

2024-2025



**Ace Hotel & Swim Club
Dinner & Reception
Catering Menu**



STREET TACO BUFFET

\$80 per person

BEANS - choose 1

Refried Beans vegan

Black Beans vegan

Pinto Beans vegan

RICE - choose 1

Cilantro & Lime vegan

Spanish Rice vegan

TOPPINGS

corn & flour tortillas, tortilla chips, queso fresco, roasted salsa, cilantro, onions, limes

ADD ON GUACAMOLE - \$6 per person

ADD ON A SALAD - \$10 per person

served at the buffet or family style

Farm Greens Salad vegan

tomato, shallot, red wine vinaigrette

Chopped Salad

lil gem, lime vinaigrette, cherry tomatoes, house cucumber, red onion, queso fresco

TACO FILLINGS

ADD A 4TH FILLING FOR \$12 PER PERSON

Herb & Citrus Marinated Mahi Mahi

Grilled Shrimp

Beef Fajitas

Barbacoa

Adobo Chicken

Chicken Fajitas

Carnitas

Roasted Corn & Squash Medley vegan

Soyrizo & Potatoes vegan

Achiote Grilled Tofu vegan



DESERT DINNER BUFFET

\$85 per person

SALADS - choose 1

UPGRADE TO FAMILY STYLE FOR \$3 PER PERSON

Arugula Salad

lemon goat cheese, seasonal fruit, almonds, fig balsamic reduction, local olive oil

Chopped Salad

lil gem, lime vinaigrette, cherry tomatoes, house cucumber, red onion, queso fresco

Caesar Salad

little gem, meyer lemon, grana padano, croutons

Farm Greens Salad vegan

tomato, shallot, red wine vinaigrette

SIDES - choose 2

Roasted Agave Baby Carrots vegan

Roasted Herb Vegetables vegan

Yukon Mashed Potatoes

Roasted & Smashed Fingerling Potatoes vegan

Mac & Cheese

cavatappi, mornay, aged yellow cheddar, provolone

MAINS - choose 2

ADD A 3rd MAIN FOR \$12 PER PERSON

Grilled Hanger Steak

chimichurri, pink peppercorn

Roasted Chicken

chicken jus, lemon, herbs

Salmon Citrus Pesto

charred lemon vinaigrette

Pesto Fettuccine

pesto, parmesan, squash

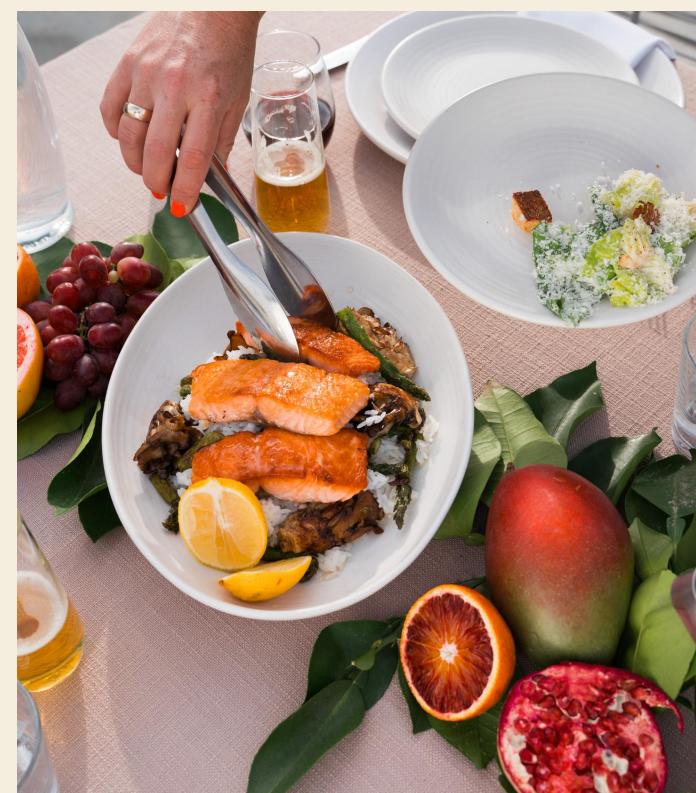
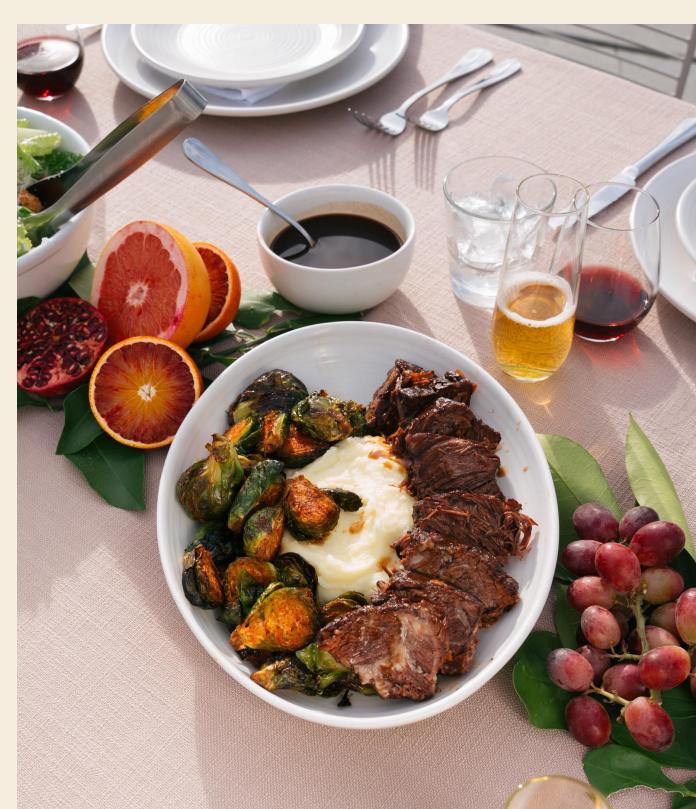
Adobo Marinated Tofu vegan

sesame seeds, green onions

BBQ Pulled Shiitake vegan

crispy polenta, marinated tomato, chives





CHEF' S PLATED DINNER

\$115 per person

STARTER - included

Rosemary Dinner Rolls

cultured butter, maldon salt

SALADS - choose 1

ADD A 2nd SALAD FOR \$10 PER PERSON

Farm Salad vegan

harvest blend, cherry tomatoes, shallot, red wine vinaigrette

Caesar Salad

little gem, meyer lemon, grana padano, croutons

Arugula Salad

lemon goat cheese, seasonal fruit, almonds, fig balsamic reduction, local olive oil

Sesame Ahi Tuna

grilled escarole, harvest blend, pickled daikon, ginger, tobiko, lemon vinaigrette



ENTREE- choose 2

ADD A 3rd OPTION FOR \$20 PER PERSON

U-10 Scallops

creamy polenta, chinese broccoli, picio pepper sauce, charred lemon

Blackened Mahi Mahi

orzo, artichoke, sun dried tomato, basil, local olive oil

Chicken Piccata

yukon gold mash, carrots au gratin, chicken demi, chervil

Filet

crispy shoestring fries, charred broccolini, mitake, chasseur sauce

Tomahawk Short Rib

yukon mash, crispy brussels, agro dulce, green peppercorn demi



FAMILY STYLE DINNER

\$95 per person

SALADS - choose 1

Arugula Salad

lemon goat cheese, seasonal fruit, almonds,
fig balsamic reduction, local olive oil

Chopped Salad

lil gem, lime vinaigrette, cherry tomatoes,
house cucumber, red onion, queso fresco

Caesar Salad

little gem, meyer lemon, grana padano, croutons

Farm Greens Salad vegan

tomato, shallot, red wine vinaigrette



MAINS - choose 3

Braised Beef Short Ribs

yukon mash, brussel sprouts, red wine glaze

Hanger Steak

roasted fingerling potatoes, broccolini, bordelaise

Pan Roasted Bass

cauliflower puree, roasted patty pan squash,
meyer lemon aioli

Alaskan Salmon

jasmine rice, asparagus, maitake,
lemon beurre blanc

Roasted Jidori Chicken

parsnip puree, roasted agave carrots, chicken jus

Airline Chicken Breast

parmesan mash, charred corn, chicken jus

Fettuccine

pesto, parmesan, squash

Fried Tofu vegan

couscous, mushroom, peppers, green goddess

BBQ Pulled Shiitake vegan

crispy polenta, marinated tomato, chives

ADD BREAD SERVICE- \$6 PER PERSON

Rosemary Dinner Rolls

cultured butter, maldon salt

PASSED APPETIZERS

Ahi Tuna - \$80 per dozen

crispy wonton skin, avocado mousse

Bacon Wrapped Date - \$75 per dozen

Ricotta, smoked bacon

Beet Falafel - \$70 per dozen vegan

coconut tzatziki, mint

Beef Skewers - \$80 per dozen

red wine glaze, chives

Beef Wellington - \$85 per dozen

mushroom duxelles, butter puff pastry, bordelaise

Caprese Skewer - \$85 per dozen

balsamic vinegar, basil, fresh mozzarella

Chicken Gyoza - \$75 per dozen

sweet & spicy chile soy sauce

Charcuterie Skewers - \$75 per dozen

cured meat, aged cheese, grape, wild honey

Coconut Shrimp - \$85 per dozen

sweet & spicy chile soy sauce

Mini Grilled Cheese - \$70 per dozen

sourdough, blend of cheeses, roasted tomato

Mini Crab Cakes - \$85 per dozen

house remoulade

Mushroom & Gruyere Toast Point - \$80 per dozen

caramelized onion

Salmon Ceviche Tostada - \$80 per dozen

avocado, serrano, cilantro

Spinach Spanakopita - \$75 per dozen

fresh spinach, zesty feta cheese

Vegetable Tostada - \$75 per dozen vegan

pickled vegetables, black beans, cabbage, tomatillo hot sauce

Vegetable Samosas - \$75 per dozen

potatoes, peas, onions, curry seasoning



DESSERTS, STATIONED APPETIZERS, & LATE NIGHT SNACKS

Hummus & Market Vegetables - \$10 per person
crudité, hummus, lavash crackers

Meat & Cheese Platter - \$35 per person
assortment of artisan cheeses, cured meats. lavash
crackers, fresh fruit

Beef Sliders - \$9 per person
secret sauce, cheddar, caramelized onion

Fried Chicken Sliders - \$9 per person
cabbage slaw, morita aioli, pickle, onion

Grilled Cheese - \$9 per person
sourdough, blend of cheeses, roasted tomato

BBQ Pulled Shiitake Slider - \$10 per person
cabbage slaw, pickles **vegan**



Popcorn Chicken - \$9 per person
buttermilk dressing

Tater Tots - \$8 per person

Onion Rings - \$8 per person

Chocolate Chip Cookies - \$40 per dozen

Ice Cream Sandwiches - \$120 per dozen
chocolate chip cookie with vanilla ice cream

Churros - \$36 per dozen

S'mores - \$36 per dozen
only available at The Commune

Junior's Mini Cheesecakes - \$120 per dozen
classic or raspberry swirl

Outside Dessert Fee - \$3.50 per person





HOSTED BARS

unlimited consumption, priced per person
Does not include tableside wine service, shots,
shooters or doubles

BEER, WINE & LIQUOR BAR

includes six liquors, two beers,
three wines, non-alcoholic beverages

STANDARD TIER

2-hours: \$46 per person
3-hours: \$56 per person
4-hours: \$76 per person
5-hours: \$86 per person
6-hours: \$100 per person

CRAFT TIER

2-hours: \$62 per person
3-hours: \$74 per person
4-hours: \$84 per person
5-hours: \$98 per person
6-hours: \$114 per person

UNDER 21 BEVERAGE PACKAGE - \$13

includes iced tea, lemonade, sodas, water station

CONSUMPTION BAR

pay per drink.
subject to a bartender fee of \$250 per 60 guests

WINE

Standard - \$14
Craft - \$16
Corkage Fee - \$25 per bottle

BEER/HARD SELTZERS

Standard - \$8
Craft - \$10
Non-Alcoholic - \$10

LIQUOR

Standard - \$14
Craft - \$16

NON-ALCOHOLIC BEVERAGES

Sodas, Sparkling Water - \$5
Iced Tea or Lemonade - \$40 per gallon
Stumptown Hot Coffee - \$60 per gallon
Stumptown Cold Brew - \$80 per gallon
Rishi Hot Tea - \$60 per gallon

STANDARD WINE

RED

Delta 2021

Pinot Noir

Delta 2021

Cabernet Sauvignon

WHITE

Ryan Patrick

Naked Chardonnay

Sassi

Pinot Grigio

ROSE

La Fouquette 2020

grenache, rolle,
cinsault

SPARKLING

Campo Viejo

Cava



CRAFT WINE

RED

Valravn 2019

Cabernet Sauvignon

Trisaetum 2019

Pinot Noir

WHITE

Domaine Fabrice 2014

Chardonnay

Jean-Jacques Auchere 2019

Sauvignon Blanc

ROSE

Clos Alivu 2021

Nielluccio

SPARKLING

Crémant D'Alsace Brut NV

Pinot Noir

BEERS, CIDERS & HARD SELTZERS

STANDARD

Stone IPA
Calidad Mexican Lager
Fremont Sky Kraken Hazy Pale Ale
Brewery X Hard Seltzers
Partake Non-Alcoholic Beer

CRAFT

Fremont Pilsner
Bodega Buena Suerte Lager
Societe Harlot Blonde Ale
Hard Apple Cider
Brewery X Hard Seltzers
Partake Non-Alcoholic Beer



LIQUORS

STANDARD

Humboldt Vodka
Beefeater Gin
Hornitos Tequila
La Tierra de Acre Mezcal
Denizen Rum
Jim Beam White

CRAFT

Grey Goose Vodka
Junipero Gin
Código Blanco Tequila
Madre Mezcal
Copalli Rum
Makers Mark

Bar Mixers Include

Juices: pineapple, grapefruit, cranberry

Sodas & Mixers: coke, diet coke, sprite, club soda, tonic, ginger beer

Garnishes: lemon, lime

SPECIALTY DRINKS

priced per gallon, each gallon serves 20 drinks

TEQUILA

Regular or Spicy Margarita - \$336

tequila (regular or spicy), curaçao, agave, lime

Picante Amante - \$380

spicy tequila, mezcal, prickly pear cordial, lime juice

Pinã Margarita - \$380

tequila blanco, orange curaçao, pineapple, jalapeno agave

VODKA

Cosmo Delight - \$336

vodka, orange curaçao, cranberry, lime

The Desert Facial - \$380

vodka, cucumber, pineapple, mint



Pricing excludes gratuity, admin fee, sales tax

Menu Pricing is for groups of 25 or more.

GIN

French 75 - \$336

gin, lemon, sugar, prosecco

RUM

Paradise Punch - \$336

white rum, campari, pineapple, lime

FROZEN

Pina Colada - \$336

rum, pineapple, coconut, lime

Paloma - \$336

tequila, grapefruit juice & cordial, triple sec, lime

NON-ALCOHOLIC

No Buzz Needed - \$200

seedlip citrus, pineapple shrub, pineapple, lemon, cucumber

Menu Items and Pricing subject to change without notice

Menu Date - 05/30/2024

A wide-angle photograph of a desert landscape. In the foreground, there are several modern, white, low-slung buildings with flat roofs, possibly part of a resort or residential complex. Behind them is a dense grove of tall palm trees. Further back, a range of mountains with dry, brownish vegetation stretches across the horizon. The sky is a clear, pale blue.

Love invents us

Weddings at Ace Hotel & Swim Club

Congratulations on finding The One and wanting to make it a forever thing. Here at Ace Hotel & Swim Club, we believe in the power of love and togetherness, all set to the backdrop of the mighty San Jacinto Mountains.

Weddings and events at Ace are always different. We do everything we can to make it beautiful, stress-free and unforgettable, so you can just hang out with your loved ones and let your hair down, then ride out into eternal blissville.

We can help you with catering, recommend vendors and set up a friendly rate so everyone can stay together. We'll take the fuss out of everything.





Commune

The Commune

The Commune is a big, flexible space with lots of room for big personalities. Every couple transforms it in a new way. You can have a bohemian-style barefoot wedding or a traditional, upscale ceremony. You can have it outside or inside, however you like. You can also customize it with homemade decorations and wildflowers or let us recommend some of our favorite vendors.

The maximum capacity of a wedding here is 150 people.



Commune Pricing

All pricing before 9.25% sales tax, 22% service charge and 10.5% administrative fee. We contract two fees: a site fee along with a food & beverage minimum. Rates vary based on day of the week and time of year.

High Season

March, April, May & October

| Sat | Fri & Sun | Mon–Thu |
|---------|-----------|---------|
| \$7,000 | \$5,750 | \$5,000 |



Shoulder Season

February, September & November

| Sat | Fri & Sun | Mon–Thu |
|---------|-----------|---------|
| \$6,250 | \$5,250 | \$4,500 |

Low Season

January, June, July, August & December

| Sat | Fri & Sun | Mon–Thu |
|---------|-----------|---------|
| \$5,750 | \$4,650 | \$3,000 |

Included in the Site Fee:

- Six hours of event time
- Cocktail tables
- Dinner tables
- Galvanized metal dinner and ceremony chairs
- House linens & napkins
- Food service wares such as china, glassware & cutlery
- Staff to set up & breakdown the above items
- Wireless microphone
- Overhead string lighting
- Fire pit



The Clubhouse

The Clubhouse

The Clubhouse is Ace Hotel & Swim Club's double-decker events space — flexible and perfectly suited for both raucous and happy gatherings dedicated to the spirit of love. With two stories and more than 4,000 sq ft of room to groove, pass the bubbly and do the Electric Slide.



Clubhouse Pricing

All pricing before 9.25% sales tax, 22% service charge and 10.5% administrative fee. We contract two fees: a site fee along with a food & beverage minimum. Rates vary based on day of the week and time of the year

Site Fees

Both Floors

| Sat | Fri & Sun | Mon–Thu |
|---------|-----------|---------|
| \$5,500 | \$4,000 | \$2,500 |

2nd Floor Only

| Sat | Fri & Sun | Mon–Thu |
|---------|-----------|---------|
| \$3,000 | \$2,000 | \$1,500 |



Included in the Site Fee:

- Six hours of event time
- Cocktail tables
- Dinner tables
- Galvanized metal dinner and ceremony chairs
- House linens & napkins
- Food service wares such as china, glassware & cutlery
- Staff to set up & breakdown the above items
- Wireless microphone
- Surround sound

Sample Menus

REHEARSAL DINNER

Street Taco Buffet

black beans, cilantro & lime rice

adobo chicken, barbacoa, soyrizo & potatoes

WEDDING DAY

Passed Appetizers

beet falafel, salmon ceviche, beef wellington

Family-Style Dinner

farm greens salad

braised short ribs with brussel sprouts

Alaskan salmon with jasmine rice,

BBQ pulled shiitake on fried polenta

Late-Night Snacks:

fried chicken sliders, tater tots

FAREWELL BRUNCH

scrambled eggs, bacon, breakfast potatoes,

assorted pastries, Stumptown coffee

Menus are seasonal and subject to change.

Please inquire for full catering menus.

FAQs

Does Ace Hotel provide staffing for the events?

Ace Hotel provides full-service staff, including servers, bartenders, setup crew and food attendants

Should I hire an event planner?

We assist in the planning process as it relates to menu, staffing and setup. However, we do not provide day-of coordination. We suggest hiring a coordinator or planner to help you plan your celebration and can recommend one for you.

How much time is allowed for set up and clean up?

Your rental includes four hours of setup and one hour of breakdown time. All vendor load-in and load-out times should be coordinated with Ace's on-site event team. We can be flexible depending on event space availability.

Do you have decoration restrictions?

We do not allow confetti, glitter, sparklers or nailing items to the walls. Any tape must be paint-friendly.

Do you allow outside food and beverage?

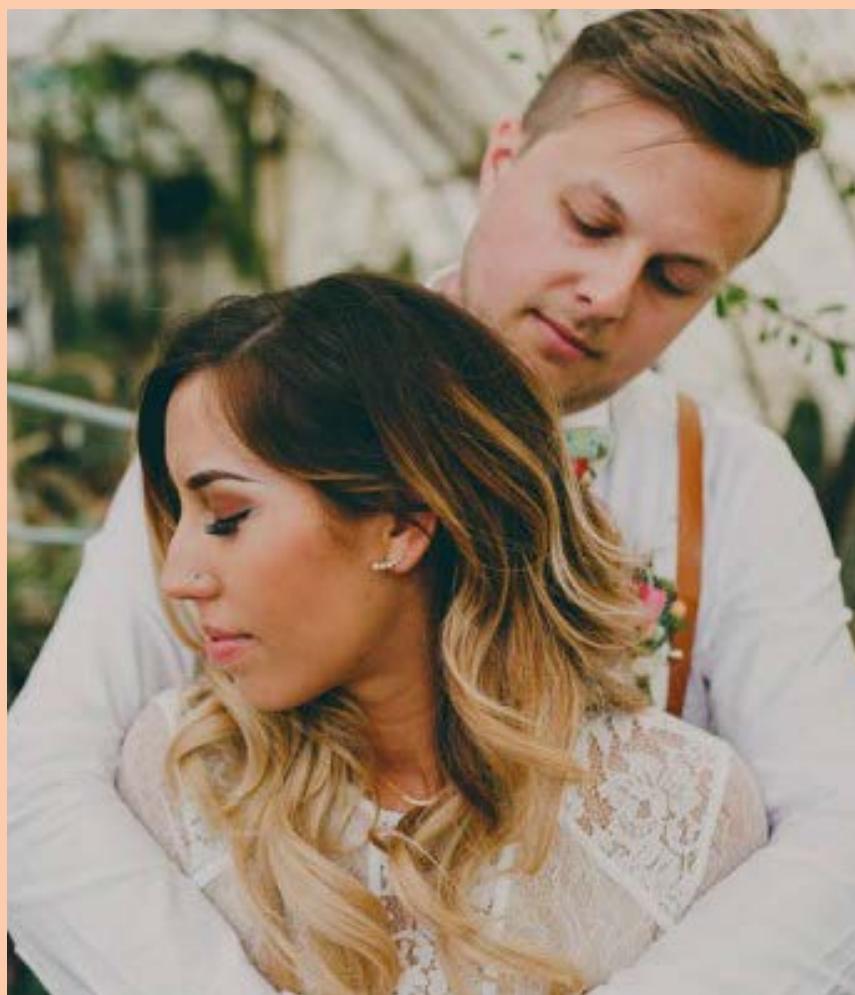
All food and beverages must be provided by the hotel. We do allow desserts and wine to be brought in for a fee.

What are taxes and additional fees?

Sales Tax: 9.75%

Gratuity: 22%

Admin fee: 10.5%



Feel Good Spa

The Feel Good Spa offers a simple, organic experience with all the botanicals, treatments and ingredients necessary for pre-nuptial bliss. Our expert therapists and estheticians offer down-to-earth treatments – massages, facials, body scrubs – that engage the physical, mental and spiritual effects of wedding well-being. We also offer a roster of salon services curated specifically for bridal parties to relax, refresh and enjoy each other's company. It's your wedding, you can gussy if you want to.

Hair Design

Trial Bridal Hairstyle \$90
Bridal Style \$150
Bridal Party Style \$120
Extensions, Hair Piece or Veil Placement \$50

Makeup Artistry

Trial Bridal Makeup \$90
Bridal Makeup \$160
Bridal Party Makeup Application \$135
Lash Application, Strip or Individuals (included)

*A 20% service charge will be added to all salon service.

Weddings at Ace Hotel & Swim Club

It's always better together — Ace Hotel requires a minimum of fifteen rooms for two nights when booking your wedding. A friendly rate is offered for you and your crew.

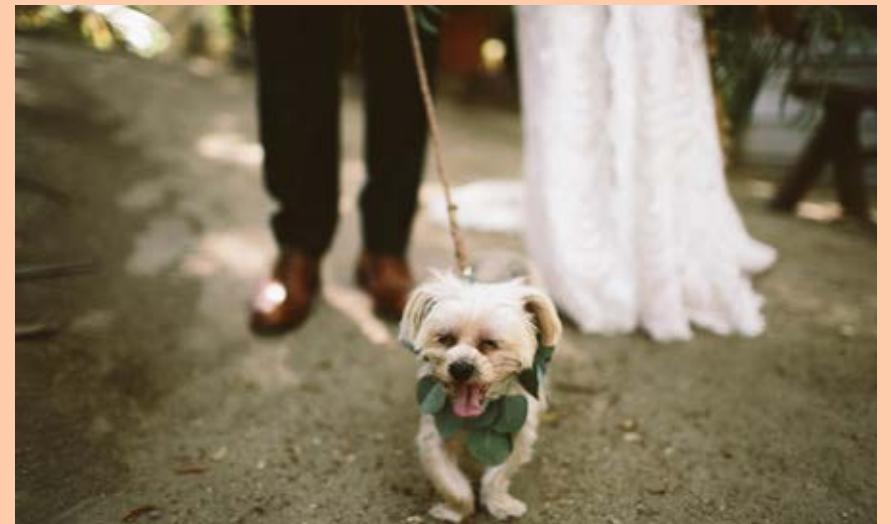
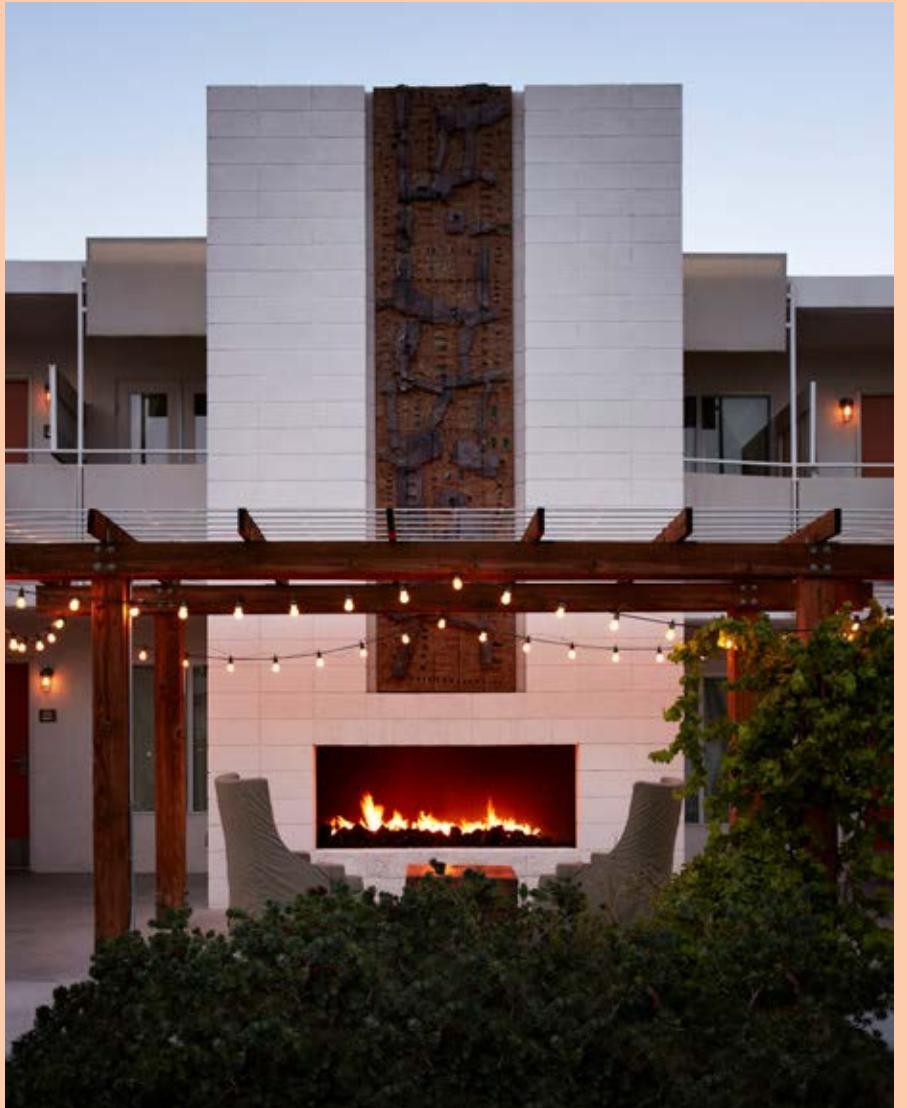
| Room Type | Description | Square Footage |
|--------------------|---|-----------------------|
| Standard King | 1 King Bed with mountain or pool view. | 265 |
| Standard Double | 2 Double Beds with mountain or pool view. | 265 |
| Standard King Plus | 1 King Bed with mountain or pool view and sitting area. | 295 |
| King Lounge Twin | 1 King Bed, 2 Twin Beds and small outdoor balcony or patio. Pet-friendly if downstairs. | 335 |
| Patio Garden | 1 King Bed, adjacent patio with lounge area, plus vinyl record player and vintage furniture. Pet-friendly. | 265 |
| Patio Fireplace | 1 King Bed, adjacent patio with lounge area with fireplace, plus vinyl record player and vintage furniture. Pet-friendly. | 265 |
| Simple Suite | 1 King Bed, upscale living area with vintage furniture and vinyl record players. | 560 |
| Side by Side Suite | 1 King Bed, upscale living area with vintage furniture and vinyl record player. | 650 |
| Ace Suite | 1 King Bed, upscale living area and large outdoor patio with fireplace. Pet Friendly. | 1130 |

All rooms have big flat-screen TVs, clock radio with MP3 plug. Amenities include uka Shampoo, Conditioner and Body Wash, Pearl+ soap (made with real pearl dust), the best bathrobe and really comfy hypoallergenic mattresses. Hair dryer, iron and ironing board, too.



Hotel Amenities

- Swim Club pool
- Feel Good Spa
- Fitness center
- Room service
- Redefined roadside diner King's Highway
- Amigo Room Bar with inspired cocktails, craft beers and live entertainment
- Fresh, delicious Stumptown Coffee
- Bicycles to borrow
- On-site self-parking
- Seven communal fire places with comfortable seating
- Pet-friendly with dog park on site (\$25 for the first pet, \$10 for additional)
- WiFi



Thank You

and congratulations!

Contact:

events.psp@acehotel.com
760.325.9900

Considering your estimated guest count of 100, our Commune is an ideal location for their upcoming wedding. The Commune is a total chameleon space, fitting up to 150 guests. It's equipped with retractable glass walls, giving you that perfect indoor/outdoor vibe. Oh, and there's a sweet little private pool and a spot just for your ceremony. After parties are no problem here either. You can either rent out the Commune until 1AM or you can head over to our Amigo Room bar that is open until 2AM on Fridays and Saturdays.

For this location, you're looking at two fees — a site fee and a food and bev minimum. Prices depend on the day of the week and the season. Unfortunately we don't have The Commune available for May 17th, 2025. However we have it available for May 24th and 31st, 2025.

The site fee gets you:

- six hours of event time (from when the ceremony kicks off)
- all the tables and chairs you need
- house linen and napkins
- dinnerware to rock your wedding feast
- projector
- wireless mic and speaker for the ceremony
- tasting for two
- marquee
- staffing (a bartender fee may slide in depending on your package)

All the eats and drinks come straight from us, but feel free to bring in your dream team for flowers, decor, planning — you name it. Although a wedding planner is not required, we suggest you save yourself the headache and hire one, you won't regret it. Take a peek at the attached info and our catering menus for the full lowdown on pricing.

Wanna get a sneak peek of our spaces, guest rooms, and the whole vibe? Check out this link for a [virtual tour!](#)

One more thing — we're all about good times, so we're asking for a minimum of 15 rooms over two nights booked with your wedding. We'll hook you up with sweet discounted rates for your crew.