When thinking of a place to have a banquet or meeting start at the Top.....

The Palm Springs Aerial Tramway

At an elevation of 8,516 feet above sea level, the Tramway’s Mountain Station is surrounded by the beautiful 14,000-acre Mount San Jacinto State Park and Wilderness Area. There are several options for your banquet needs:

Francis Crocker Room - dedicated to the “Father of the Tramway” who, as a young electrical engineer, had the dream to “go up there where it’s nice and cool”. This room with a fireplace and views of the State Park, is available for banquets or meetings for 25 to 136 guests.

Culver Nichols Room - dedicated to the man who donated land for the Palm Springs Aerial Tramway’s Valley Station is available for banquets and meetings for up to 24 guests.

Your banquet or conference will overlook the State Park and Wilderness Area with beautiful blue skies, dramatic mountain peaks and an alpine forest.

The Pines Cafe & Peaks Fine Dining Restaurant - located on the upper floor of the Mountain Station are available for banquets from 137 to 275 guests. The restaurants overlook the Coachella Valley where your group can enjoy an evening banquet while viewing thousands of twinkling city lights below or a luncheon with beautiful desert vistas.

All food & beverage service is provided by Elevated Experiences, LLC.
CATERING INFORMATION

Banquet Facility Reservations: A minimum of 30-day advance reservations is required for all meetings and banquets. Please contact the Palm Springs Aerial Tramway Senior Sales & Office Manager for facility rental contract and discounted group Tram tickets: 760.325.1449. The signed event contract with room rental payment must be received by the Tramway no later than 10 business days in advance of the event. Food & beverage and table settings must be arranged through Elevated Experiences, F & B Manager, on a separate contract: 760.699.2716.

Cancellation Policy: Cancellation of any event/service must be submitted in writing to the Tramway and Catering Team. For facility rental, if cancelled less than 10 days prior to the scheduled event and after the 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 your count after the final guarantee is submitted.
Francis Crocker Banquet Room:  The Francis Crocker Banquet Room can accommodate up to max 136 guests and is available for meetings and for private lunch and dinner events. Tram tickets and food and beverage charges are not included in the room rental fee. For prices please contact the Palm Springs Aerial Tramway Sales Department: 760.325.1449.

Culver Nichols Room:  The Culver Nichols Conference Room can accommodate max 24 guests. The room is set in an open square, board meeting style, perfect setting for a conference with or without food and beverage service. Tram tickets and food and beverage charges are not included in the room rental fee. For prices please contact the Palm Springs Aerial Tramway Sales Department: 760.325.1449.

Peaks Restaurant:  To reserve Peaks Restaurant 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 minimum $15,000 plus tax and gratuity and on Fridays and Saturdays the cost will be minimum $18,000 plus tax and gratuity in food and beverage sale. Seasonal minimums are subject to change. Restrictions apply.
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 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 Services 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.

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 9.00% sales tax. Labor fees are subject to 9.00% sales tax. Service charge is taxable in the State of California. Service charge and sales tax are subject to change without notice.
CATERING INFORMATION - continued

Linen Service: Elevated Experiences, the catering team 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 & Office 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 Tramway 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 or meeting.

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 ride tickets are valid for one Tram ride round trip. All event attendees must board the Tram car as a group, no individual arrivals.
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 Restaurant facility charge will apply. These charges will remain in effect until the last of your party is down from the Mountain Station.

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 & Office 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.
CATERING INFORMATION - continued

Materials, Decoration and any Equipment - continued:

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.

Parking Fee Policy:

The parking fee for groups arriving in individual cars and vans is $8.00 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.

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.

HOURS OF OPERATION AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE
WE ARE SORRY BUT WE ARE UNABLE TO ACCOMMODATE GROUPS DURING PEAK HOLIDAY PERIODS.
PLEASE CALL FOR HOLIDAY DATES.
BREAKFAST AND MEETING BREAKS

Breakfast and Meeting Break Packages serve a minimum of 20 guests.

**Light and Fresh**
Whole Fresh Fruit, Individual Yogurts with Granola, Assorted Granola Bars, Water and Fruit Juices
$15.00 per Person

**Healthy Start**
Individual Yogurt Parfaits, Whole Fresh Fruit, Granola Bars, Trail Mix, Iced Tea, Lemonade and Water
$16.95 per Person

**Breakfast on the Mountain**
Fresh Seasonal Fruit, Scrambled Eggs, Bacon, Breakfast Pastries, Potatoes O’Bien,
Individual Yogurt Parfaits with Granola, Fruit Juices and Coffee
$22.95 per Person

**Peaks Breakfast**
Cheese Blintzes, Scrambled Eggs, Bacon, Potatoes O’Brien, Breakfast Pastries and Fruit Juices
$26.50 per Person
BOXED LUNCHES
Boxed Lunches serve a minimum of 12 guests. All selections include chips, a whole fruit, a bottled water and a cookie.

$14.95++

Roasted Turkey Hoagie Sandwich
Roast Turkey, Provolone Cheese, Green Leaf Lettuce and Vine Ripe Tomato on a French Roll

Italian Grinder Hoagie Sandwich
Salami, Mortadella, Swiss cheese, Green Leaf Lettuce and Vine Ripe Tomato on a French Roll

Caprese Sandwich
Fresh Mozzarella, Tomato, Basil, Lettuce and Pesto Sauce on an Italian Roll

Spinach Salad
Baby Spinach, Feta Cheese, Candied Walnuts, Sun dried Cranberries, Golden Raisins with a Lemon Vinaigrette

Caesar Salad
Hearts of Romaine, Buttered Croutons and Shaved Reggiano Parmesan Cheese with Caesar Dressing

DELI BUFFET
$36.00 per Person++

Pasta Salad
Potato Salad

Vegetable Crudité
Fresh Local Vegetables, Ranch and Blue Cheese Dressing

Deli Meat and Cheese Display
Oven Roast Turkey, Smoked Ham, Salami, Mortadella, Cheddar Cheese, Provolone cheese and Swiss cheese

Assorted Condiments and Fresh Assorted Breads
Mini Desserts

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Reception Displays and Action Stations

Perfect for Cocktail Parties
$75 per Attendant

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 sautéed to order, Topped with Caramelized Onions on a Brioche Slider Bun
$7 per Piece

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PLEASE CALL FOR HOLIDAY DATES.
Tray Pass Appetizer Selections

Charred Shrimp Skewer
Pineapple Chili Glaze
$5 per Piece

Crostini, Brie and Dried Apricot
$4 per Person

Buffalo Mozzarella Heirloom Tomato Skewers
$4 per Piece

Steak Satays
Marinated with Brown Sugar, Ginger Soy, Lime, Garlic and Scallions
$6 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 Caramelized Onions
and Creamy Horseradish
$6 per Piece

Chilled Seafood Martini
$8 per Martini

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PLEASE CALL FOR HOLIDAY DATES.
**Buffet Selections**

$48 per Person

**Salad Selections**
Choice of one with an additional at $5 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

**Green Salad**
Mixed Baby Greens, Carrots, Onions, Cucumbers, Croutons 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 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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**PLEASE CALL FOR HOLIDAY DATES.**
Buffet Selections

Pasta Selections
Choice of one with an additional at $3 Per Person

Pasta Primavera
Yaki Soba Noodles, Heirloom Tomatoes, Yellow Squash, Zucchini, Garlic, Fresh Basil, Lemon Olive Oil

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
Baby Carrots
Green Beans
Medley of Seasonal Vegetables

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BANQUET ENTRÉE SELECTIONS
$75 per Person

Choice of one Salad Selections

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

Coachella Salad
Arugula, Jicama, Dates, Shallots, Scallions, Feta Cheese, Candied Lemons and Onion Vinaigrette

Choice of one Entrée 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 Airline Chicken 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, Sautéed Vegetables

Dessert
House Made Cheese Cake

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Carving Stations
Perfect add on for a Cocktail Party
$75 Attendant fee will be added

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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Plated Dessert Selections

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 Selections

## 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 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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*Hours of operation and prices are subject to change without notice. We are sorry but we are unable to accommodate groups during peak holiday periods. Please call for holiday dates.*
# 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.

<table>
<thead>
<tr>
<th>Duration</th>
<th>Premium Selection</th>
<th>Ultimate Selection</th>
<th>Soft Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Hour</td>
<td>$21 per Guest</td>
<td>$25 per Guest</td>
<td>$14 per Guest</td>
</tr>
<tr>
<td>2 Hours</td>
<td>$36 per Guest</td>
<td>$43 per Guest</td>
<td>$24 per Guest</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$44 per Guest</td>
<td>$53 per Guest</td>
<td>$29 per Guest</td>
</tr>
</tbody>
</table>

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

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

Drink Type:  
Premium Selection Cocktail  
Ultimate Selection Cocktail  
Premium California Wine  
Domestic Beer  
Imported Beer  
Non-Alcoholic Beer  
Soft Drink (featuring Pepsi products)  
Bottled Water

Drink Type:  
Premium Selection Cocktail  
Ultimate Selection Cocktail  
Premium California Wine  
Domestic Beer  
Imported Beer  
Non-Alcoholic Beer  
Soft Drink (featuring Pepsi products)  
Bottled Water

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