

PALM SPRINGS AERIAL TRAMWAY

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.

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 on a separate contract: 760.325.4537.

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.

CATERING INFORMATION – continued

- 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.

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 20% gratuity and 9.25% sales tax. Labor fees are subject to 9.25% 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 & Office 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 Tram tickets.

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 & Office 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 \$10.00 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.

BANQUET BREAKFAST AND MEETING BREAKS

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

Light and Fresh Buffet

Whole Fresh Fruit, Individual Yogurts with Granola, Assorted Granola Bars,
Water, Fruit Juices, Coffee and Hot Tea
\$15.00 per Person

Healthy Start Buffet

Individual Yogurt Parfaits, Whole Fresh Fruit, Granola Bars, Trail Mix,
Iced Tea, Water, Coffee and Hot Tea
\$16.95 per Person

Breakfast on the Mountain

Fresh Seasonal Fruit, Scrambled Eggs, Bacon, Breakfast Pastries, Potatoes O'Brien,
Individual Yogurt Parfaits with Granola, Fruit Juices, Coffee and Hot Tea
\$22.95 per Person

Peaks Breakfast Buffet

French Toast, Scrambled Eggs, Bacon, Potatoes O'Brien, Breakfast Pastries,
Fruit Juices, Coffee and Hot Tea
\$26.50 per Person

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.

BANQUET BOXED LUNCHES

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

\$15.95++

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

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

\$37.00 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

Assorted Desserts

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BANQUET RECEPTION DISPLAYS AND ACTION STATIONS

Perfect for Cocktail Parties
\$75 per Attendant

Seafood Display

Chilled Prawns, Crab Claws, Oysters, Mussels on Ice, Trio of Sauces
\$27 per Person

Cheese Platter

Aged Artisan Cheeses, Dried Fruits, Grapes, Cracker Medley, Assorted Nuts
\$18 per Person

Vegetable Crudite

Fresh Local Vegetables, Ranch and Blue Cheese Dressing
\$6 per Person

Fruit Display

\$7 per Person

Antipasto Display

Mozzarella, Provolone, Roasted Peppers, Olives, Artichokes and Pickled Onions
\$17 per Person

Mediterranean Platter

Hummus, Olive Tapenade, Bruschetta prepared two ways, Crostini and Pita
\$13 per Person

Pork Belly Sliders

Braised Pork Belly Sautéed to order, topped with Cilantro Slaw,
on a Brioche Slider Bun
\$6 per Piece

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BANQUET TRAY PASS APPETIZER SELECTIONS

Charred Shrimp Skewer

Pineapple Chili Glaze

\$6 per Skewer

Crostini, Blue Cheese Mousse & Date Compote

\$5 per Person

Buffalo Mozzarella & Heirloom Tomato Skewers

\$4 per Skewer

Yakiniku Skewers

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

\$6 per Skewer

Chimichurri Chicken Skewer

\$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 and Creamy Horseradish

\$6 per Piece

Chilled Seafood Martini

\$9 per Martini

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BANQUET BUFFET SELECTIONS

\$48 per Person

Salad Selections

Choice of one, add additional for \$4 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

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

Green Salad

Mixed Baby Greens, Carrots, Onions, Cucumbers, Croutons and Balsamic Vinaigrette

Entree Selections

Choice of two, add additional for \$7 Per Person

Mushroom Chicken

Herb Marinated Chicken Breast, Wild Mushroom Cream Sauce

Lemon Chicken

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

Chicken Piccata

White Wine Lemon Butter Sauce, Capers and Mushrooms

Grilled Mango Salmon

Grilled Salmon, House Made Mango Salsa

White Fish

Topped with a Citrus Beurre Blanc

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BANQUET BUFFET SELECTIONS

Pasta Selections

Choice of one, add an additional at \$3 Per Person

Pasta Primavera

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

Pesto Pasta

Rotelli Pasta tossed in Pesto

Pasta Marinara

Penne Pasta tossed in Marinara

Pasta Alfredo

Rotelli Pasta tossed in Alfredo

Choice of Two Side Selections

Herb Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Baby Carrots

Green Bean Almondine

Medley of Seasonal Vegetables

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BANQUET Sit Down 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

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

Choice of One Entrée Selections

All entrees are served with Seasonal Vegetables and Red Bliss Potato Puree

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

Filet of Beef

10oz Filet Mignon, Red Wine Demi Glace

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

Honey Glazed Ham

Brown Sugar and Honey
\$12 per Person

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PLATED DESSERT SELECTIONS

Double Godiva Chocolate Cheesecake

\$10 per Person

House Made Seasonal Cheesecake

\$9 per Person

Double Chocolate Brownie

\$9 per Person

Berry Tart

\$10 per Person

Dessert Display Station

Peach Cobbler in Mini Mason Jars, Mini German Chocolate Cupcakes,
Mini Cheesecakes and Mini Berry Tarts

\$10 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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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.

<u>Duration</u>	<u>Premium Selection</u>	<u>Ultimate Selection</u>	<u>Soft Bar</u>
1 Hour	\$21 per Guest	\$25 per Guest	\$14 per Guest
2 Hours	\$36 per Guest	\$43 per Guest	\$24 per Guest
3 Hours	\$44 per Guest	\$53 per Guest	\$29 per Guest

Hosted on Consumption

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

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

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

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