

# Palm Springs Aerial Tramway

When thinking of a place to have a banquet or meeting start at the Top.....

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 private event needs:

**The 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 State Park, is available for banquets or meetings for 25 to 136 guests.

**The 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 up to max 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:	<p>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 and beverage sales is required for events Sunday through Thursday and for events Friday and Saturday, the minimum is \$11,000 plus tax and gratuity in food and beverage sales.</p> <p>Seasonal minimums are subject to change. Restrictions apply.</p>

## 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 9:30pm 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.

The cost for one shipper car (non-public car) to transport any materials, decoration or entertainment is \$400 per car, including the persons/vendors loading and transporting the equipment.

## 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 \$12.00 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 Crudit 

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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