



DESERT SPRINGS

A JW MARRIOTT™ RESORT & SPA

PALM DESERT

Presents...

Joy

Your Dream Wedding

BY MARRIOTT

The Romance Package

Simple elegance to a spectacular once in a lifetime occasion,
Your Personal Certified Wedding Planners will assist you
in creating the wedding of your dreams.
Every detail will be embraced with style

2010



DESERT SPRINGS
A JW MARRIOTT™ RESORT & SPA
PALM DESERT

The Romance Package

Our complete wedding package includes:

Ceremony Site Arrangements

Bride's Preparation Room

Elegant One-Hour Hors d'Oeuvre Reception

Candlelit Linens

Specialty Three-Course Dinner

Four Hour Hosted Premium Bar

Champagne or Sparkling Cider Toast

Traditional Cake Cutting Ceremony

Sweetheart, Round Banquet, Cake and Guest Book Tables

Votive Candles for the Dinner Tables

Entertainment Staging

Dedicated Resort Wedding Planner for your Wedding Day

Complimentary Accommodations for the Bride and Groom for the Evening
(Based Upon Availability)

Upon signature of your contract
You will be given an exclusive gift from the Beverly Clark Collection
(Based Upon Availability)

Bridal Preparation Room

Spend the day relaxing and preparing for your special moment in your private changing room
(Based upon Availability)

Certified Wedding Planner for the Day of the Wedding

Our dedicated Certified Wedding Planner will assist with your ceremony and reception details, while at the Resort

The Wedding Ceremony

Experience the Romance of the JW, as Bride and Groom at one of our scenic, outdoor locations – a beautiful setting for your dream moments to begin

As the Bride, you will arrive in style by your own private boat to The Pointe

Included:

Bride's arrival by Boat to "The Pointe"

White Garden Chairs

Elevated Ceremony Stage

Gift and Guest Book Tables

Resort Candlelit Linens

White Garden Lattice Arch

Resort Umbrellas

Wireless Lavalier Microphone and Sound System for the Celebrant or Officiant

The Cocktail Reception

Immediately following the Ceremony,
while you are completing your wedding photos,
Our staff will host your guests at a private hors d'oeuvres and cocktail reception

(Choice of 4 Passed Items or Domestic & International Cheese
Artesian Display and 2 Passed Items)

White-Gloved Butler Service
Chef's Selection of Assorted Deluxe
Canapés & Hors d' Oeuvres

Chilled Tandoori Chicken Bite
Grilled Pita Chip and Spicy Mango Yogurt

Beef Tenderloin
with Caramelized Onion and Stilton Bleu in Spoon

Seared Ahi Tuna
with Wasabi and Tobiko Caviar in Spoon

House-Made Roasted Vegetable Lollipop
with Spicy Dipping Sauce

Fig and Goat Cheese
Flat Bread

Chicken Skewer with Ginger,
Five Spice and Peanut Sauce

Spring Roll
Asian Vegetables and Spices
in a Crispy Wrap with Sweet and Sour

Domestic and International Artisan Cheese Display
Humboldt Fog, Manchego, Fiscalini Bandoge Cheddar, Matos St. George,
Red Hawk, Gouda with Jalapeno, Dry Jack Monterey
and MT Tam Cow Girl with Honey Comb,
Artisan Bread, Lavosh and Nuts

Hosted Bar

Hosted Premium Cocktails for a four-hour period
(Does Not Include Wine Service at the Dinner Tables)

* Each Additional Hour Charged at \$15.50++ per person, per hour

Champagne Toast

Following your Grand Entrance and in preparation
for the Best Man's Toast, the staff will pour your choice of either House
Champagne or Sparkling Cider to your guests

Plated Three-Course Dinner

Includes Choice of Starter, Selection of Breads with Sweet Dairy Butter,
Entrée, Dessert, Wedding Cake and Coffee Service to include
Starbucks Coffee and Starbucks Decaffeinated Coffee and an
Assortment of International and Herbal Teas

Starters

Select one from the following:

Sweet Potato Bisque with Chorizo En Croute

Hand Roll Crab Cake

Chive Oil and Grilled Meyer Lemon Remoulade

Arugula

Arugula, Romaine Heart, Teardrop Tomatoes, Dry Cherries
and Walnut with Balsamic Shallot Vinaigrette

Bibb and Baby Green

Grape Tomatoes, Cucumber and Carrots with Citrus Vinaigrette

Petite Paires

Frisée, Watercress, Arugula, Poached Baby Pear, Saga Bleu and
Candied Walnuts with Port Wine Vinaigrette

Dinner Entrees

Select one from the following:

Filet & Pacific Seabass
Roasted Potato and Celery Root Mash, Broccolini,
Baby Carrots with Bordelaise Demi and Citrus Beurre Blanc

Filet Mignon
8oz Center Cut Filet Mignon with Skillet Fried
Fingerling Potatoes, Cipollini Onions, Wild
Mushrooms and Spinach with Sherry Reduction

Pan Seared Halibut
Pea Puree, Pea Tenders Oil,
Roasted Herb and Gnocchi

Wild Mushroom Strudel
Wilted Mustard Greens and Roasted Red Pepper
Salsa with Yellow Tomato Coulis

Herb Crusted Bone In Chicken
Mushroom and Potato Hash, Jumbo
Asparagus and Shallot Pan Jus

Chicken Wellington
in Puffed Pastry Shell with Mushroom
Duxelle Chardonnay Sauce

Specialty Desserts

Select one from the following:

Dark, Milk and White Chocolate Pyramid
Passion Fruit Coulis and Vanilla Cream

Vanilla Crème Brulee
Assorted Berries and Orange Madeline

Dark Chocolate Bombe,
Soft Caramel Center, Cinnamon Anglaise
with Cocoa Bean Tuile

Milk Chocolate Espresso Mousse Dome
Lady fingers and Bailey's Center

Lemon Chiboust
Macerated Strawberries, Vanilla Bean Crème
and Sesame Seed Nugatine

Cake Cutting Ceremony

Catering Staff to Slice and Serve a Traditional Resort Wedding Cake

Bride's Own Choice of Cake Design

Select one of the Following Flavors:

White, Yellow Sponge, Marble, Dutch Chocolate,
Mocha, Banana, Lemon or Carrot & Spice

Select one of the Following Fillings:

Chocolate Mousse, Chocolate Ganache, Raspberry Mousse, Lemon Chantilly,
Pastry Cream, Vanilla Custard, Cream Cheese or Whipped Dairy Cream

**Fresh Seasonal Fruit Fillings – Strawberry, Raspberry, Banana or Peach

**Fondant or Marzipan Frosting

** Denotes Additional Price for Specialty Cakes, Frostings and Fillings

\$4 Additional Per Person

Bridal Accommodations for the Evening

Following an evening of dancing to the sounds of your own Band or DJ,
adjourn to your private Resort accommodations together as Husband and Wife
(Based on Availability)

The Romance Package Price List

* Package Prices are Based upon a 125 Person Minimum*

Chicken - \$185

Strudel - \$185

Pan Seared Halibut - \$195

Filet Mignon - \$205

Filet and Seabass Duo - \$215

* Choice of two entree items- Highest Package Price prevails
Client must provide entrée cards for each guest

*In arranging for a private wedding, the attendance must be specified and communicated to the Resort by 12:00pm, seventy-two (72) business hours in advance and may not be less than your contracted number.

The number will be considered a guarantee, not subject to reduction and charges will be made accordingly.

The Resort cannot be responsible for identical services to more than three percent (3%) over the guarantee for parties up to 500.

Guarantees for Sunday, Monday and Tuesday are due by 12:00pm the preceding Friday.

If a guarantee is not given to the Hotel by 12:00pm, it is our policy to set 3% above the expected number and the charge will be based upon your expected attendance or the actual number of guests served, whichever number is higher.

Additional Enhancements

Celebrant or Officiant - \$1,050

Wrought Iron Arch - \$125 each

Illuminated Aisle Vases - \$25 each

Ivory Balustrades - \$25 each

Rose Pedal Runner - \$125

Chair Covers - \$20 to \$50 per Chair

Ivory Roman Columns- \$25-\$50 each

Specialty Floor Length Tablecloths - \$35 to \$75 per Table

Floral Decor for Arch, Tulle Scalloped Bows on Aisle
and White Center Aisle Runner - \$1000 Total Package

Existing Trees enhanced with Twinkle Lights
and Ambient Lighting on Archway for Ceremony - \$1500

Security Officer- Four Hour Minimum - \$40 per Hour

Additional Electrical - \$500 per 100-Amp Circuit

Specialty Lighting - Additional Cost per Quotation

Wine Service - Priced Per Bottle Selection

*Specialty Menu Options Available - Price Per Quotation

Specialty Plate Design - \$2 per plate

Sorbet Service - \$7 per person

Let us assist you in fully planning your Wedding Day:

Beverly Clark Elite Collection

Wedding Accents – Unity Candle, Toasting Glasses, Guest Book
Cake Knife and Server Set, Cake Top, Bridesmaids Gifts, Bridal Gifts

* Invitation and Place Cards

*Menu Cards

* Escort Cards

* Celebrant, Minister or Priest

* Floral Designs

* Specialty Linens

* Entertainment

* Wedding Favors

Rehearsal Dinner Packages

Honeymoon Packages

Bridal Party Spa Event/Golf Tournament

(See Your Certified Wedding Planner for Pricing)

Let Us Reward You with Our Marriott Rewards Program

Marriott Visual Productions

Video Presentations Services Available

Entertainment Packages Available

Bands, Disc Jockey, Pianist or Harpist

* Please ask your Certified Wedding Planner for Price Quotes

Catering Terms and Conditions

THANK YOU FOR THE OPPORTUNITY TO SERVE YOU. ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL, AND THE FOLLOWING CONDITIONS.

Audio Visual

Marriott Visual Presentations provides complete in-house services and audio-visual equipment. Orders may be placed through your Catering Event Manager.

Availability

Access to your function room prior to the scheduled event time, for the purpose of decoration, etc., is subject to availability and may incur an additional charge. Normal access is one hour prior to scheduled function time

Alcoholic Beverages

If alcoholic beverages are to be served on the Hotel premises (or elsewhere under the Hotel's alcoholic beverages license), the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. In addition, the Hotel may refuse alcoholic beverage service to any person who in the Hotel's judgement appears intoxicated.

Decorations

All decorations incorporating candles must meet with the approval of the Riverside County Fire Department. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substances unless the Catering Event Office gives approval. Fog machines and open flames are prohibited. You must have all diagrams and materials approved by the Riverside County Fire Marshall, ten days prior to the event. Firewatch cost is \$80 per hour with a 4-hour minimum.

Electrical

Please share your decor and entertainment plans with your Catering Event Manager to ensure proper electrical needs. Your Catering Event Manager will then be able to determine your related charges that will be charged to your master account.

Firewatch

Items cooked to order indoors require a Firewatch; cost is \$80 per hour with a 4-hour minimum.

Food and Beverage

Current prices are indicated on the enclosed menus. We will make every effort to adjust Menus to conform to religious or dietary preferences. No food or beverage, alcoholic or otherwise, shall be brought into the Hotel by the patron or attendees from outside sources without special permission of the Hotel. The Hotel reserves the right to make a charge for such services. Prices are subject to change without notice. This menu does not represent a contract.

A CURRENT 24% TAXABLE SERVICE CHARGE AND A CURRENT 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD, BEVERAGE AND RENTAL

Catering Terms and Conditions (Continued)

Guarantees

In arranging for private functions, the attendance must be specified and communicated to the Hotel by 12:00 p.m. seventy-two (72) Business hours in advance. This number will be considered a guarantee, not subject to reduction and charges will be made accordingly. The Hotel cannot be responsible for identical services to more than five percent (5%) over the guarantee for parties up to 500, parties over 500, three percent (3%). Guarantees for Sunday, Monday and Tuesday are due by 12:00 p.m. the proceeding Friday. If a guarantee is not given to the Hotel by 12:00 p.m. it is our policy to set 3% above the expected number and the cost will be based on our expected attendance or the actual number of guests served, whichever is higher.

Labor Charges

A Bartender fee of \$200 per bar will be applicable for your event. Additional carvers, station attendants, food or cocktail servers are available at \$200 fee each (4-hour maximum). Each additional hour is \$50 per hour.

Food Tasting

Food Tastings are done for weddings and Social Events the first Saturday of the Month based on hotel space availability. Tastings are complimentary and limited to definite plated lunch and plated dinner events with signed contract and first deposit received by hotel. Please notify your Catering Event Manager if you are interested in attending at least (2) weeks prior. A maximum of (2) people in attendance from each event. Tastings need to be at least (30) days prior to events, since menu selections need to be arranged 30 days prior. The foods tasted at the tasting are limited to Platted Courses-Appetizers, Salad, Entrée, and Desserts. Hors d'Oeuvres, Buffets, and Reception Food will not be tasted.

Liability

The hotel cannot be liable for items left unattended in rooms. This is especially important with High Tech equipment which nationally has a high theft rate ie: laptop computers, VCR's, cell phones and other personal items. The Hotel recommends that you have security for your meeting rooms.

Linen

The hotel offers a variety of linen colors to select from. Specialty linens are available at an additional charge. Please consult your Catering Event Manager for inventory and availability.

Palm Desert.

Music

Recommendations for orchestras and entertainment are available through the Catering Event Office. Pianos are available at an additional cost. City ordinance requires outdoor music to stop by 10:00 p.m. All Outdoor music must have city permit, if the client books the entertainment directly they are solely responsible for obtaining the permit from the city of

A CURRENT 24% TAXABLE SERVICE CHARGE AND A CURRENT 8.75% SALES TAX WILL BE APPLIED TO ALL FOOD, BEVERAGE AND RENTAL

Catering Terms and Conditions (Continued)

Outside Vendors

All outside vendors, such as florists, production, entertainment, lighting, sound and audio visual companies must contact your Catering Event Manager to review their arrangements at least 2 weeks in advance of your event. Vendors must agree to comply with all Hotel requests. When contracting with your vendor, please inform them that fog machines and open flames are prohibited. Please also verify power needs, as there will be additional costs involved that you will be responsible for paying. Vendors must supply the Hotel with copies of Workers Compensation Insurance, Business License and Proof of \$2,000,000 Liability Insurance with Desert Springs JW Marriott Resort & Spa and Marriott International named on the policy as Additional Insured, a minimum of ten days prior to arrival. a minimum of ten days prior to arrival. All decorations incorporating candles must meet with the approval of the Riverside County Fire Department. The Hotel will not permit the affixing of anything to the walls, floors, or ceiling of rooms with nails, staples, tape, or any other substances unless the Catering Office gives approval. You must have all diagrams and materials approved by the Riverside County Fire Marshall a minimum of ten days prior to the event. Firewatch cost is \$80 per hour with a 4-hour minimum.

Seating

Seating will be at round tables of (10) people each, unless otherwise requested. Special seating diagrams with numbered tables are available if there is to be assigned seating. An additional Labor Fee will be added for seating variations of less than (10) people per table seat. Food or cocktail servers are charged at \$200 each (4-hour minimum). Each additional hour is \$50 per hour per server.

Service Charge and State Sales Tax

Service Charge and State Sales Tax will be added to the cost of all food, beverages and room rental. Current charges include a taxable 24% Service Charge and 8.75% State Sales Tax (California State Board of Equalization Regulation No. 1603). Please Note: Sales Tax is regulated by the State and is subject to change without notice.

Split Entrees

Split Plated Entrees require a minimum of (50) Guests and the higher entrée price prevails.

Storage/Drayage

Due to fire regulations, Hotel public areas and service hallways cannot be used for storage of supplies or equipment by customers or contractors. Per California Law all fire regulations must be adhered to. Hotel is not responsible for items left in the function room.

ALL OF US AT DESERT SPRINGS JW MARRIOTT RESORT & SPA
LOOK FORWARD TO MAKING YOUR EVENT A WONDERFUL MEMORY!