



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/ EVENT 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



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 \$7.00
Any four (4) cold Hors D'oeuvres —Per Person \$9.00

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 \$8.00
Any four (4) hot Hors D'oeuvres —Per Person \$10.00
Plus Tax & Gratuity



Hors d'oeuvres

Cold Stations

Cheese Board

Platter Serves Approximately 100

Domestic and Imported Cheeses served with crackers and sliced breads

\$250.00

Crudité

Platter Serves Approximately 100

Fresh Vegetables served with Ranch and / or Curry Dip

\$140.00

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

\$170.00

Chips & Salsa or Dip

(serves 50)

\$55.00



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 are included in entrée price.

SALADS

Baby Spinach Salad:

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

Iceberg Wedge:

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

Heritage Chop Chop Salad

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

Baby Mixed Green Salad

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

Caprese Salad

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

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

(Serves Approximately 100)

Mini Decadence

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

\$560

Mini French

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

\$560

Petit Four

Assortment of Raspberry, Lemon, Truffle

\$580

Mini Italian

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

\$600

Mini Tarts

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

\$550

Prices are for estimate only. Final pricing reflects number of guests guaranteed.

All prices are subject to change.



Specialty Buffets

Minimum 75 People
Mixed Greens Salad
Assorted Dressings
Assorted 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
\$41.00++ 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
\$39.95++ per person

American

Chicken Saltimbocca, Breast of Chicken Scaloppini Stuffed with Prosciutto
Fresh sage and Provolone Cheese, with Beurre Blanc
Herb de Provence Marinated Tri Tip with Mushroom Demi Sauce
Smashed New Potatoes with Chives, Butter and Sour Cream Skin on
Baby Carrots and Summer Squash
Ice Cream Sundae Bar
\$38.95++ 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
\$37.95++ per person

All the Buffets include Coffee, Tea, and Lemonade



Buffet Dinners
(minimum of 75 people)

All buffet options include lemonade, ice tea, coffee and decaf coffee

The Heritage

*Salad Bar with Assorted Dressings and Toppings, Caesar Salad, House Chop Chop Salad
Creamy Mashed Potatoes, Chef's Vegetable Du Jour, Rolls and Butter
Angus Roasted Prime Rib - au jus & horseradish, Grilled Breast of Chicken Madeira
\$44.00++*

Dessert (Optional) add \$5.00++
Cheesecake with an Assortment of Macerated Berries

Entrée Substitutions
*Beef: Pork Loin, Oven Roasted Tri Tip
Chicken: Chicken Marsala, Chicken Picatta*

The Summertime

*Salad Bar with Assorted Dressings and Toppings, Caesar Salad, Cole Slaw
Potato Salad, Macaroni Pasta Salad, Rolls, Butter, and Corn Bread
Oven Roasted Herb Chicken, Barbeque Ribs with Homemade Barbeque Sauce
Baked Beans, Green Beans, Corn on the Cob
\$37.00++*

Dessert (Optional) add \$4.50++
*Ice Cream Sundae Bar
Apple or Cherry Pie Ala Mode*

Entrée Substitutions
*Beef: Beef Brisket, Tri Tip
Chicken: Grilled Barbeque Chicken*



Italian Cuisine

Salad Bar with Assorted Dressings and Toppings, Caesar Salad, Antipasto Chop Chop, Spinach Salad with Balsamic Dressing, Garlic Bread Chef Vegetable Du Jour, Penne Pasta with Italian Sausage Bolognese, Fettuccini Alfredo, Chicken Saltimbocca, Pork Picatta
\$36.00++

Dessert (Optional) add \$4.00++
Cannoli's, Tiramisu and Spumoni Ice Cream

Entrée Substitutions

Chicken: Chicken Rollatini, Chicken Parmesan, Chicken Marsala
Pork : Pork with a Mushroom Demi Sauce, Veal Parmesan

The Poblano

Salad Bar with Assorted Dressings and Toppings, Caesar Salad, Jicama Salad, Mexican Fruit Salad
Spanish Rice , Ranchero Beans, Beef Fajitas (with Flour and Corn Tortillas)
Chicken Tinga (with Tostadas), Cheese Enchiladas Rojas,
Fresh Shredded Lettuce, Cheese, Pico De Gallo,
Roasted Salsa, Pickled Jalapenos, Sour Cream and Guacamole
\$35.00++

Dessert (Optional) \$4.00++
Flan, Rice Pudding, Chocolate Sauce with Cinnamon Dusted Churros

Entrée Substitutions

Barbacoa
Grilled Chicken Fajitas
Carnitas