

ACE HOTEL
& SWIM CLUB
PALM SPRINGS

Banquet & Catering Menu

Breakfast Buffets

All buffets include orange juice, cranberry juice, apple juice and coffee station.

Continental

$35 per person

- Assorted mini breakfast pastries and muffins
- Sliced seasonal fruit and berries
- BYO parfait: greek yogurt, granola, and berries
- Assorted sliced breads
- Whipped butter, jam, and clover honey

(gluten free toast is available upon request)

Amigo Breakfast

$45 per person

- Sliced seasonal fruit and berries
- Assorted mini breakfast pastries and muffins
- Breakfast burritos with bacon, cheddar cheese, crispy potatoes
- Soyrizo scramble with caramelized onions, bell peppers, queso fresco
- Breakfast sausage patties
- Crispy sazonador potatoes with caramelized onions and peppers
- Salsa roja, guacamole, and sour cream

Starting Healthy

$40 per person

- sliced fruit and berries
- individual parfaits, greek yogurt, granola, seasonal berries
- oatmeal with honey, brown sugar, and slivered almonds
- egg white scramble with seasonal vegetables

Create Your Own Breakfast Buffet

$60 per person

CHOOSE TWO

- Assorted breakfast cereal, whole milk, oat milk, almond milk
- Individual assorted greek yogurt
- Sliced seasonal fruit and berries
- Assorted breakfast pastries and seasonal muffins

(gluten free toast is available upon request)

CHOICE OF ONE

- Traditional scrambled eggs with chives
- Individual seasonal quiche
- Egg white scramble with spinach, bell peppers, mushrooms, feta cheese
- Vegan scrambled eggs with seasonal vegetables and vegan cheese

(additional choice +$14/person)

CHOOSE ONE

- Cured smoked bacon
- Chicken sausage
- Pork sausage patties
- Plant-based breakfast sausage

(additional choice +$15/person)

CHOOSE ONE

- Crispy red potatoes with caramelized onions, bell peppers, and thyme
- Corned beef hash with yukon gold potatoes and onion
- Sweet potato and yukon gold succotash
- Golden hash browns

(additional choice +$12/person)

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Breakfast Enhancements

STEEL CUT OATMEAL
$12 per person
cinnamon, raisins, brown sugar, almonds

ASSORTED MINI PASTRIES
$8 per person

BREAKFAST BURRITOS
$15 per person
scrambled egg, potato, bacon, cheddar, guacamole, tortilla

BREAKFAST SANDWICH
$15 per person
bacon, scrambled egg, cheddar cheese, brioche bun

SCRAMBLED EGGS
$10 per person
add cheese for $3 per person

ADD A PROTEIN
$10 per person per protein
bacon, pork sausage patties, chicken sausage or plant based sausage patty

INDIVIDUAL PARFAITS
$10 per person
greek yogurt, seasonal fresh berries, local granola

ASSORTED BAGELS
$10 per person
plain cream cheese, chive cream cheese, berry cream cheese
add lox for $23 per person

PANCAKES
$12 per person
Choose One Pancake Flavor:
buttermilk, banana, chocolate chip, or blueberry
(Additional Flavor $7 per person)

Action Stations

$250 attendant fee per attendant. 2 hour minimum.
1 attendant per 50 guests required

Made to Order

OMELETS
$30 per person
- whole eggs, egg whites, ham, turkey, and chopped bacon
- tomatoes, onions, bell peppers, jalapenos, and shredded spinach
- cheddar, feta, and pepper jack

WAFFLES
$30 per person
- warm maple syrup, whipped cream, fresh berries, seasonal compote, whipped butter

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Breaks

Minimum of 12 guests

RECHARGE
- whole fruit
- fresh pressed juices
- individual assorted nuts

$12/person

NEED A BOOST
- individual hummus and erudite
- Chef's selection of trail mix, nuts, dried fruit & sweets
- pressed juice shots and assorted Red Bull

$20/person

SOMETHING LIGHT
- assorted individual parfaits
- sliced seasonal fruit
- granola
- protein bars

$20/person

DOUGHNUT WALL
- assorted gourmet doughnuts

$125/2 dozen

MEDITERRANEAN
- roasted hummus, tabouleh, olives, pita chips

$30/person

RETRO SNACKS
- assorted Pop Tarts, rainbow Fruit Roll-Ups, and Rice Krispy Treats
- glass bottle Coke and Sprite

$25/person

COOKIE BREAK
- assorted jumbo cookies
- whole milk and oat milk

$55/dozen

Break Enhancements

Charged individually

WHOLE FRUIT
$10 per person

FRUIT SKEWERS WITH HONEY YOGURT DIP
$60 per dozen

ASSORTED BAGELS AND CREAM CHEESE
$70 per dozen

ASSORTED INDIVIDUAL PARFAITS
$9 per person

ASSORTED SLICED FRUIT AND BERRY BOARD
$15 per person

ASSORTED INDIVIDUAL BAGS OF POTATO CHIPS, PRETZELS, AND POPCORN
$75 per dozen

INDIVIDUAL MIXED NUTS
$70 per dozen

ASSORTED CANDY BARS
$80 per dozen

ASSORTED PROTEIN BARS
$75 per dozen

ASSORTED GRANOLA BARS
$55 per dozen

FUDGE BROWNIES
$60 per dozen

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Lunch Buffets

From the Deli
$60 per person

- arugula salad with seasonal berries, crumbled goat cheese, slivered almonds, and citrus vinaigrette
- roasted turkey, medium rare roast beef, black forest ham, genoa salami. and mortadella sliced cheddar, swiss. cheese
- sliced sourdough, 9 grain, rye bread, bibb lettuce. sliced tomato, and shaved onion, mustard, ketchup, mayo
- pasta salad and house made ranch chips
- chocolate chip cookies

(gluten free bread available upon request)

Fajitas
$75 per person

- chopped romaine with grilled corn, queso fresco, diced tomatoes, crispy tortillas, chipotle ranch and cilantro lime vinaigrette
- carne asada, chicken tinga, and julienne grilled portobello mushrooms with caramelized peppers and onions
- cilantro lime rice, borracha beans. flour and corn tortillas
- tortilla chips, salsa roja, guacamole, and sour cream
- warm churros, caramel and Mexican chocolate dipping sauce

All Wrapped Up
$70 per person

- mixed greens, shredded carrots, heirloom cherry tomatoes, sliced red onion, cucumber, radish, house vinaigrette
- shaved turkey wrap with sundried tomato aioli, arugula, and crumbled goat cheese
- medium rare roast beef, horseradish cream. bibb lettuce. sharp cheddar, brioche bun
- salami, mortadella, black forest ham, provolone, pesto mayo, shredded lettuce, beefsteak tomato, ciabatta bun
- vegetable wrap, shaved cucumber, roasted bell pepper, sliced tomato, baby rocket, hummus, balsamic vinaigrette
- macaroni salad
- fudge brownies

(gluten free bread available upon request)

Backyard Grill
$75 per person

- garden salad with mixed greens, seasonal vegetables, ranch and balsamic vinaigrette
- beef burger, turkey burger, and impossible burger
- bibb lettuce, sliced tomato, and shaved red onion
- brioche buns
- ketchup, yellow mustard, and mayonnaise
- pickle chips, potato salad, and buttered corn on the cobb
- assorted cupcakes

(gluten free bread available upon request)

Superfood Lunch Buffet
$80 per person

- artisan greens salad with walnuts, blueberries, red grapes, avocado, and citrus vinaigrette
- seared salmon with kale lemon pesto
- grilled chicken breast with sauce caponata
- farro and quinoa with mushrooms, roasted tomatoes, and spinach
- honey roasted sweet potatoes
- charred broccolini with olive oil and fresh herbs
- gluten free chocolate torte and carrot cake

Boxed Lunches
$30 per person (to-go only)

CHOOSE TWO

additional choice $10 per person

- each includes apple, potato chips. chocolate chip cookies
- shaved turkey wrap with sundried tomato aioli, arugula, and crumbled goat cheese
- medium rare roast beef, horseradish cream, bibb lettuce, sharp cheddar, brioche bun
- salami, mortadella. black forest ham, provolone, pesto mayo, shredded lettuce, beefsteak tomato, ciabatta bun
- vegetable wrap, shaved cucumber, roasted bell pepper. sliced tomato, baby rocket, hummus, balsamic vinaigrette

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Dinner Buffets

Off the BBQ
$90 per person

- chopped romaine salad with charred corn, roasted bell peppers, diced tomatoes, smoked gouda, crispy shallots, and smoky ranch or honey shallot vinaigrette
- corn bread with whipped honey butter
- house made brisket with vinegar bbq sauce
- bone in bbq chicken with carolina gold bbq sauce
- pulled bbq jack fruit
- baked mac and cheese with buttered panko
- green beans with crispy bacon and caramelized onions
- chocolate cake and pecan pie

Chop House
$100 per person

- iceberg lettuce with cherry tomato, shaved red onion, crumbled point reyes blue cheese, chopped pepper bacon, ranch or balsamic vinaigrette
- sliced teres major with red wine reduction and crispy onions
- 6oz pan seared statler chicken breast with chicken demi glace
- braised beet steak with goat cheese, fig balsamic glaze, and sour cream
- caramelized shallot mashed potato, heirloom carrots, and crispy maple pancetta brussel sprouts
- NY cheesecake and chocolate mousse cake

Refined
$120 per person

- baby gem lettuce with roasted tomatoes, pickled onions, cucumber, radish, and vinaigrette
- crispy pork belly with blueberry gastrique
- pan seared bass with tarragon vinaigrette and roasted tomatoes
- braised lentils, hen of the woods mushrooms, and crispy brussels sprouts with balsamic glaze
- roasted root vegetables with herb butter
- assorted mini desserts

California Buffet
$115 per person

- baby spinach with medjool dates, point reyes blue cheese, toasted walnuts, and champagne vinaigrette
- tea poached salmon with citrus fennel slaw
- cornish game hen with blueberry gastrique
- teres major with tarragon demi-glace, and sundried tomato pesto
- tri-color quinoa with smoked tofu, ponzu and green onions
- grilled seasonal vegetables
- roasted heirloom potatoes with chimichurri
- lemon cake and blueberry pie

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Hors D'Oeuvres

Cold

- caprese skewers with cherry tomato, mozzarella cheese, and basil balsalmic reduction $144/dozen
- bruschetta with heirloom tomato, fig vinegar, and micro basil $144/dozen
- shrimp cocktail shooter $168/dozen
- prosciutto wrapped cantaloupe spoon with balsamic glaze, chevre mousse, and micro basil $168/dozen
- white fish ceviche with lime, avocado, and micro cilantro $168/dozen
- mini ahi poke cone, avocado mousse, tobiko $168/dozen

Hot

- mini grilled cheese on sourdough with aged cheddar and tomato jam $144/dozen
- black bean empanada, lime crema $144/dozen
- vegetable samosa, seasonal chutney $144/dozen
- bacon wrapped medjool dates $168/dozen
- coconut shrimp with sweet chili sauce $168/dozen
- mini beef wellington with bordelaise $168/dozen

Action Stations

$200 attendant fee per attendant. 2 hour minimum. 1 attendant per 50 guests required

Poolside Grill
(CHOOSE 2)
$55 per person

- homemade ranch chips, potato salad
- ketchup, mustard, mayonnaise, brioche buns
- tomato, butter lettuce, red onion, pickles
- sliced cheddar and swiss

CHOICE OF TWO PROTEINS:
- 6oz brisket chuck burgers
- all beef jumbo hot dogs
- turkey burger
- plant protein burger
- cheddar bratwurst, sauerkraut

House Smoked Brisket Carving Station
(EACH SERVES 30)
$550

- assorted bbq sauces, potato salad, and fluffy biscuits

Prime Rib Carved To Order
(EACH SERVES 30)
$700

- au jus, dijon mustard, horseradish cream, and dinner rolls

Harissa Roasted Carnival Cauliflower Carving Station
(EACH SERVES 5)
$20

- chimichurri and romesco

Made To Order Pasta Station
$40 per person

- cavatappi and linguini pasta
- marinara and alfredo sauce
- shrimp, diced chicken
- spinach, heirloom tomatoes, caramelized onions, asparagus, and mushrooms
- grated parmesan or chili flakes

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Beverages



Bar Packages

$250 fee per bartender. 2 hour minimum. 1 bartender per 75 guests required. Includes non-alcoholic beverages (Assorted Coca-Cola Products and sparkling and still waters). Does not include tableside wine service, shots, shooters or doubles.

Open

CLASSIC BEER & WINE BAR

$35 per person for 2 hours, $15 per person for each additional hour

- Imported, domestic, and craft beer
- Zardetto Prosecco, Josh Cellars Sauvignon Blanc, Josh Cellars Chardonnay, Josh Cellars Pinot Noir, Josh Cellars Cabernet

PREMIUM BAR

$65 per person for 2 hours, $20 per person for each additional hour

- Imported, domestic, and craft beer
- Zardetto Prosecco, Josh Cellars Sauvignon Blanc, Josh Cellars Chardonnay, Josh Cellars Pinot Noir, Josh Cellars Cabernet
- Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Espolon Blanco, Montelobos Mezcal, Jim Beam Black Bourbon, Dewars 12 Scotch

DELUXE BAR

$75 per person for 2 hours, $25 per person for each additional hour

- Imported, domestic, and craft beer
- Curated Wine
- Sprinter Seltzers
- Grey Goose Vodka, Gray Whale Gin, Bacardi Silver, Patron Silver, 818 Reposado, Ilegal Mezcal, Woodford Reserve Bourbon, Monkey Shoulder Scotch

Consumption

CLASSIC BEER & WINE BAR

$12 beer; $16 wine

- Voltaire Sparkling Wine
- De Stefani Sauvignon Blanc
- Eola Hills Pinot Noir
- imported & domestic beer

PREMIUM BAR

$12 beer; $16 wine; $20 premium brand cocktail

- Imported, domestic, and craft beer
- De Stefani Rose Prosecco, Eola Hills Chardonnay, deLorimier Cabernet Sauvignon
- Grey Goose Vodka, Bombay Saphire Gin, Bacardi 8 Years, Patron Silver, Patron Reposado, Ilegal Mezcal Joven, Elijah Craig Bourbon, High West Double Rye, Monkey Shoulder Scotch, Jameson Irish Whiskey, D'usse Cognac
- The Hemingway Daiquiri, Aperol Spritz, Gin Rickey, Elderflower Vodka Lemonade, Lemon & Rosemary Margarita, Havana Cocktail

DELUXE BAR

$12 beer; $12 seltzers; $20 wine; $24 deluxe brand cocktail

- Imported, domestic, and craft beer
- Voltaire Sparkling Wine, De Stefani Sauvignon Blanc, Eola Hills Pinot Noir
- Smirnoff Vodka, Prairie Sapphire Gin, Bacardi Rum, Cazadores Blanco, Amaras Verde Mezcal, Evan Williams Bourbon Dewars 12 Scotch, Jameson Irish Whiskey
- imported & domestic Beer
- Tequila Sunrise, House Margarita, Black Russian, Cuba Libre, Kir Royale, Cosmopolitan, Gimlet

Beverages

Batched Cocktails

MARGARITA (serves 20 drinks)
$400 per gallon
Cazadores Tequila, curacao, agave, lime juice

APEROL SPRITZ (serves 20 drinks)
$300 per gallon
Aperol, Voltaire Sparkling Wine, soda water, orange slice garnish

THE ACE OF PALMS (serves 20 drinks)
$450 per gallon
Bacardi 8 Dark Rum, Campari, pineapple juice, lime juice, Demerara syrup (or plain simple syrup), pineapple slice garnish

THE DESERT SUNSHINE (serves 20 drinks)
$475 per gallon
Grey Goose vodka, cucumber, pineapple, mint, sprig of mint garnish

N/A Beverage Package

UNLIMITED BEVERAGES
$35 per person for 8 hours
coffee (regular and decaf), assorted hot teas, assorted Coca-Cola products, water station

A La Carte

ASSORTED COCA-COLA PRODUCTS
$9 per soda

ICED TEA OR LEMONADE
$90 per gallon

COFFEE (REGULAR OR DECAF)
$105 per gallon

ASSORTED HOT TEAS
$95 per gallon

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