

Catering

AT SAGUARO

Contact us at
PalmSpringsEvents@thesaguaro.com
760.969.6481





Day Brunch

All breakfast packages include freshly brewed regular & decaf coffee, with a selection of assorted tea (Breakfast Burrito Station excluded)

The Simple Saguaro Breakfast Station | \$22 pp

House made oj, saguaro granola, greek yogurt, seasonal fruit, honey

The Complete Breakfast | \$34 pp

House made oj, saguaro granola, greek yogurt, seasonal fruit, honey soft scramble, roasted salsa, thick bacon, potatoes, corn tortillas

Breakfast Burrito Station | \$30 pp

Scrambled eggs, queso, pico de gallo, potato
House made chorizo
Calabaza (vegetarian)
Served with salsa roja & salsa verde

Add Ons

Steel Cut Oatmeal - \$6 pp
Chicken Sausage - \$6 pp
Chorizo - \$6 pp
Avocado Toast - \$12 pp
Citrus Cured Steelhead Trout, Burnt Scallions Cream Cheese - \$18 pp
Gluten Free Buttermilk Pancakes - \$6 pp
Side Seasonal Salad - \$6 pp
Croissant - \$5 pp
Toast, whipped butter, mango jalepeño jam - \$5 pp



A one-time \$150 charge will apply for buffet & stations if less than 25 people. 23% service charge + current sales tax and 3% health fee applies on all menu items. Prices quoted for the Hotel's standard Banquet Menus are firm for 120 days only. Beyond 120 days, prices are subject to change without notice.

Breaks & Receptions

Reception Passed Appetizers

{ pp, Choose Three

Cold

Gazpacho Shot

Flat Bread & Smoked Eggplant

Grape Tomato & Marinated Feta

Shrimp Ceviche Tostada

Almond Crusted Coachella Dates

Cotija

Hot

Crab Croquette

Garbonzo Fritter

Lamb Meatballs

Fried Avocado

Two-Bite Chicken Sopes

Late Night Bite Station

Mini Bacon Grilled Cheese - {pp

Mini Chicken Quesadillas - || { pp

Nachos Platter - { pp

Add on

Chicken Verde, Pork Adobo, or Carne Asada - \$4 pp

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Chef's Family Style Menu

\$85 Per Person
up to 100 guests

Salad

Choose One
Addt'l option - \$12 pp

Chicory Salad

Shaved carrots, chia seeds,
spicy anchovy dressing

Heirloom Tomatoes Salad

Feta cheese

Shaved Cauliflower Salad

Garbonzos, radishes,
yogurt

Starch

Choose One
Addt'l option - \$7 pp

Skin-On Mashed Potatoes

Roasted Baby Potatoes

Meyer lemons, scallions

Brown Rice

California golden raisins, almonds

Israeli Cous Cous Tabbouleh

Protein

Choose Two
Addt'l option - \$18 pp

Hanger Steak

Salsa verde

Mary's Chicken Breast

Harissa preserved lemon

Pork Belly

Orange chili sauce

Australian Baramundi

Veracruz sauce

Vegetable

Choose Two
Addt'l option - \$12 pp

Roasted Carrots

Yogurt

Roasted Fennel

Burnt orange aioli

Broccolini

Garlic, fresno peppers

Charred Cabbage

White sesame



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Intimate Dinner Package

Up to 50 people

\$190 Per Person



Three (3) Hours of Well Hosted Bar
(Optional to add on additional hours)

Passed Appetizer

Choose Three

Cold

Gazpacho Shot

FlatBread & Smoked Eggplant

Grape Tomato & Marinated Feta

Shrimp Ceviche Tostada

Almond Crusted Coachella Dates, Cotija

Hot

Crab Croquette

Garbonzo Fritter

Lamb Meatballs

Fried Avocado

Two-Bite Chicken Sopes

First Course

Choose One

Chicory Salad

Shaved carrots, chia seeds,
spicy anchovy dressing

Heirloom Tomatoes Salad

Feta cheese

Shaved Cauliflower Salad

Garbanzos, radishes, yogurt

Chorizo Wedge Salad

Jalapeño ranch

Second Course

Choose Two

Chicken Breast

Roasted carrots, preserved lemon,
smoked yogurt

Loch Etive Steelhead Trout

(Served medium)

Cannellini beans, watercress

Beef Short Rib

White cheddar grits, roasted fennel,
salsa verde

Australian Baramundi

Chorizo-saffron Israeli cous cous
(paella style)

King Trumpet Mushrooms

White cheddar grits, brussel sprouts,
crispy garlic, chili oil

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DESSERTS & MORE

Please inquire about our custom treats.
We might even have a donut wall, if that's your thing.



Retro Candy Bar | \$25 pp 50 person minimum

Includes
Neon gummy worms
Gummy bears
Classic assorted fruit slices
Ring Pops
Salt water taffy
Red Vines

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Beverage Packages

Well Bar

\$30 pp for the first hour, \$13 for each additional hour

Well-Vodka, Rum, Tequila, Gin, Whiskey
Beer - Calidad Mexican Style Lager, Wheat beer, IPA
Wine - Cabernet, Chardonnay
Sparkling
Assorted sodas & water station

Premium

\$45 pp for the first hour, \$14 for each additional hour

Grey Goose Vodka, Plantation White 3 Star Rum, Casamigos Blanco Tequila, Tangueray Gin, Maker's Mark Whiskey, Johnny Walker Black Scotch
Beer - Calidad, Stone Buenaveza, Racer 5 IPA, Maui Pineapple Mana Wheat
Wine (Choose Two) - Chardonnay, Cabernet, Rosé, Pinot Noir
Sparkling
Assorted sodas & water station

Bar Enhancements & Non-alcoholics

Spa Water - \$40 per gallon
Iced Tea - \$80 per gallon
Lemonade - \$80 per gallon
Hot Coffee- \$80 per gallon
Cold Brew Coffee - \$120 per gallon

Aqua Frescas (House Made) - \$120 per gallon
Horchata, Tamarindo, Melon, or Jamaica (non-alcoholic)

Specialty Cocteles - \$250+ per gallon
Margarita - El Jefe, El Dulce, Spicy Guava, Seasonal
Additional flavors & cocktail options upon request and pricing to vary.

Handcrafted Sangrias - \$200 per gallon
Sangria Roja or Sangria Blanco

Additional wines & beers available upon request and pricing to vary.

Hosted Beer, Wine, & Champagne Bar

\$20 pp for the first hour, \$10 for each additional hour

Beer - Calidad, Stone Buenaveza, Racer 5 IPA, Maui Pineapple Mana Wheat
Wine - Cabernet, Chardonnay
Sparkling
Assorted sodas & water station

Cash Bar

\$14 Well-Made Cocktail
\$19 Premium Brand Cocktail
\$12 White/Red Wine
\$8 Domestic Beer
\$5 Soft Drink (featuring Coca Cola products)
\$10 Mexican Coca Cola, Jarritos: Strawberry, Grapefruit, Orange
\$5 Bottled Water
\$12 Sparkling

Cash bar prices are non-inclusive of service charges & sales tax.

Hosted On Consumption

\$12 Well-Made Cocktail
\$18 Premium Brand Cocktail
\$12 White/Red Wine
\$8 Domestic Beer
\$5 Soft Drink (featuring Coca Cola products)
\$5 Bottled Water
\$12 Sparkling

Hosted bar prices subject to 23% service charge & current state sales tax & 3% health fee.

A \$175 bartender fee per bartender will be charged for all consumption, non-host, & one hour bar packages. A bartender fee will not be charged with the purchase of a hosted bar package of 2 hours or more.

Private Tequila or Mezcal Tasting
(Price upon request)



Bar Details



All packages include beer, wine, assorted regular & diet soft drinks, & water station. Other liquors & beers available upon request - pricing may increase with additional selections.

No shots, shooters, or doubles available.

All pool & lawn events require plastic glassware.

The number of bartenders will be determined by The Saguaro based upon proper service standards for the guaranteed attendance.

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