two protein selections.

Prices are subject to service fees and tax

Plated Dinner



# Coachella Valley Buffet

\$99++ per Person

## Salads

*Choice of two*

### Seasonal Field Greens

tomato, cucumber, carrot, lemon thyme vinaigrette

### Wedge Salad

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

### Elote Salad

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

### Spinach Salad

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

### Jicama Citrus Salad

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

### Pear & Goat Cheese Salad

kale, apple, toasted pecans, pomegranate vinaigrette

## Entrees

*Choice of three*

### Chicken Breast Vera Cruz

garlic, onion, capers, olives, cilantro, lime

### Grilled Flat Iron Steak

tomato, onion, chile negro, garlic, cilantro

### Camarones Rancheros

garlic butter, poblano chile, onion, tomato, cilantro

### Slow Roasted Pork Shoulder

served w/ chile negro sauce

### Calabacitas Enchiladas

red guajillo chile sauce, Monterey jack cheese, spring onion

### Tajin Crusted Salmon

cilantro pesto, lime

### Fajitas

roasted poblano chile, onion, tomato, cilantro

### CHOOSE 2 PROTEINS:

citrus marinated chicken thigh

grilled Baja fish

carne asada

chipotle marinated skirt steak

## Sides

Cilantro Lime Rice & White Refried Beans

Tortilla Chips, Corn & Flour Tortillas

Pico de Gallo & Roasted Salsa Roja

## Desserts

Mexican Flan with Caramel Sauce

Tres Leches Cake

Meals includes iced tea, regular and decaffeinated coffee, tea service, and wedding cake cutting service.  
Prices are subject to service fees and taxes

Buffet Dinner

## Children's Menu

\$29++ per child under 12

### Plated Entrees

*Choice of one*

Extra Cheesy Macaroni & Cheese  
Crispy Chicken Fingers with Ranch, Ketchup or BBQ Sauce  
Crunchy Corn Dog  
Kid's Cheese or Pepperoni Pizza  
Spaghetti with Turkey Meatballs & Marinara

### Sides

*Choice of one*

Curly Fries  
Carrot Sticks  
Fruit Cocktail  
Mini Broccoli Bites

### Desserts

*Choice of one*

Vanilla Ice Cream with chocolate sauce and sprinkles  
Strawberry Shortcake  
Hot Fudge Brownie Sundae

Kid's may also enjoy the selected buffet or plated dinner  
standard pricing applies

Prices are subject to service fees and taxes

## *Chicken Wings*

\$19++ per Person

### **CHOOSE 3:**

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

## *Fried Sides*

\$17++ per Person

Tater Tots  
Regular & Sweet Potato French Fries

Roasted Garlic Aioli  
House-made Ketchup

## *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

## *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

## *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

## *Riviera Signature Sweets Display*

\$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 tax and service fees



# Curated Bar Selections



# 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



1600 North Indian Canyon Drive, Palm Springs, CA 92262  
[RivieraPalmSprings.com](http://RivieraPalmSprings.com)