

Welcome

Sun City Palm Desert would like to offer congratulations on your engagement!

We are delighted you are considering our venue for your wedding ceremony or reception.

You are about to make the greatest decision in planning your wedding: choosing a venue and staff who can accommodate every detail of this special day. Family members and friends alike will fall for the romantic atmosphere and elegant charm of our beautiful property.

We offer everything you need to make your event special.

Thank you for considering Sun City Palm Desert for your wedding needs.

Best Wishes,

Sun City Palm Desert Staff

Contact our Catering Manager

Trever Blanton

760-200-2242

(Revised July 2020)

Terrace Ceremony Package

Wedding Ceremony Rehearsal Prior to Your Wedding Day
(Must provide your own Coordinator)

White Arch Overlooking Our Panoramic View of the Mountains

White Folding Chairs for Ceremony with Seating up to 200

White Aisle Runner

Microphone & Speakers Provided for Officiate

Electrical Provided at Site for Musician

Lemon Basil Infused Water Station

Set Up and Break Down of Ceremony

Up to 100 Guests \$1,000.00 Inclusive

100 to 200 Guests \$1,500.00 Inclusive



Lakeview Ceremony Package

Wedding Ceremony Rehearsal Prior to Your Wedding Day
(Must Provide your own Coordinator)

White Arch Overlooking Our Panoramic View of the Mountains

Private Changing Room

White Folding Chairs for Ceremony with Seating up to 200

White Aisle Runner

Microphone & Speakers Provided for Officiate

Reserved Parking

Electrical Provided at Site for Musician

Lemon Basil Infused Water Station

Set Up and Break Down of Ceremony

\$2,800.00 Inclusive



Wedding Reception Package

Choice of Three Butler Passed Hors D'oeuvres
Or
Plated Appetizer

Plated Meal or Buffet

Cake Cutting Service

Champagne Toast

Mirror and Battery Operated Votive Candles

Reception Dance Floor

Guest Book and Wedding Gift Display Table

Skirted Bridal Party Table or Sweetheart Table

Up Lighting (based on availability)



Wedding Plated Appetizers

Ginger-Sesame Beef Skewers

Served over mango relish

Wild Mushroom & Goat Cheese Strudel

Drizzled with chopped oven dried tomatoes vinaigrette

Maryland Style Crab Cakes

Blend of blue and lump crab served with siracha-horseradish aioli.

Martini-Shrimp Cocktail

Chilled large prawns served with vodka and chives.

Asiago Cheese-Orange and Fennel Ravioli

Served with brown butter and orange zest.

Weddings Passed Cold Hors D' Oeuvres

Serrano Ham Crostini

Deviled Eggs with Bacon

Tomato-Kalamata Crostini

Caprese Salad Skewer with Balsamic Glaze

Spanish Tortilla with Asiago Cheese and Roasted Red Pepper

Smoked Salmon Crostini with Cream Cheese and Dill

Prosciutto with Cantaloupe Melon

Figs in a Blanket with Goat Cheese

Wedding Passed Hot Hors D' Oeuvres

Cauliflower-Carrot Cheese Tots

Coconut Shrimp with Orange Coulie

Swedish Mini Meatballs

Mini Taquitos with Avocado Cream

Stuffed Medjool Dates with Blue Cheese, Drizzled with Apple- Honey Glaze

Teriyaki Beef Skewers with Pineapple Relish

Buffalo Chicken Wings with Blue Cheese Dip

Vegetable Mini Egg Rolls with Hot Mustard

Grilled Chicken Skewers with Thai Peanut Sauce

Stuffed Mushrooms with Italian Sausage

Crab and Cheese Wonton Drizzled with Wasabi Aioli

Wedding Plated Dinner Selections

Dinner entrées includes dinner rolls, butter, and your choice of salad.
Freshly brewed coffee, decaf coffee and iced tea.

Pomegranate-Roasted Butter Nut Salad

Organic Baby Arugula, butternut squash, dried cranberries, red bell pepper, parmesan cheese chips,,
Toasted Almonds and ginger-honey vinaigrette.

Mountain View Salad

Baby leaves mix, granny smith apple, candied walnuts, sweet cranberries, red onions,
gorgonzola cheese and strawberry vinaigrette.

Fennel and Beets Salad

Organic baby kale, roasted fennel, beets, mandarin's and Dijon-champagne vinaigrette.

Red Wine Poached Pear-Pecan Salad

Baby spinach leaves topped with red wine poached pear slices, toasted pecans, crumbled blue cheese, dried cranberries,
Served with GF Blood Orange Vinaigrette

Heart of Romaine Salad

Crispy romaine, tomato slices, hardboiled egg, red onions, creamy buttermilk ranch dressing
and drizzled with balsamic glaze.

Caesar Salad

Chopped romaine lettuce, herb croutons, parmesan cheese and creamy Caesar dressing.

Chopped House Salad

Romaine and iceberg lettuce mix, cucumbers, tomatoes, carrots & ranch dressing.

Wedding Chicken Entrées

Chicken Wellington

Baked Chicken breast in a puff pastry with liver pate, mushroom duxelle, served with bordelaise sauce, Asiago cheese risotto and pan roasted squash with red bell peppers.

\$37.50 ++ Per Person

Grilled Chicken with Wild Mushroom Demi-Glace

Chicken marinated with fresh herbs, olive oil, grilled, topped with a rich wild mushroom-white wine demi-glace, Served with Asiago cheese risotto and roasted purple cauliflower.

\$37.50 ++ Per Person

Manchego Chicken

Pan seared chicken breast, topped with creamy Manchego-cranberry sauce, Served with wild rice pilaf and grilled fresh seasonal vegetables.

\$36.25 ++ Per Person

Breast of Chicken Florentine

Chicken breast, sautéed spinach, cremini mushrooms, provolone cheese, roasted garlic-mashed potatoes, Sweet carrots Vichy and sundried tomato cream sauce.

\$36.75 ++ Per Person

Lemon-Herb Chicken

Grilled marinated chicken breast, wild rice blend, broccoli with garlic butter, lemon-herb cream sauce.

\$36.50 ++ Per Person

Oven Baked Chicken Parmesan

Parmesan crusted chicken breast, provolone cheese, Capellini pasta, Steamed broccolini and a rich and chunky plum tomato-basil sauce.

\$35.50 ++ Per Person

Breast of Chicken Marsala

Chicken breast, garlic, mushrooms, tomato, Marsala wine sauce, Rice pilaf and sautéed squash.

\$36.25 ++ Per Person





Wedding Beef Entrées

BBQ Baby Back Pork Ribs

Served with garlic mashed potatoes, baked beans and butter corn.

\$39.25 ++ Per Person

Herb Crusted Tri Tips

8 oz., roasted tri tips, served with garlic-mashed potatoes and fresh seasonal vegetables

\$40.00 ++ Per Person

New York Sirloin Roast

Strip loin of beef rubbed with garlic, fresh herbs and seasonings, oven roasted, Topped with bordelaise sauce, served with three cheese scalloped potatoes and fresh seasonal vegetables.

\$45.00 ++ Per Person

Petite Filet Mignon Poivre

5 oz. choice beef tenderloin, herb seasoned grilled, topped with melted blue cheese and green peppercorn-cognac demi, Served with red skin potato and garlic mashed, and fresh seasonal vegetables.

\$45.75 ++ Per Person

Grilled Rib Eye Steak

10 oz. Choice rib eye, served with double baked potato, fresh seasonal vegetables.

\$50.50 ++ Per Person

Braised Veal Osso Bucco

Fork tender veal shanks are slow braised with fresh rosemary and smothered with a rich tomato and Chianti sauce, Served with Asiago Cheese Risotto and fresh seasonal vegetables.

\$54.75 ++ Per Person

Braised Boneless Beef Short Ribs

Fork tender beef short ribs are slow braised with fresh rosemary and smothered with a rich tomato and Chianti sauce, served with double baked potato and fresh seasonal vegetables.

\$40.50 ++ Per Person

Wedding Other Entrées

Citrus Miso-Soy Grilled Atlantic Salmon

6 oz. Salmon fillet, pineapple relish,
Served with coconut jasmine rice and sautéed green beans with bell peppers.
\$40.50 ++ Per Person

Citrus Infused Shrimp Skewers

Skewered large shrimp with oranges, lemon, onions, cherry tomatoes, served over
Jasmin coconut rice, sautéed broccolini with garlic butter and sweet honey-soy glaze.
\$40.75 ++ Per Person

Parmesan Encrusted Tilapia

Moist tilapia filet encrusted with a blend of Italian spices, breadcrumbs & parmesan cheese,
topped with chardonnay cream sauce, served with butter Capellini pasta and fresh seasonal vegetables.
\$37.25 ++ Per Person

Crab Cake & Steak

3 oz. Grilled filet mignon: Green peppercorn sauce
3 oz. Crab Cake: Dijon cream sauce
Served with roasted fingerling potatoes,
Baby spinach and mushrooms.
\$47.50 ++ Per Person

Surf & Turf

3 oz. Filet Mignon medallion: Blue cheese cream sauce
3 jumbo shrimp: Saffron cream sauce
Served with mashed Yukon potatoes and fresh seasonal vegetables.
\$41.25 ++ Per Person

Trio Medallions

3 oz. filet of beef, pork tenderloin, chicken breast,
Béarnaise sauce, Dijon cream sauce and Marsala sauce,
wild rice pilaf and fresh seasonal vegetables.
\$45.50 ++ Per Person

Wedding Buffets

Mountain View Buffet

Mixed greens, tomatoes, cucumbers, herb croutons, ranch and Italian dressing
House baked dinner rolls and butter
Lemon-thyme roasted chicken
Herb Roasted Tri Tips with Thyme-Shallot Demi
Yukon butter potatoes & Wild Rice Pilaf
Pan Roasted Seasonal Vegetables
\$39.50 ++ Per Person

Southwest Buffet

Chopped romaine hearts, cotija cheese, corn tortilla strips, chopped tomatoes and chipotle ranch
Coachella Valley Salad: Roasted corn, cactus, poblano chiles, red bell peppers,
Red onions, black beans and cilantro-lime vinaigrette.
Marinated steak and chicken fajitas
Refried beans and Mexican Rice
Display of: flour tortillas, corn tortilla chips, chopped cilantro, chopped red onions, limes,
Pico de Gallo, salsa Fresca, Shredded cheese, guacamole and sour cream.
\$43.75 ++ Per Person

Italian Buffet

Caesar Salad
Chopped romaine hearts, parmesan cheese, herb croutons and creamy Caesar dressing.
Antipasto Display
Grilled eggplant, bell peppers, zucchini, marinated cherry tomatoes, olives, pepperoncini's
Salami, ham, provolone cheese, drizzled with virgin olive oil
Chicken Breast Parmigiana
Baked Mostaccioli
Lasagna Bolognese
Sautéed squash with garlic and mushrooms
House baked cheese-garlic bread
\$40.75 ++ Per Person

Sunset View Buffet

Mixed greens, herb croutons, cucumber, tomatoes, Italian and ranch dressing
Warm rolls and butter
Sliced tri tip with thyme-shallot demi
Roasted Atlantic salmon with dill cream sauce
Breast of chicken with dijon-chardonnay cream sauce
Four cheese scalloped potatoes
Fresh seasonal vegetables
\$41.25 ++ Per person

<i>ITINERARY</i>	<i>TIME</i>	<i>LOCATION</i>
Bride and Groom Arrive	3:00PM	Ceremony Site
Ceremonially Music Begins	3:30PM	Ceremony Site
Ceremony Begins	4:00PM	Ceremony Site
B & G Photos	5:00PM	Lakeview Clubhouse
Hors D'oeuvres Receptions	5:00PM	Ballroom Lobby
Move Guests for Dinner	6:00PM	Into Sierra Ballroom
Announce Wedding Party	6:15PM	Sierra Ballroom
Announce B & G	6:25PM	Sierra Ballroom
Dinner	6:30PM	Sierra Ballroom
Toast	7:00PM	Sierra Ballroom
First Dance	7:30PM	Sierra Ballroom
Father Daughter Dance	7:40PM	Sierra Ballroom
Mother Son Dance	7:50PM	Sierra Ballroom
Cake Cutting	8:00PM	Sierra Ballroom
Bouquet/Garter Toss	8:15PM	Sierra Ballroom
Money Dance	8:20PM	Sierra Ballroom
Open Dance Floor	8:30PM	Sierra Ballroom
Alcohol Service Stops	11:00PM	Sierra Ballroom
Music Stops/Guests Depart	12:00AM	Exit

Preferred Vendors

WEDDING CAKES

Exquisite Desserts
Samantha Ward
760-772-5522

Pastry Swan
Deb
760-202-1213

PHOTOGRAPHERS

Photo Jade
Gorge Landaverde
909-240-5011
Photojade.com

RYJS Photography
760-534-9809
www.Rysphoto.webs.com

RENTAL COMPANIES

Bright Party Rentals
760-343-5110

Signature Party Rentals
760-863-0671

FLORIST

Aladdin Florists
760-347-3779

OFFICIANT

Tom Lang
847-858-7627
www.vows4you.com

Shel Edelstein
760-610-1846

DECORATIONS

Victoria's Creations Event Designers
Baldo Landin
951-541-4078

ENTERTAINMENT

Banda Nueva Santa Cecilia
Ruben
818-389-5089

Nico Nova y su Banda
Villa De Jerez
323-845-2680
www.bandavilladejerez1@yahoo.com