



Banquet Kit

Palm Springs Aerial Tramway

1 Tram Way, Palm Springs, CA 92262



When thinking of a place to
have a banquet or meeting...
Start at the top!

For more information or to book:

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Francis Crocker Banquet 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 Mt. San Jacinto State Park, is available for banquets or meetings for 40-136 guests.

Culver Nichols Conference Room

Dedicated to the man who donated land for the Palm Springs Aerial Tramway’s Valley Station is available for meetings for max 24 guests.

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

Catering Information

Banquet Reservations: A minimum of 30-day advance reservations is required for all meetings and banquets. Please contact the Palm Springs Aerial Tramway Sales Manager for room rental agreement and discounted Banquet Rate Tram tickets: 760 325-1449. The signed agreement with room rental payment must be received by the Tramway no later than 10 business days prior to the event. Food & Beverage, room setup and table settings must be arranged through Elevated Experiences through a separate contract: 760 325-4537.

Cancellation Policy: Cancellation of any events/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 fee will apply. Cancellations received after the final guarantee is due will result in a fee equal to 100% of the estimated catering order.

Guarantee: 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.

Pricing does not include 22% Service Charge & 9.25% Sales Tax

Hours of operation and prices are subject to change without notice.

Unfortunately, we are unable to accommodate groups during peak holiday periods.

Please call the Sales Office for Holiday Blackout Dates.

Catering Information

Francis Crocker
Banquet Room:

The Francis Crocker Banquet Room can accommodate 40 up to 136 guests and is available for meetings and private lunch or dinner events. Tram tickets and Food & Beverage charges are not included in the room rental fee. Room Rental is \$300 for the first 3 hours. A \$450 charge will apply for Banquets without Food & Beverage. For pricing, please contact the Palm Springs Aerial Tramway Sales Office: 760 325-1449

Culver Nichols
Conference 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 & beverage service. Tram tickets and food & beverage charges are not included in the room rental fee. For pricing, please contact the Palm Springs Aerial Tramway Sales Office: 760 325-1449

Peaks Restaurant:

To reserve Peaks Restaurant for a private event, a minimum of 100 Tram tickets must be purchased. In addition, a minimum of \$9,000 plus tax and gratuity in food & beverage sales is required for events Sunday - Thursday. For events Friday & Saturday, the minimum is \$11,000 plus tax and gratuity in food & beverage sales. Seasonal minimums are subject to change. Holidays excluded. Restrictions apply.

Entire Restaurant
Level:

To reserve the entire restaurant level Monday - Thursday, a minimum of 250 Tram Tickets must be purchased. Food & Beverage minimum for events is \$15,000 + tax & gratuity. Groups of 130-275 guests. Seasonal minimums are subject to change. Fridays - Sundays & Holidays excluded. Restrictions apply. Not available during Peak Season.

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Catering Information

Catering,
Banquet Policies
and Guidelines:

Food & Beverage Regulations: All food & 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 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 22% gratuity and 9.25% 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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Linen Service:	The catering team (Elevated Experiences) at the Palm Springs Aerial Tramway will provide standard linen (white tablecloth with white napkins with a burgundy stripe) at no charge for catering functions. Please contact 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 & Displays:	All signs must be pre-approved by the Palm Springs Aerial Tramway Sales Manager and are only permitted immediately outside private function rooms. No signs are permitted on walls, 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 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 ride tickets are valid for one Tram ride round-trip on day issued only. All event attendees must board the Tramcar as a group, no individual arrivals.
Set-up & Attendant Fee:	For banquets and meeting room events, a set-up fee and an attendant fee will be applied. Please contact your catering sales professional for pricing.

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Catering Information

After Hours
Service Charge:

The Tramway closes to the general public at 9:30pm and will be pleased to remain open past this hour for a Tram operation charge of \$500 per hour or any fraction of an additional hour. An additional Restaurant facility charge will apply. These charges will remain in effect until the last of your party departs from the premises (including Valley Station and parking lots).

Materials,
Decorations &
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 Sales Manager** in order to be transported in a tramcar.

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

The cost for one shipper car (non-public car) to transport any materials, decorations or entertainment is \$500 per car, including persons/vendors loading and transporting the equipment.

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Catering Information

Materials,
Decorations &
Equipment:

If a shipper car is needed before or after regular business hours, a \$500 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 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 \$15 per car/van. The parking fee will be waived for buses and customers with local ID. Please be prepared to stop and pay at the Security Gate.

Inclement
Weather:

The Palm Springs Aerial Tramway cannot be made responsible for unexpected inclement weather and technical/mechanical problems that may prevent a function from taking place.

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Banquet

Breakfast & Meeting Breaks

Breakfast & Meeting Break Packages serve a minimum of 20 guests

Light & Fresh Buffet

Whole Fresh Fruit, Individual Yogurts with Granola, Assorted Granola Bars
Water, Fruit Juices, Coffee and Hot Tea
\$19.00 per person

Healthy Start Buffet

Individual Yogurt Parfaits, Whole Fresh Fruit, Granola Bars, Trail Mix
Iced Tea, Water, Coffee and Hot Tea
\$22.00 per person

Peaks Breakfast Buffet

French Toast, Scrambled Eggs, Bacon, Potatoes O'Brien, Breakfast Pastries
Fruit Juices, Coffee and Hot Tea
\$35.00 per person

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Banquet Boxed Lunches

Boxed Lunches serve a minimum of 12 guests. All selections include chips, a whole fruit a bottled water and a cookie.

\$19.95 per person

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

Grilled Veggie

Bell Pepper, Carrot, Zucchini, Tomato, Lettuce and Hummus 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

Banquet Deli Buffet

\$38.00 per person

Pasta Salad

Potato Salad

Vegetable Crudité

Fresh Local Vegetables, Ranch and Blue Cheese Dressing

Deli Meat & Cheese Display

Assorted Condiments and Fresh Assorted Breads

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

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Banquet Reception Displays & Action Stands

Perfect for Cocktail Parties

Seafood Display

Chilled Prawns, Crab Claws, Oysters, Mussels on Ice, Trio of Sauces
\$32 per person

Cheese Platter

Aged Artisan Cheeses, Dried Fruits, Grapes, Cracker Medley, Assorted Nuts
\$19 per person

Vegetable Crudité

Fresh Local Vegetables, Ranch and Blue Cheese Dressing
\$9 per person

Fruit Display

\$9 per person

Antipasto Display

Mozzarella, Provolone, Roasted Peppers, Olives, Artichokes & Pickled Onions
\$18 per person

Mediterranean Platter

Hummus, Olive Tapenade, Bruschetta prepared two ways, Crostini and Pita
\$15 per person

Pork Belly Sliders

Braised Pork Belly Sautéed to order, topped with Cilantro Slaw
on a Brioche Slider Bun
\$8 per piece

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Banquet Tray Pass Appetizer Selections

Charred Shrimp Skewer

Pineapple Chili Glaze

\$6 per Skewer

Prosciutto Wrapped Dates Stuffed with Bleu Cheese

\$4 per piece

Yakiniku Skewers

Steak Marinated with Brown Sugar, Ginger Soy, Sesame Garlic and Scallions

\$6 per Skewer

Chimichurri Chicken Skewers

\$5 per Skewer

Mediterranean Bruschetta

Heirloom Tomato with Basil and Garlic, served on Crostini

Finished with a Balsamic Reduction Sauce

\$4 per piece

Seared Tenderloin Crostini

Shaved Tenderloin served over a Crostini topped with Caramelized Onions

& Creamy Horseradish

\$7 per piece

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Banquet Buffet Selections

\$53 per person

Choice of one, add additional for \$5 per person

Salad Selections

Baby Spinach Salad

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

Caesar Salad

Hearts of Romaine, Herbed Croutons, Shaved Parmesan

Caprese Salad

Sliced Tomato, Fresh Buffalo Mozzarella, White Balsamic Glaze and Pesto Baby Greens

Green Salad

Mixed Baby Greens, Onions, Cucumbers, Black Olives and Balsamic Vinaigrette

Entrée Selections

Choice of two, add additional for \$8 per person

Chicken Marsala

Herb Marinated breaded chicken, Wild Mushroom Marsala Wine Cream Sauce

Lemon Chicken

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

Chicken Piccata

Lemon Caper Sauce

Grilled Mango Salmon

With a Mango Salsa

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Banquet Buffet Selections

Pasta Selections

Choice of one, add additional for \$4 per person

Pasta Primavera

Heirloom Tomatoes, Yellow Squash, Zucchini, Garlic, Fresh Basil, Lemon Olive Oil

Pasta Marinara

Tossed in Marinara

Alfredo

Pasta tossed in Alfredo

Choice of Two Side Selections

Herb Roasted Potatoes

Garlic Mashed Potatoes

Green Bean Almondine

Medley of Seasoned Vegetables

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Banquet Plated Entrée Selections

\$85 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

Green Salad

Sliced Cucumbers, Red Onions, Pepitas, Black Olives, Tomatoes, Chopped Crispy Panchetta

Choice of One Entrée Selections

Additional selections require place cards

1/2 Roasted Duck

Served with a Farro Heirloom Tomato Fennel Salad, finished with a Blackberry Gastrique

Braised Pork Osso Bucco

Red Blissed Potato Puree, Broccolini, Tomato Jus

Grilled Mango Salmon

Grilled Salmon, Mango Salsa

Filet of Beef

10oz. Filet Mignon, Red Wine Demi Glaze

Dessert

House Made Cheese Cake

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Banquet Buffet Carving Stations

Perfect add on for a Cocktail Party

\$75 Attendant Fee will be added. All Carvers include Assorted Rolls

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

\$18 per person

Roasted Turkey Breast

Turkey Gravy and Cranberry Chutney

\$15 per person

Stuffed Roasted Pork Loin

Sun Dried Tomatoes, Spinach and Mozzarella

\$14 per person

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Add-on Dessert Selections

Double Godiva Chocolate Cheesecake

\$16 per person

House Made Seasonal Cheesecake

\$16 per person

Double Chocolate Caramel Crunch Cake

\$16 per person

Berry Tart

\$16 per person

Dessert Display Station

Assorted Mini Petit Four Desserts

\$18 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 Water

Non-Hosted Cash Bar

Guests will pay for their 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

We recommend one bartender for every 75-100 guests

<u>Duration</u>	<u>Premium Selection</u>	<u>Ultimate Selection</u>	<u>Soft Bar</u>
1 Hour	\$23 per guest	\$27 per guest	\$16 per guest
2 Hours	\$38 per guest	\$45 per guest	\$26 per guest
3 Hours	\$46 per guest	\$55 per guest	\$29 per guest

Hosted on Consumption

Bartender fee is \$75

We recommend one bartender for every
75-100 guests.

Cash Bar

Bartender fee is \$75

We recommend one bartender for
every 75-100 guests.
Service Charge & Gratuity included.

Drink Type:

Premium Selection Cocktail
Ultimate Selection Cocktail
Premium California Wine
Domestic Beer
Imported Beer
Non-Alcoholic Beer
Soft Drink (Pepsi Products)
Bottled Water

Drink Type:

Premium Selection Cocktail
Ultimate Selection Cocktail
Premium California Wine
Domestic Beer
Imported Beer
Non-Alcoholic Beer
Soft Drink (Pepsi Products)
Bottled Water

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