



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

2024

*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





General Information

**Heritage Palms Ballroom, Grille and Patio may be reserved with
a 20% deposit (Venue Rental is \$1800)**

Final payment is due 48 hours prior to event with the exception of a hosted bar. We accept Money Order, Check or Credit Card.

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 \$250 per guard. Events with 150 or more will incur the cost of \$500 for two guards.

Wine and Bar Service Available: Non Hosted Bar

Well Drinks	\$9.00	House Wines	\$10.00
Call Drinks	\$10.00	Beer-Draft	\$8.00
Premium Drinks	\$12.00	Draft Premium	\$9.00
Super Premium Drinks	\$14.00	Champagne Split	\$10.00

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Domestic Keg	\$425	Premium Keg	\$500	Wine Corkage \$20 Per Bottle

We will be happy to quote you “Hosted” bar prices upon request.

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.

Event Service Additions Available

Ceremony Set up with or without covers (Arch not included) \$300

Champagne Toast \$3 per person plus tax and gratuity

Cake Cutting Service \$2 per person plus tax and gratuity

White or Black Chair Slipcovers \$2 each

Gold or Silver Chargers \$1 each



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 \$8.00
Any four (4) cold Hors D'oeuvres —Per Person \$10.00*

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 \$9.00
Any four (4) hot Hors D'oeuvres —Per Person \$11.00
Plus Tax & Gratuity*



Hors d'oeuvres

Cold Stations

Cheese Board

Platter Serves Approximately 100

Domestic and Imported Cheeses served with crackers and sliced breads

\$300.00

Crudité

Platter Serves Approximately 100

Fresh Vegetables served with Ranch and / or Curry Dip

\$200.00

Antipasto

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

\$3.50 Per Person

Fresh Fruit

Platter Serves Approximately 100

Sliced Fresh Seasonal Fruits

\$200.00

Homemade Chips & Heritage Salsa

(serves 50)

\$100.00



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

Baby Spinach Salad

Spinach salad with mandarin segments, candied pecans, dried cranberries, gorgonzola cheese, Citrus Vinaigrette or Balsamic \$3.95

Iceberg Wedge

Iceberg wedge, bleu cheese crumbles, chopped tomatoes, cucumbers, bacon bits, Creamy Blue Cheese Dressing \$2.95

Heritage Chop Chop Salad

Chopped greens, tomato, cucumber, hardboiled egg, bacon bits, scallions, crispy tortilla strips, House Italian Dressing \$3.95

Baby Mixed Green Salad

Mixed greens, candied pecans, gorgonzola cheese, dried cranberries, sliced apples, Balsamic Vinaigrette \$2.95

Caprese Salad

Sliced tomatoes, fresh buffalo mozzarella, romaine leaf's, Basil and Balsamic Reduction \$3.95



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 \$33

Pork Loin

Roasted pork loin topped with a cranberry port demi, au gratin potatoes, sautéed baby vegetables \$33

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

\$10 Per Person

Mini Decadence

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

Mini French

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

Petit Four

Assortment of Raspberry, Lemon, Truffle

Mini Italian

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

Mini Tarts

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



Buffet Dinners

Mixed Greens Salad
Assorted Dressing & 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
\$45.00++ 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
\$41.00++ per person

The Heritage

Angus Roasted Prime Rib - au jus & horseradish,
Chicken Saltimbocca,
Au Gratin Potatoes,
Chef's Vegetable Du Jour
\$48.00++ 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
\$40.00++ per person