Welcome to the
"Naturally" Romantic World
of the
The Palm Springs Aerial Tramway

Congratulations on your engagement and
Thank you for considering the
Palm Springs Aerial Tramway
for your special day.

This package was designed to assist you in planning your wedding at the Tramway.

If you have any questions or for further menu selections please do not hesitate to contact me.

Best Regards,
Gabriele Madison
Palm Springs Aerial Tramway Senior Sales Manager

05/17

CATERING INFORMATION

Banquet Facility Reservations:	*A minimum of 60-day advance reservations is required for all private events. Please contact the Palm Springs Aerial Tramway Senior Sales Manager for event contract and group Tram tickets: 760.325.1449. The signed contract with a valid credit card must be received no later than 30 days in advance of the event. Food & Beverage and banquet room set-up must be arranged through the caterer direct, Elevated Experiences, F & B Manager on a separate contract: 760.325.4537.*
Cancellation Policy:	*Cancellation of any event/service must be submitted in writing to the Tramway and Catering Team. For event contract with facility and prop rental, if cancelled less than 14 days prior to the event and after rental charges have been made, no refunds will apply. As for the catering team, if cancelled less than 10 days prior to the event a $500 charge will apply. Cancellations received after the final guarantee is due will result in a fee equal to 100% of the estimated catering order.*
Guarantees:	*To ensure the success of the event, the catering team must receive the "final guarantee" (confirmed attendance) for each meal function 14 days prior to the scheduled event(s). Once the final guarantee is submitted, the count may not be decreased. The caterer will invoice the customer based upon the final guarantee. The catering team will make every attempt to accommodate an increase in the count after the final guarantee is submitted.*

HOURS OF OPERATION AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE WEDDINGS DURING PEAK HOLIDAY PERIODS AND WINTER MONTHS. PLEASE CALL FOR DATES.

Francis Crocker Banquet Room:	*The Francis Crocker Banquet Room is available for max 136 guests and the room rental fee is $250 for up to 4 hours. The cost for any additional hour or fraction of an hour will be $100 per hour. Group Tram tickets and food & beverage will be separate.*
Culver Nichols Room:	*The Culver Nichols Room can accommodate max 24 people. The room rental fee is $180 for up to 4 hours. The cost for any additional hour or fraction of an hour will be $50 per hour. Group Tram tickets and food & bever age will be separate.*
Peaks Restaurant:	*To reserve Peaks Restaurant for a private event the minimum purchase of Tram tickets is 100 tickets. In addition a $65 per person minimum is required plus tax and gratuity in food and beverage sales for events Sunday through Thursday with a minimum of $9,000. A minimum of $11,000 plus tax and gratuity in food and beverage sales is required for events on Fridays and Saturdays. Seasonal minimums are subject to Change. Restrictions apply.*
Entire Restaurant Level:	*To reserve the entire restaurant level the minimum purchase of Tram tickets is 275 tickets. In addition to the Tram tickets the cost in food and beverage sale for events Sunday through Thursday will be $15,000 plus tax and gratuity and on Fridays and Saturdays the cost will be $18,000 plus tax and gratuity in food and beverage sale. Seasonal minimums are subject to change. Restrictions apply.*
Ceremony Sites:	*Set up and rental fees for the various ceremony sites will apply. Please call the Palm Springs Aerial Tramway Senior Sales Manager for rates.*

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CATERING INFORMATION - continued

Catering, Banquet Policies and Guidelines:

Food and Beverage Regulations:
All food and beverage items served at the Palm Springs Aerial Tramway must be prepared and presented by the caterer Elevated Experiences.This includes requests for exhibitor amenities or sample products. The catering company, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with California Liquor Commission regulations. Therefore, in compliance with California State Law, all beer, wine and liquor must be supplied and served by Elevated Experiences, LLC.

Event Planning:

Elevated Experiences Catering Service Agreement outlines specific agreements between the customer and caterer. The signed Catering Contract, along with any required deposit or credit card must be received by the caterer no less than 60 days in advance of the first scheduled service/event. If the signed Catering Contract is received less than 60 days prior to the first scheduled service, menus and prices are subject to change. Final guarantees are due to the caterer 14 days prior to the first service/event.

Payment Policy:

The catering company requires full payment (100%) of total charges in advance of the first scheduled service/event.

Acceptable Forms of Payment:
American Express, MasterCard, Visa, Discovery Card, Cash are considered acceptable forms of payment. All credit card authorization forms are required along with a signed contract to finalize reservations for an event.

Service Charge & California Sales Tax:

Food and hosted beverage items, and equipment rentals are subject to a taxable 18% gratuity and 9% sales tax. Labor fees are subject to 9% sales tax. Service charge is taxable in the State of California. Service charge and sales tax are subject to change without notice.

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CATERING INFORMATION - continued

Linen Service:	*Elevated Experiences, the catering company at the Palm Springs Aerial Tramway standard linen colors are white tablecloth with burgundy napkins and are provided at no charge for catering functions. Please consult your catering sales professional for additional options.*
Water Service:	*Water service is included in all catering functions. There is a charge for bottled water.*
Signs and Displays:	*All Signs must be Pre-approved by the Palm Springs Aerial Tramway Senior Sales Manager and are only permitted immediately outside private function rooms. No signs are permitted in the Lobby, Public Areas, Public Walkways or Outside the Tramway. Handwritten signs are not allowed in any areas.*
Security:	*The Tram will not assume responsibility for any damages or losses due to any merchandise or articles left or sent to the Tramway prior to, during or following your banquet/event.*
Tram Fare (Tickets):	*The Tram fare is not included in the menu prices and is charged separately. Tram ride tickets must be purchased for all guests including vendors used for decorating, musicians or entertainment. Tram tickets are valid for one Tram ride round trip only. All event attendees must board the Tram car as a group, no individual arrivals.*

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CATERING INFORMATION - continued

After Hours Service Charge:	*The Tramway closes to the general public at 9:45pm and will be pleased to remain open past this hour for a Tram operation charge of $400 per hour or any portion of an additional hour. A additional facility charge will apply. These charges will remain in effect until the last of your party is down from the Mountain Station.*
Dressing Room:	*The Palm Springs Aerial Tramway has no private area for the bride and bridal party to dress. Only the public restroom is available and cannot be privaticed.*
Wedding Cakes:	*Please contact the Catering Services Team for rates.*
Inclement Weather:	*The Palm Springs Aerial Tramway cannot be responsible for unexpected inclement weather and technical/mechanical problems that prevent a function to take place .*
Parking Fee:	*The parking fee for groups arriving in individual cars and vans is $5.00 per car/van. The parking fee will be waived for busses and customers with local ID. Please prepare to stop and pay at the security gate.*

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CATERING INFORMATION - continued

Materials, Decoration and any Equipment:

Advance arrangements for entertainment, decorations, equipment or any other items to be used for an event at the Tramway's Mountain Station must be pre-approved in writing by the Palm Springs Aerial Tramway Senior Sales Manager in order to be transported in a Tram car.

Only items not exceeding a combined measurement of 3'x3'x3' and can be hand carried by a group member may be transported on a public Tram car. If the item or items do not fit this criteria a shipper car must be arranged with the Palm Springs Aerial Tramway Senior Sales Manager a minimum of 72 hours in advance of the event.

Only one shipper car (non-public car) to transport any materials, decoration or entertainment is complimentary with a $150 material handling fee. The cost for any additional shipper car is $400 per car.

All persons/vendors on the shipper car will be charged for a Tram ticket.

If a shipper car is needed before or after regular business hours a $400 overtime charge will apply.

Only Tram staff will determine the time for shipper cars.

Items shipped to the Tramway prior to the event via regular mail, UPS or FedEx will be charged for storage and handling - $50 per package or container. The Palm Springs Aerial Tramway Senior Sales Manager needs to be informed in advance of the arranged shipments.

All arrangements need to be made at least 72 hours prior to the event with a valid credit card on file.

Certificate of Insurance:

Any vendor or contractor hired by the customer must provide a certificate of insurance at least 72 hours prior to the event, naming the Mount San Jacinto Winter Park Authority dba Palm Springs Aerial Tramway as additional insured for $1 million General Liability in all cases.

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Reception Displays and Action Stations

$75 Per action station for every 50 people

Seafood Display

Chilled Prawns, Crab Claws, Oysters, Mussels on Ice, Cocktail Sauce

$26 Per Person

Cheese Platter

Artisan Cheeses, Dried Fruits, Cracker Medley, Assorted Nuts

$15 Per Person

Vegetable Crudite

Fresh Local Vegetables, Ranch and Blue Cheese Dressing

$6 Per Person

Fruit Display

Fresh Seasonal Fruit

$7 Per Person

Antipasto Display

Mozzarella, Provolone, Roasted Peppers, Olives, Artichokes

$16 Per Person

Mediterranean Platter

Hummus, Olive Tapenade, Bruschetta Prepared Two Ways, Crostini and Pita

$13 Per Person

Pork Belly Sliders

Pork Belly Sauteed to Order, Topped with Caramelized Onions on a Brioche Slider Bun

$7 Per Piece

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Tray Pass Appetizer Selections

Charred Shrimp Skewer

Pineapple Chili Glaze

$5 Per Piece

Crostini, Brie and Dried Apricot

$4 Per Piece

Buffalo Mozzarella Heirloom Tomato Skewers

$4 Per Piece

Cucumber Salmon Mousse and Micro Greens

Cream Cheese Salmon Mousse, Cucumber Coin topped with Baby Greens

$4 Per Piece

Chicken Skewer with Peanut Sauce

$5 Per Piece

Crostini with Bruschetta Prepared Two Ways

Heirloom Tomato with Basil and Garlic and Diced Artichoke and Tomato

$4 Per Piece

Spanakopitas

Phyllo-Dough Filled with Feta and Spinach

$4 Per Piece

Seared Tenderloin Crostini

Shaved Tenderloin served over a Crostini topped with Caramellized Onions

and Creamy Horseradish

$6 Per Piece

Chilled Seafood Martini

$8 Per Martini

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Buffet Selections

$46 Per Person $75 Per Attendant for every 50 People

Salad Selections

Choice of one with an additional at $4 Per Person

Baby Spinach Salad

Golden Raisins, Dried Cranberries, Candied Walnuts, Feta Cheese, Shallots and Lemon Vinaigrette

Caesar Salad

Hearts of Romaine, Herbed Crouton, Shaved Parmesan

Caprese Salad

Trio of Tomato, Fresh Buffalo Mozzarella, Baby Mixed Greens and Pesto

Peaks Signature Salad

Mixed Baby Greens, Dried Tomato and Balsamic Vinaigrette

Entree Selections

Choice of two with an additional at $8 Per Person

Mushroom Cream Chicken

Rosemary Marinated Chicken Breast, Wild Mushroom Cream

Lemon Herb Chicken

6oz Boneless Chicken Breast, Marinated with Fresh Sage, Rosemary, Garlic, Extra Virgin Olive Oil and Lemon Juice

Chicken Piccata

White Wine Lemon Butter Sauce, Capers and Button Mushrooms

Grilled Mango Salmon

Grilled Salmon and Mango Salsa

White Fish

Grilled and topped with a Citrus Beurre Blanc Sauce

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Buffet Selections - continued

$75 Per Attendant for every 50 People - Minimum of 50 People

Pasta Selections

Choice of one with an additional at $4 Per Person

Pasta Parisian

Rotelli Pasta tossed with Fresh Heirloom Tomatoes, Garlic, Fresh Basil, White Wine Butter Sauce and Brie Cheese

Pesto Pasta

Rotelli Pasta tossed in Pesto

Pasta Marinara

Rotelli Pasta tossed in Marinara

Pasta Alfredo

Rotelli Pasta tossed in Alfredo

Choice of Two Side Selections

Roasted Garlic Fingerling Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Candied Carrots

Green Beans Almondine

Medley of Seasonal Vegetables

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Carving Stations

$75 Per Attendant for every 50 People - Minimum of 50 People

Oven Roasted Beef Tenderloin

Served with Horseradish Cream Sauce and Merlot Reduction Demi Glaze

$19 Per Person

Garlic-Herb Crusted Prime Rib Eye

Horseradish Cream and Au Jus Sauce

$17 Per Person

Slow Roasted New York Strip

Red Wine Reduction Sauce

$19 Per Person

Roasted Turkey Breast

Turkey Gravy and Cranberry Chutney

$15 Per Person

Stuffed Roasted Pork Loin

Sun Dried Tomatoes, Spinach and Mozzarella

$11 Per Person

Honey Glazed Ham

Brown Sugar and Honey

$10 Per Person

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Lunch Pre-Fixed Menu

All Entree counts to be received two weeks in advance
Choice of two Entrees for events over 30 People

Appetizer

Soup du Jour

Choice of Entree

Greek Salad
Grilled Chicken, Mixed Greens, Kalamata Olives, Feta Cheese, Cucumber, Red Onion, Oregano Vinaigrette

Avocado Bacon Blue Cheese Burger
Hardwood Smoked Bacon, Avocado, Vine Ripe Tomato, Green Leaf Lettuce, Brioche Style Bun, House Season Fries

Miso Salmon
Atlantic Salmon, Tomato Saffron Broth, Shitake Mushrooms, Spinach

Chicken Bacon Club
Grilled Chicken, Avocado, Red Vine Tomato, Green Leaf Lettuce, Roasted Red Pepper Aioli, Foccacia Bread and Fruit

Dessert

House Made Seasonal Cheesecake

Includes Soda, Coffee and Ice Tea

$36.00++

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Dinner Pre-fixed Menu Choices

All Entree counts to be received two weeks in advance

Salad

Caesar Salad
Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Entree Selections

Pasta Parisian
Grilled Marinated Chicken Breast, Linguini, Heirloom Tomato, Fresh Garlic, Basil, White Wine Butter Sauce and Brie Cheese

Steak Au Poivre
8 oz Filet Mignon, Green Peppercorn and Yuzu Demi, Confit Potatoes

Miso Salmon
Atlantic Salmon, Tomato Saffron Broth, Shitake Mushrooms, Spinach

Dessert Selection

House Made Seasonal Cheesecake

$55.00 Per Person++

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Dinner Pre-fixed Menu Choices - continued

All Entree counts to be received two weeks in advance

Appetizer

Charred Shrimp
Pineapple Chili Glaze

Bruschetta Duo
Red Vine Tomato, Basil, Garlic, Artichoke on Crostini

Salad

Caesar Salad
Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Entree Selections

Brick Chicken
Herb Marinated Free Range Breast, Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Red Pepper Coulis

Steak Au Poivre
8 oz Filet Mignon, Green Peppercorn and Yuzu Demi, Confit Potatoes

White Fish
Lemon Burr Blanc, Fingerling Potatoes, Baby Root Vegetables

Dessert Selection

House Made Seasonal Cheesecake

$65.00 Per Person++

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BANQUET ENTREE SELECTIONS

$75 Per Person

Choice of one Salad Selections

Baby Spinach Salad
Golden Raisins, Dried Cranberrties, Candied Walnuts, Feta Cheese, Shallots and Lemon Vinaigrette

Caesar Salad
Hearts of Romaine, Herbed Crouton, Shaved Parmesan

Caprese Salad
Trio of Tomato, Fresh Buffalo Mozzarella, Baby Mixed Greens and Pesto

Peaks Signature Salad
Mixed Baby Greens, Dried Tomato and Balsamic Vinaigrette

Choice of one Entree Selections

Pork Chop
Pork Chop, Red Bliss Potato Puree Broccolini, Coachella Valley Date Compote

Mushroom Cream Chicken
Rosemary Marinated Chicken Breast, Wild Mushroom Cream

Lemon Herb Chicken
6oz Boneless Chicken Breast Marinated with Fresh Sage, Rosemary, Garlic Extra Virgin Olive Oil and Lemon Juice

Chicken Piccata
White Wine Lemon Butter Sauce, Capers and Button Mushrooms

Grilled Mango Salmon
Grilled Salmon, Mango Salsa

Steak Au Poivre
8oz Filet Mignon, Green Peppercorn and Yuzu Demi, Confit Potatoes, Sauteed Vegetables

Dessert

House Made Cheese Cake

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DELI PLATTERS

Deli Platters serve a minimum of 15 guests and includes iced tea and lemonade.

$32.00 Per Person ++

Pasta Salad

Potato Salad

Vegetable Crudite

Fresh Local Vegetables, Ranch and Blue Cheese Dressing

Deli Meat and Cheese Display

Oven Roasted Turkey, Smoked Ham, Salami, Mortadella, Cheddar Cheese, Provolone Cheese and Swiss Cheese

Assorted Condiments and Fresh Baked Specialty Rolls

Mini Desserts

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Plated Dessert Selection

Double Godiva Chocolate Cheesecake

$9 Per Person

House Made Seasonal Cheesecake

$8 Per Person

Double Chocolate Brownie

$8 Per Person

Berry Tart

$8 Per Person

Dessert Display

Peach Cobbler in Mini Mason Jars, Mini German Chocolate Cupcakes,
Mini Cheesecakes and Mini Berry Tarts

$9 Per Person

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Alcoholic Beverage Selection

Premium Selection

Absolute Vodka
Beefeater
Jack Daniels
Seagrams 7 Whiskey
Dewars
Jose Cuervo
Bacardi
Premium California Wines
California Sparkling Wine
Domestic Beer
Import and Craft Beer
Mineral Water
Soft Drinks

Ultimate Selection

Grey Goose Vodka
Hendricks Gin
McCallan 12 Single Malt
Woodford Reserve Small Batch Bourbon
Patron Silver
Bacardi
Crown Royal
Ultimate California Wine
Ultimate California Sparkling Wine
Domestic Beer
Import and Craft Beer
Mineral Water
Soft Drinks

Event Beverage Options

Your choice of the following

Hosted Bar Beverage Package

Offered by the Hour

Hosted on Consumption

Each Drink ordered is recorded and the amount is added at the end of the event

Hosted Soft Bar

Hosted Beer, Wine, Soft Drinks, Juices and Waters

Non-Hosted Cash Bar

Guests will pay for own drinks

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Beverage Prices

Hosted by the Hour
Unlimited consumption at a fixed price per guest per hour. Bartender fee is $75 per attendant.
We recommend one Bartender for every 75-100 guests.

Duration	Premium Selection	Ultimate Selection	Soft Bar
1 Hour	$21 per Guest	$25 per Guest	$14 per Guest
2 Hours	$36 per Guest	$43 per Guest	$24 per Guest
3 Hours	$44 per Guest	$53 per Guest	$29 per Guest

Hosted on Consumption

Bartender fee is $75 per attendant. We recommend one Bartender for every 75-100 guests.

Cash Bar

Bartender fee is $75per attendant. We recommend one Bartender for every 75-100 guests. Service charge and Gratuity included.

Drink Type		Price	Drink Type		Price
Premium Selection Cocktail	$11		Premium Selection Cocktail	$13	
Ultimate Selection Cocktail	$16		Ultimate Selection Cocktail	$14	
Premium California Wine		$ 9	Premium California Wine		$ 9
Domestic Beer		$ 7	Domestic Beer		$ 7
Imported Beer		$ 9	Imported Beer		$ 9
Non-Alcoholic Beer		$ 5	Non-Alcoholic Beer		$ 7
Soft Drink (featuring Pepsi Products)		$ 4	Soft Drink (featuring Pepsi Products)		$ 5
Bottled Water		$ 4	Bottled Water		$ 5

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Non-Alcoholic Beverage Selections

$75 per attendant for every 50 people
11 cups for every gallon served

Brewed Regular or Decaffeinated Coffee	*$30.00 per Gallon*
House Made Hot Chocolate	*$30.00 per Gallon*
Assorted Juices	*$30.00 per Gallon*
Tzao Hot Tea	*$ 3.25 per Bag*
Soft Drinks	*$ 3.25 per Bottle*
San Pellegrino or Aqua Panna	*$ 4.00 per Bottle*
Gatorade	*$ 3.75 per Bottle*
Rockstar Energy Drinks	*$ 4.00 per Bottle*
Chilled Starbucks Frappuccino's	*$ 4.50 per Bottle*
Coconut Water	*$ 4.50 per Bottle*

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Wedding Ceremony Equipment Rental List

Restaurant Patio rental & set-up charge (maximum 120 chairs)	*$750*
Culver Nichols Patio rental & set-up charge (maximum 30 chairs)	*$450*
Two White Wood Frame Columns	*$100*
Two Large Flower Arrangements for Columns	*$180*
White Wood Guest Book Stand	*$ 50*
Round Table Centerpieces (available 20 pieces)	*$ 40 ea*
Oval Head Table Flower Spray	*$ 60*

*** All Floral Sprays and Centerpieces are Silk with Ivory and White Flowers and Greenery ****

Tramway to rent the following props with additional cost of $250.00 for delivery , pick-up and inventory protection plan:

White Samsonite Folding Chairs with white plastic seat and back, white metal frame	*$ 8 ea*
White Samsonite Resin Finish Chairs with white padded seat and contour back	*$ 12.50 ea*
White Aisle Runner 25'	*$150*
White Aisle Runner 50'	*$200*

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