

GREATER
palm springs
RESTAURANT
WEEK



2026
Participation kit

dineGPS.com/register



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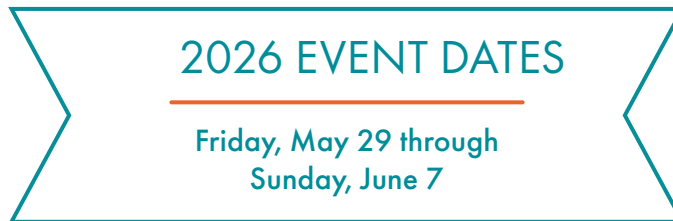


Event Information

Greater Palm Springs Restaurant Week is back and better than ever, with more flexibility for restaurants and diners! Kicking off May 29 – June 7, 2026, [Greater Palm Springs Restaurant Week](#) gives restaurants the ability to participate with a prix-fixe menu or ANY special offer exclusive to the event, anytime of day.

The Summer Eats pass will launch immediately following [Greater Palm Springs Restaurant Week](#), June 9 – September 1. This promotion encourages visitors and locals to dine out all summer long with special offers from restaurants and a chance to win prizes from Visit Greater Palm Springs.

With these more flexible special offer options, [Greater Palm Springs Restaurant Week](#) is open to all restaurants across the Coachella Valley.



Why Participate?



Gain new customers



Promote the restaurant



Be part of the local culinary community

Menu Pricing

BREAKFAST/BRUNCH/LUNCH:

2+ items

\$15, \$25, \$35, or special offer

DINNER:

3+ items

\$39, \$49, \$59, or special offer

PARTICIPATION FEE:

\$400 per restaurant



REGISTRATION DEADLINE:

Friday, March 27, 2026



★ Promotional Benefits

DINEGPS WEBSITE

- Features participating restaurants with photos, logo, description, address, phone, and menus



EVENT LOGOS + CREATIVE

- For use on restaurant websites, menus, and social media channels

PROMOTIONAL ITEMS

- Check stuffers, table tents, window clings, and event poster

ENHANCED WEBSITE LISTING

- Participating restaurants receive an enhanced listing that runs on visitgreaterpalm Springs.com all year long

LISTING IN THE GUIDE

- Your 20-word listing description in the directory of the monthly THE GUIDE magazine from Palm Springs life for 1 year.

GREATER palm springs RESTAURANT WEEK
MAY 29 - JUNE 7, 2026
WWW.DINEGPS.COM

[Enter Special Offer or Promotion Name]

Starter (Choice of One)

[Enter Starter Option 1: Description]
[Optional Pairing: Beverage Name, Type, or Leave Blank]

[Enter Starter Option 2: Description]
[Optional Pairing: Beverage Name, Type, or Leave Blank]

Entrée (Choice of One)

[Enter Entrée Option 1: Description]
[Optional Pairing: Beverage Name, Type, or Leave Blank]

[Enter Entrée Option 2: Description]
[Optional Pairing: Beverage Name, Type, or Leave Blank]

Supplemental Dish (Optional)

[Enter Supplemental Dish: Description]
[Optional Price or Leave Blank]

Dessert (Choice of One)

[Enter Dessert Option 1: Description]
[Enter Dessert Option 2: Description]

\$00/PERSON | NOT INCLUDING TAX AND GRATUITY



Menu Information

TIPS FOR A SUCCESSFUL GREATER PALM SPRINGS RESTAURANT WEEK EVENT



Menu needs to be robust and of good value.



Menu should provide value to diners.



Improve word-of-mouth by showcasing your best dishes.



Be creative and descriptive of menu items.



Use Instagram, TikTok, Facebook, and X to promote your menu.



GREATER palm springs RESTAURANT WEEK
MAY 29–JUNE 7, 2026



YOUR RESTAURANT NAME OR LOGO

SMALL PLATES

choice of **THREE** items

- Tuna Tostada
Oil poached, salsa merit, avocado, habanero, nasturtium
- Wagyu Steak Tartare
Cornichon, caper, mustard, thickened egg yolk, milk bread
- Charred Avocado and Crispy Rice Salad
Chile, cilantro, garlic chives, cane vinegar
- Spaghetti alla Chitarra
Garlic, anchovy, extra-virgin olive oil, Calabrian bread crumbs
- Mezzi Rigatoni
Crushed meatballs, burrata cheese, marinara
- Meatballs
Pork and beef, ricotta, pecorino, tomato sauce, grilled ciabatta
- Sunchoke and Coconut Curry
House-made naan, yellow curry, herbs
- Patty Melt
Taleggio cheese, caramelized onions, caraway, Calabrian aioli
- Red Velvet Mini Churros
Chocolate hazelnut sauce
- Layered Chocolate Buttermilk Cake
Vanilla bean buttercream, dark chocolate fudge
- Glass of Pinot Grigio, Rosé or Pinot Noir

\$39/PERSON | NOT INCLUDING TAX AND GRATUITY

Sample Menu



UPSELL

Offer a wine/beverage pairing or special cocktail with each course.



UPSELL

Offer supplemental dishes at an additional price.



INCLUDE

Give diners a choice of a beverage or dessert.





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YOUR RESTAURANT
NAME OR LOGO

SPECIAL OFFER RESTAURANT WEEK ONLY

5-Course Wine Pairing Dinner

\$125 per person

Prosciutto E Piselli, Prosciutto, Pea and Lemon Vinaigrette, Olive Oil
WINE PAIRING: Col Solivo Prosecco NV (Italy)

Tuna Crudo, Pickled Apple, Sesame, Coconut
WINE PAIRING: Linard Gontier Brut NV (Champagne, France)

MonkFish, Potato, Red Pepper, Pan Juices
WINE PAIRING: Villiera Tradition Brut Cap Classique NV (South Africa)

Pork Tenderloin "Milanese" Pancetta, Rapini, Lemon Hollandaise
WINE PAIRING: Faire La Fete Cremant de Limoux Brut Rose (France)

Flexible Ganache, Chocolate Tuile, Guava Curd, Nougat
WINE PAIRING: Rocaforte Lambrusco NV (Italy)

Sample
Menu



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REGISTER NOW: dineGPS.com/register

REGISTER BY MARCH 27, 2026 TO RECEIVE ALL PROMOTIONAL BENEFITS.

Need more info? Contact Davis Meyer: davis@visitgreaterps.com or 760.969.1360





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YOUR RESTAURANT
NAME OR LOGO

LUNCH

starter: choice of

Soup Du Jour

Please ask your server for today's special or

Green Market Salad

Local greens, crispy scallops, walnuts, goat cheese and Meyer lemon vinaigrette or

Salt & Pepper Calamari

Jalapeno, shallots, cucumber, five spice and ginger aioli

entree: choice of

Chopped Cobb Salad

Organic mixed greens, grilled chicken, avocado, blue cheese, bacon, green onions, tomato, hard boiled egg and white balsamic vinaigrette or

House Burger

Ground beef mixed with garlic & rosemary, topped with feta, lettuce, tomato and red onion served on a toasted bun or

Grilled Vegetable Spaghetti

Seasonal roasted vegetables tossed with pine nuts, roasted saffron marinara over spaghetti and topped with fresh basil

supplemental dessert \$5

Chocolate Cake

Hazelnut ice cream, caramel and chocolate sauce or

Ginger Mojito

Bacardi rum, fresh mint, ginger, and fresh lime juice

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YOUR RESTAURANT
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DINNER

starter: choice of

Young Romaine Salad
Lemon caper dressing, shaved Parmesan, sourdough crouton
La Marca Prosecco \$9 or

Roasted Tomato and Basil Soup Fresh herbs, Gorgonzola cheese and garlic crostini
Chateau St. Jean Fume Blanc, Sonoma County, 2009 \$10 or

Crab Cake Celery salad and remoulade sauce
Meliora Chardonnay, Santa Rita Hills, CA 2011, \$12

entree: choice of

Pan-Sauteed Maine Diver Scallops
Confit fingerling potatoes, hazelnut brown butter and mache salad
Schafer-Frohlich Medium Dry Nahe Riesling, 2010 \$10 or

Roasted Jidori Chicken Garden ragout of sweet white corn, petite green peas, pearl onions baby red potatoes,
carrots and roasted chicken jus
Chateau Monbousquet White, Bordeaux, 2004 \$12

supplemental dish

Duo of Prime New York steak and lobster tail \$19
Stuffed tortellini, sauce Bordelaise and horseradish potato puree

choice of

Glass of House Wine or Draft Beer or
Molten Chocolate Cake or
Dulce Leche Crème Brulee

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YOUR RESTAURANT
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SMALL PLATES

choice of **THREE** items

Tuna Tostada

Oil poached, salsa merit, avocado, habanero, nasturtium

Wagyu Steak Tartare

Cornichon, caper, mustard, thickened egg yolk, milk bread

Charred Avocado and Crispy Rice Salad

Chile, cilantro, garlic chives, cane vinegar

Spaghetti alla Chitarra

Garlic, anchovy, extra-virgin olive oil, Calabrian bread crumbs

Mezzi Rigatoni

Crushed meatballs, burrata cheese, marinara

Meatballs

Pork and beef, ricotta, pecorino, tomato sauce, grilled ciabatta

Sunchoke and Coconut Curry

House-made naan, yellow curry, herbs

Patty Melt

Taleggio cheese, caramelized onions, caraway, Calabrian aioli

Red Velvet Mini Churros

Chocolate hazelnut sauce

Layered Chocolate Buttermilk Cake

Vanilla bean buttercream, dark chocolate fudge

Glass of Pinot Grigio, Rosé or Pinot Noir

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Event Guidelines

Greater Palm Springs Restaurant Week is an ideal time to showcase what your restaurant does best. We want diners to have a great experience that is consistent and memorable over the 10-day event.

BY REGISTERING FOR GREATER PALM SPRINGS RESTAURANT WEEK, YOU AGREE TO FULFILL ALL OBLIGATIONS OF PARTICIPATION INCLUDING:

- The Restaurant Week menu is priced at one of the event price points, or includes a “special offer” or “experience” that will be included in the “special offers” category.
- Restaurant Week menu is offered to ALL diners during the registered meal periods over event dates of Friday, May 29 – Sunday, June 7, 2026.
- Menu must be available during normal business hours (breakfast, brunch, lunch and/or dinner).

EXAMPLES OF SPECIAL OFFERS FOR RESTAURANT WEEK COULD INCLUDE:

- Your choice of free appetizer with purchase of 2 entrées
- Half-off wine all week long
- Happy hour menu all night (include items and prices)
- Special wine or spirits pairing dinner (include price)
- \$5 Breakfast Special (list \$5 items)





Social Media Tips

We are thrilled to have your restaurant participating in Greater Palm Springs Restaurant Week, and we are happy to share our tips on how to use social media to get diners excited about your restaurant. Social media is influencing where people eat every day, and it's one of the most effective platforms to get the word out that your restaurant is involved in Restaurant Week.



Connect to Greater Palm Springs Restaurant Week:
 Instagram & Facebook: [@dinegps](#)
 TikTok: [@visitgreaterps](#)



GENERAL TIPS

- Create a consistent voice for your restaurant.
- Be conversational and creative in your copy.
- Tag all your social posts [#dineGPS](#) and [@dineGPS](#).
- Engage with your followers by re-posting, and responding to comments.
- Collaborate with influencers to share their experience at your restaurant with their followers.
- Make all social handles easily accessible in your restaurant and on menus, so diners can easily share their experience.
- Stay active on social media before and during Restaurant Week.
- Post regularly on a schedule that keeps the restaurant top-of-mind.
- Post beautiful shots of your Restaurant Week dishes and drinks.





Instagram

Update your Instagram profile to include key information about your restaurant: address, hours of operation, and link to your Restaurant Week menu. Share great food photos of your Restaurant Week dishes leading up to and during the event. Use Instagram Stories to bring your photos to life with exclusive content. Don't forget you can tag [@dineGPS](#) in your stories, too. Use the [#dineGPS](#) hashtag in your posts for a chance to be regrammed by Visit GPS. Add other hashtags to help consumers find your posts.

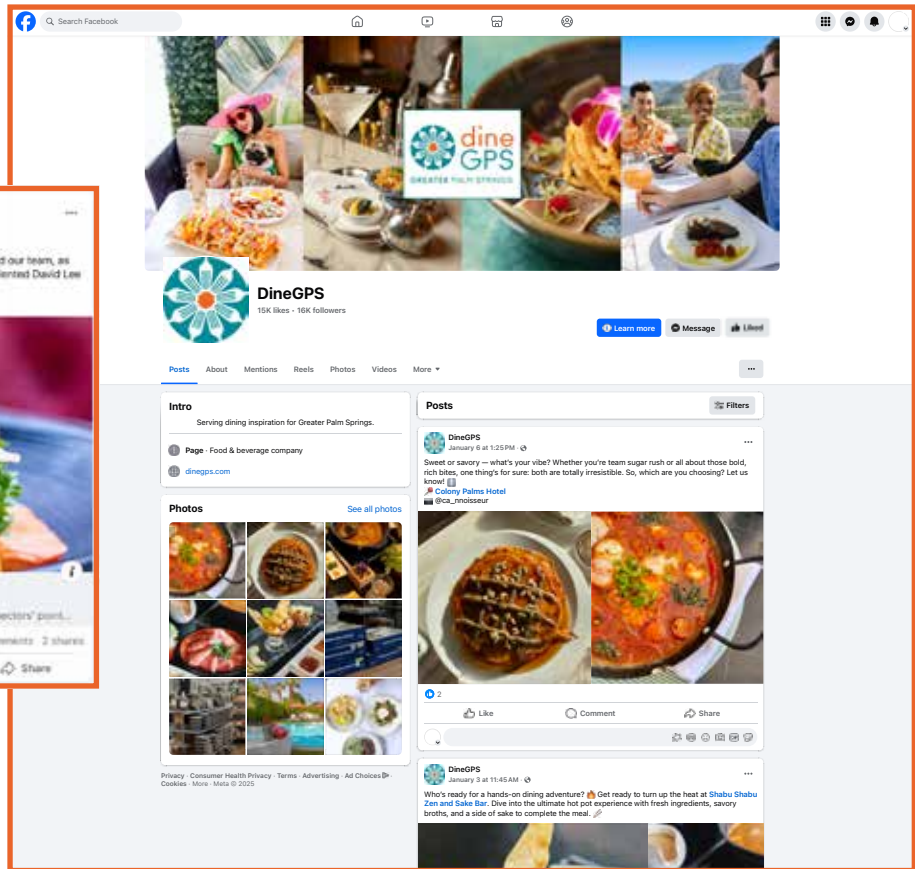




Facebook

Create a voice for your restaurant that will be the voice you use on Facebook. Remember that Facebook (and social media in general) works best when your tone is more conversational and less salesy.

- Post a link to your Restaurant Week menu on Facebook.
- Share photos of your featured dishes and the unique ambiance of your restaurant. Remember, Restaurant Week is about more than just your delicious food—it’s about the full dining experience.
- Use Facebook Live and videos to share behind-the-scenes content featuring your chef, dish preparation, recipes, etc.
- Share links to articles that your restaurant is featured in.
- Consider setting aside a small portion of your monthly marketing budget for boosting posts on Facebook. Boosting a post for just \$5 can increase the number of people you reach by hundreds of users.





TikTok

TikTok is another great tool to grow your customer base. Here's some tips for engaging new diners on TikTok:

- Give a TikTok tour of your restaurant and introduce your staff. There's a lot more to making a great restaurant than just slinging Instagrammable food and drinks. Bring your customers on tours of your business. Introduce an employee, greet a fresh-arriving shipment of food, or show the behind-the-scenes preparation for a special event or party.
- Debut your Restaurant Week Menu and other new specials on TikTok. Besides being an interactive way to really show off what you're serving, it can also act as a way to draw in diners who may not have made dinner plans yet.
- Tap into your customers' finest moments. Great food and solid service may be what keeps a business running, but customers add their own dimension that becomes part of your restaurant's personality. Take advantage of a genuinely happy moment — a proposal, a birthday party, or just happy friends enjoying each other's company — and share it with your fans. You'll show that you care about the people coming to eat with you.
- Show off what makes your kitchen or your process unique. TikTok didn't invent the "how it's made" video, but it has made them crazy-popular. As a restaurant, you're in a perfect position to use the platform to give a behind-the-scenes look at what goes into making your best dishes. Do you use a weird machine that no one has in their home kitchens? Fire it up and show it off! If your food has an interesting backstory, let your customers get excited to see it for themselves.
- Teach your TikTok audience a recipe or technique. People love learning. They love food. And you know more about food than they do. So figure out how to teach your customers a thing or two. When it comes to easy, rinse-and-repeat TikTok ideas for restaurants, it doesn't get much better than recipes and tutorials. It could be specific pointers on how you cook your fish, or the right way to eyeball a classic Manhattan.



Event Tips

Bounceback incentives are a great way to keep the momentum going after Restaurant Week. Here are a few ideas to keep them coming back for more.



Give Greater Palm Springs Restaurant Week diners an exclusive discount card that can be redeemed after Restaurant Week is over. Print business-card size using an online printing site.



Diners who “like” your restaurant on Facebook, or post on Instagram about their meal during Restaurant Week get a special discount card for a future visit.



Diners who bring in their receipt from Restaurant Week at a later date can get a free appetizer or discount off their meal.



Have your staff remind patrons that if they return on their birthday, they’ll receive a free entrée, drink, or a discount off their meal.





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