



Heritage Palms is the perfect place for your special day. Surrounded by the natural beauty of the desert and nearby mountains, Heritage Palms offers the perfect location for your wedding and reception. Our banquet room accommodates up to 240 people and the dance floor is among the largest in the Coachella Valley.

Once Heritage Palms has orchestrated your event, the staff will oversee it thoroughly, ensuring that every detail is carried out to perfection. Our goal is to have you feeling 100% that you have chosen the right venue and team to help you make your day memorable. Please call for a private tour of our venue.

WEDDING PACKAGES

2022-2023

*Full Stage & Dance Floor
Casual Elegant Banquet Room
Delicious Food at Fair Prices
Lounge/Bar on Premises*

*Ceremony Site
Complete Wedding Packages
Changing Rooms
Champagne Toast
Cake Cutting
Linen Selection*

44291 South Heritage Palms Drive, Bldg. C, Indio, CA. 92201 Phone 760-797-8641, Fax 760-360-4125



Hors d'œuvres

Cold Canapés

All Appetizers minimum order 30 people

*Crabmeat in a Puff Pastry
Anchovy Roasted Red Pepper Crostini's
Caprese Skewers Drizzled with Balsamic
Deviled Eggs
Endive Boat with Smoked Salmon
Cucumber Wheel with Bay Shrimp
Roast Beef Wrapped Asparagus
Pate on Toast
Goat Cheese & Tomato Bruschetta
Prosciutto with Melon*

*Any three (3) cold Hors D'oeuvres—Per Person \$7.00
Any four (4) cold Hors D'oeuvres —Per Person \$9.00*

Hot Canapés

All Appetizers minimum order 30 people

*Swedish Meatballs
Sausage Stuffed Mushrooms
Vegetable Spring Rolls-Sweet Chili Garlic Sauce
Asian or Buffalo Style Chicken Wings
Chicken Skewers with Asian Sauce
Spanakopita
(Spinach & Feta Cheese Pies)
Coconut Breaded Shrimp-Apricot Horseradish Sauce
Seared Ahi Asian Spoons*

*Any three (3) hot Hors D'oeuvres—Per Person \$8.00
Any four (4) hot Hors D'oeuvres —Per Person \$10.00
Plus Tax & Gratuity*



Hors d'oeuvres

Cold Stations

Cheese Board

Platter Serves Approximately 100

Domestic and Imported Cheeses served with crackers and sliced breads

\$190.00

Crudité

Platter Serves Approximately 100

Fresh Vegetables served with Ranch and / or Curry Dip

\$120.00

Antipasto

Cured Meats, Vegetables, and Cheese Served with French Baguette Crostini's

\$3.00 Per Person

Fresh Fruit

Platter Serves Approximately 100

Sliced Fresh Seasonal Fruits

\$160.00

Chips & Salsa or Dip

(serves 50)

\$55.00



BANQUET PLATED DINNER MENU

Please use these menu suggestions as a starting point in planning your event with us.
Keep in mind we can cater these to your liking or if you have something else in mind please let us know.

All choices include coffee, tea, lemonade, rolls and butter.
Salads are included in entrée price.

SALADS

Baby Spinach Salad:

Spinach salad with mandarin segments, candied pecans, dried cranberries, gorgonzola cheese, Citrus Vinaigrette or Balsamic

Iceberg Wedge:

Iceberg wedge, bleu cheese crumbles, chopped tomatoes, cucumbers, bacon bits, Creamy Blue Cheese Dressing

Heritage Chop Chop Salad

Chopped greens, tomato, cucumber, hardboiled egg, bacon bits, scallions, crispy tortilla strips, House Italian Dressing

Baby Mixed Green Salad

Mixed greens, candied pecans, gorgonzola cheese, dried cranberries, sliced apples, Balsamic Vinaigrette

Caprese Salad

Sliced tomatoes, fresh buffalo mozzarella, romaine leaf's, Basil and Balsamic Reduction

ENTRÉES



Chicken Saltimbocca

Panko crusted breast of chicken rolled with prosciutto ham, fresh sage and provolone cheese, light sherry cream sauce, wild rice and sautéed baby vegetables \$34

Chicken Florentine

Stuffed breast of chicken with spinach and artichoke, with a chardonnay cream sauce, rice pilaf and sautéed baby vegetables \$34

Chicken Piccata

Tender Scaloppini of chicken topped with a creamy lemon caper sauce, (substitute: chicken-demi sauce), rice pilaf, sautéed baby vegetables \$32

Pork Loin

Roasted pork loin topped with a cranberry port demi, au gratin potatoes, sautéed baby vegetables \$32

Beef Short Ribs

Angus boneless short ribs with braised on beef stock, burgundy wine, sautéed baby vegetables, garlic whipped potatoes and Bordelaise Sauce \$37

Roasted New York Steak

Roasted New York with a wild mushroom sauce, (substitute: green peppercorn blue cheese sauce) au gratin potatoes, sautéed baby vegetables \$38

California Chicken

Seared boneless breast of chicken topped with tiger prawns, avocado fan, and provolone cheese, with a light cream sauce, Jasmine Rice and sautéed baby vegetables. \$35

Grilled Salmon

Grilled salmon topped with a delicate chardonnay sauce, (substitute: bearnaise sauce) rice pilaf, sautéed baby vegetables. \$37

Surf n Turf

Petit filet mignon, herb crusted prawns, demi sauce, garlic mashed potatoes, sautéed baby vegetables \$48



Mini Dessert Stations

(Serves Approximately 100)

Mini Decadence

Assortment of Chocolate Venetian Cherry, Éclair, Dulce De Leche, Chocolate Hazelnut Praline, Amaretto (Note: contain tree nuts)

\$530

Mini French

Assortment of Opera Pastry, Chocolate Ganache, Raspberry Chocolate Cone, White Chocolate Covered Cream Puff, White Chocolate Lemon Mousse (Note: contain tree nuts)

\$530

Petit Four

Assortment of Raspberry, Lemon, Truffle

\$540

Mini Italian

Assortment of Chocolate Hazelnut Crunch, Pistachio, Tiramisu, White Chocolate Lemon Cone, White Chocolate Panna Cotta (Note: contain tree nuts)

\$570

Mini Tarts

Assortment of Chocolate Raspberry, Dark Chocolate, Macadamia, Crème Brûlée, Key Lime (Note: contain tree nuts)

\$510

*Prices are for estimate only. Final pricing reflects number of guests guaranteed.
All prices are subject to change.*



Specialty Buffets

Minimum 75 People
Mixed Greens Salad
Assorted Dressings
Assorted Toppings
Caesar Salad with Homemade Croutons
Baby Spinach Salad with Citrus Dressing

Rolls and Butter

Wine Country

Braised Short Ribs
Natural Jus
Cremini Mushroom Herb Risotto
(Substitutes: Au gratin Potatoes or Lemon Risotto)
Green Herb and Garlic Roasted Pork Loin
Chef's Vegetable Du Jour
Amaretto Cheesecake, Tiramisu, Spumoni Ice Cream
\$39.95++ per person

Oceanfront

Fresh Atlantic Salmon with a Dill Beurre Blanc
Garlic Herb Crusted Shrimp
Wild Rice
Chef's Vegetable Du Jour
Key Lime Pie, Chocolate Swirl Cheese Cake
\$38.95++ per person

American

Chicken Saltimbocca, Breast of Chicken Scaloppini Stuffed with Prosciutto
Fresh sage and Provolone Cheese, with Beurre Blanc
Herb de Provence Marinated Tri Tip with Mushroom Demi Sauce
Smashed New Potatoes with Chives, Butter and Sour Cream Skin on
Baby Carrots and Summer Squash
Ice Cream Sundae Bar
\$37.95++ per person

South of the Border

Caesar Salad
Salpicon Salad
Jicama or Fruit Salad
Mole Braised Pork or Chicken (Corn & Flour Tortillas)
Homemade Chile Rellenos
Chicken Enchiladas Suizas
Ranchero Beans
Spanish Rice
Chips and Salsa to Compliment
Flan, Cinnamon Churros, Ice Cream
\$36.95++ per person

All the Buffets include Coffee, Tea, and Lemonade



Buffet Dinners **(minimum of 75 people)**

All buffet options include lemonade, ice tea, coffee and decaf coffee

The Heritage

*Salad Bar with Assorted Dressings and Toppings, Caesar Salad, House Chop Chop Salad
Creamy Mashed Potatoes, Chef's Vegetable Du Jour, Rolls and Butter
Angus Roasted Prime Rib - au jus & horseradish, Grilled Breast of Chicken Madeira
\$42.00++*

Dessert (Optional) add \$5.00++

Cheesecake with an Assortment of Macerated Berries

Entrée Substitutions

Beef: Pork Loin, Oven Roasted Tri Tip

Chicken: Chicken Marsala, Chicken Picatta

The Summertime

*Salad Bar with Assorted Dressings and Toppings, Caesar Salad, Cole Slaw
Potato Salad, Macaroni Pasta Salad, Rolls, Butter, and Corn Bread
Oven Roasted Herb Chicken, Barbeque Ribs with Homemade Barbeque Sauce
Baked Beans, Green Beans, Corn on the Cob
\$36.00++*

Dessert (Optional) add \$4.50++

*Ice Cream Sundae Bar
Apple or Cherry Pie Ala Mode*

Entrée Substitutions

Beef: Beef Brisket, Tri Tip

Chicken: Grilled Barbeque Chicken



Italian Cuisine

*Salad Bar with Assorted Dressings and Toppings, Caesar Salad,
Antipasto Chop Chop, Spinach Salad with Balsamic Dressing, Garlic Bread
Chef Vegetable Du Jour, Penne Pasta with Italian Sausage Bolognese,
Fettuccini Alfredo, Chicken Saltimbocca, Pork Picatta*
\$36.00++

Dessert (Optional) add \$4.00++
Cannoli's, Tiramisu and Spumoni Ice Cream

Entrée Substitutions

*Chicken: Chicken Rollatini, Chicken Parmesan, Chicken Marsala
Pork : Pork with a Mushroom Demi Sauce, Veal Parmesan*

The Poblano

*Salad Bar with Assorted Dressings and Toppings, Caesar Salad,
Jicama Salad, Mexican Fruit Salad
Spanish Rice , Ranchero Beans, Beef Fajitas (with Flour and Corn Tortillas)
Chicken Tinga (with Tostadas), Cheese Enchiladas Rojas,
Fresh Shredded Lettuce, Cheese, Pico De Gallo,
Roasted Salsa, Pickled Jalapenos, Sour Cream and Guacamole*
\$34.00++

Dessert (Optional) \$4.00++
Flan, Rice Pudding, Chocolate Sauce with Cinnamon Dusted Churros

Entrée Substitutions

*Barbacoa
Grilled Chicken Fajitas
Carnitas*

General Guidelines

FOOD SERVICE

- ♦ All food service will be provided by the club and may not be removed from the premises unless specifically prepared for that purpose. **Buffet Service:** It is club policy on hors d'oeuvres, buffets, and dessert tables to prepare more than the anticipated need in order to assure our guests of a well-stocked table and attractive presentation. **Due to health code policies, guests are not permitted to take any leftover food at the completion of the event. This includes dessert tables if provided by the club.**
- ♦ No food may be brought in from outside sources except for wedding cakes.
- ♦ All food charges are per person unless otherwise noted.
- ♦ Pricing—our menus are subject to change due to availability until 30 days prior to your event.

MENU PLANNING

In order to successfully execute your event:

- ♦ We require menu selection to be confirmed 3 weeks prior to your event.
- ♦ In order to provide the best service for plated banquets, we request that you select one entrée choice for all of your guests.
- ♦ If a group does request a choice of entrees, the choice must be pre approved by the club and we will do so if you understand the following:
- ♦ Since choice banquets will require additional serving time, prices for both entrees will be based on the higher priced entrée.
- ♦ We will need the number of each entrée selection 10 days before event and final guarantee 72 hours prior to event.
- ♦ Place cards with the guests selection must be provided by the host that clearly indicates their menu choice.
- ♦ You are limited to two entrees with the same salad, starch, vegetable and dessert unless discussed otherwise with the coordinator.

BEVERAGE SERVICE

- ♦ No outside beverages are permitted to be brought to the club for a banquet, with the exception of approved champagne and wine. Any opened wine or champagne bottles brought in will be subject to a corkage fee.
- ♦ Client covenants to be responsible for the consumption of alcoholic beverages by client's guests and attendees at the function. Club does not serve alcoholic beverages to minors as required by state law, and client assumes the duty to ensure observance of this state statute. In the event client has reason to believe a guest or attendee has become impaired to the extent they should not drive, Client will prevent the person from leaving the function without assistance. Client acknowledges club may refuse service to any guest or attendee at its discretion, or discontinue service to all guests and attendees in the event of violation of any state law. Host shall remain liable for all amounts owed to club and shall have no right to obtain a refund of any deposits paid to the club.
- ♦ If any beverages which were not purchased at the club are found on club property they will be confiscated and the hosting party will be warned of possibly shutting down event if there becomes any issues.



Private Events Contract and Policies

Client Name: _____

Contract Date: _____

Client Phone # : _____

Client Address: _____

Client Email: _____

EVENT DATE: _____ EVENT TIME: _____ ROOM: _____ GUEST ESTIMATE: _____

Thank you for choosing Heritage Palms Country Club to host your event. It is with great pleasure that we provide this contract, which outlines some of the details and timelines associated with your event. We look forward to hosting your event and appreciate the opportunity to be of service to you and your guests.

Event Date Reservation and Payment Policy

Heritage Palms requires a 10% deposit to reserve your desired date of interest. Once a contract is executed the deposit will be credited against the event costs. Once the contract and deposit are received the event will be considered confirmed. 50% of the remaining balance is due 90 days prior to the event and the remaining total is due 7 days prior to your event. The Club only accepts credit cards, checks or money orders. We do not accept cash payments. The Club will require a credit card before the event begins to charge the client for any additional food or alcohol consumption incurred on the day of the event if not paid within the above referenced time frame.

Guarantees

The preliminary number of guests must be submitted for planning and staffing purposes no less than 14 days prior to the event. The final guarantee number of guests must be received by the Catering Department 7 days prior to the event. Club reserves the right to adjust the space allocated to the function to appropriately accommodate the number of confirmed guests. The Chef will purchase food based on this number and cannot promise availability of meals over the guaranteed number. You will be charged for the number of meals guaranteed or the number of meals served, whichever is greater.

Taxes, Service Charge, and Pricing

A 20% service charge will be added to all food, beverage, and services provided by the club. An 8.75% tax will be added to all food and beverage, and any taxable items provided by the Club. Banquet contract pricing is valid for 60 days from the date of event contract. The club reserves the right to renegotiate food pricing in the event of unanticipated market variances up until 60 days before event.

Cancellation Policy

In the event the Client cancels the function for any reason less than 60 days before the event the Club will retain the nonrefundable deposit.

Decorations & Damage

The Host Party is responsible for any and all vandalism, loss of property, or damage to the premises that are the result of the event, their guests or vendors. Club shall not assume responsibility for any damage or the loss of any personal property or articles brought into the Club, or for any item left unattended, or for damage which occurs in club's parking areas. Heritage Palms will not permit anything nailed, stapled, glued and/or taped to the ceiling or walls.

Security

The Club requires that gatherings of 100 or more have a security guard on premise during the event. The Client shall incur the cost of \$200 per guard. Events with 150 or more they will incur the cost of \$400 for two guards.

Miscellaneous.

In case any one or more of the provisions contained in this Agreement shall for any reason be held invalid, illegal, or unenforceable in any respect, such invalidity, illegality, or unenforceability shall not affect any other provision, and this Agreement shall be construed as if such invalid, illegal, or unenforceable provision had never been contained herein. Neither Club nor Client shall be required to perform any term, conditions, or covenant in this Agreement so long as such performance is delayed or prevented by force majeure, which shall mean acts of God, strikes, lockouts, material or labor restrictions by any governmental authority, or any other cause not reasonably within the control of Club or Client and which by the exercise of due diligence of Club or Client is unable, wholly or in part, to prevent or overcome. This Agreement and attachments embody the entire agreement and understanding of the parties relating to the subject matter hereof, is non-assignable, may not be amended except in writing signed by both parties, and supersedes any prior representations, agreements, and understandings, oral or written, if any, relating to such subject matter.

By signing below, I acknowledge that I have reviewed the terms outlined in this letter and agree to all the Catering Policies.

Print Name: _____

Club Representative: _____

Date: _____

Date _____

Client Signature: _____

Contract Date: _____

Depos-

it

