

GRAND | HYATT

GRAND HYATT INDIAN WELLS RESORT & VILLAS

HYATT WEDDING GUIDE



The Lovers Experience

THE LOVERS EXPERIENCE			
Wedding Site Fee	\$1,500 to \$5,000	Food and Beverage Minimum	Based Upon Date and Event Space Reception Package
Pricing Beginning at \$199 per guest All Prices Subject to 26% Service Charge & 7.8475% Tax.			

The Lovers Experience Includes:

- Infused Water Station
- White Garden Chairs for Ceremony
- Choice of Four (4) Butler-Passed Hors D' Oeuvres
- Cocktail Hour - One (1) Hour Premium Bar
- Canvas by Michael Mondavi Wine Service - 2 Bottles per Table
- Two (2) Course Plated Dinner
- Champagne Toast
- Dance Floor & Risers
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins
- Head Table or Sweetheart Table
- Complete Bar Set Up
- Cake Cutting Service
- Votive Candles
- Dedicated Banquet Captain
- One (1) Hour Ceremony Rehearsal at Available Venue
- One (1) Dedicated Day-Of Green Room with Complimentary Care Station
- One (1) Night Complimentary Wedding Night Accommodations
- One (1) Adult Pool Cabana for Couple (To Be Used Day After Wedding)
- Complimentary Menu Tasting for Up-To Four (4) Guests

\$199 *Per Guest*

HORS D'OEUVRES

Chicken Harissa Meatballs With Cilantro Mint Crema
Black Bean Empanada DFV With Roasted Red Pepper Aioli
Crisp Parmesan Artichoke Beignet V With Spicy Marinara
Bacon Wrapped Dates GF Stuffed with Blue Cheese

DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge GF Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing
Frisee and Spinach Salad GF Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, Toasted Walnuts, Maple Sherry Vinaigrette
Artisan Romaine Salad Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic

Mini Maryland Style Crab Cake **SF**
With Sriracha Remoulade
.....

Short Rib Empanada
With Avocado Crema
.....

Vegetarian Spring Roll **DF V**
With Thai Chili
.....

Phyllo Purse **V**
With Fig and Mascarpone
.....

Bacon Wrapped Jalapeno Chicken **DF GF**
.....

Vegetable Samosa **DF V**
With Cilantro Lime Crema
.....

Crispy Firecracker Shrimp Spring Roll **SF**
With Crab Cream Cheese, Sambal Chili
.....

Tuna Poke **DF**
With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet
.....

Pear and Blue Cheese Tartlet **V**
With Peach Preserves & Candied Pecan
.....

Heirloom Tomato Bruschetta **V**
on Creamy Goat Cheese Toast
.....

Prosciutto Wrapped Summer Melon **V GF**
With Mozzarella & Garden Basil
.....

Brie Grilled Cheese **V**
Candies Fresno
.....

Stuffed Peppadew **V GF**
With Peppered Boursin Cheese
.....

California Roll **DF SF**
With Soy Pearls
.....

Southwest Chicken Salad Tart **DF**
.....

Pacific Catch Ceviche **DF GF**
With Citrus Marinade, Red Onion, Diced Cucumber
.....

DINNER ENTREE SELECTIONS

French Breast of Chicken **GF**

Parmesan Dressing
.....

Arugula and Endive Salad **V GF**
Local Palm Dates Candied Pecan, California Humboldt Fog Blue
Cheese and Cranberry Port Wine Vinaigrette
.....

Vegetable Minestrone Soup **DF VGN**
Garden Vegetables, Herbed Tomato Broth, Cannellini Beans
.....

Roasted Yellow Pepper Potato Bisque **V GF**
Yukon Gold Potatoes, Garden Herbs, Chive Oil
.....

Mission Fig Aged Balsamic Glazed French Breast of Chicken,
Roasted Radish and Squash, Rainbow Chard, Carrot Ginger
Puree, Fig Jus
.....
Pan-Seared Sustainable Salmon **GF**
Parsnip Puree, Petite Buttered Turnip and Turnip Greens,
Roasted Cherry Tomato, Citrus Chive Butter
.....
Grilled New York Strip **GF**
Dauphinois Potato, Grilled Broccolini Herb Roasted Tomato,
Caramelized Citrus Steak Sauce
.....

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

The Grove Experience

THE GROVE EXPERIENCE			
Wedding Site Fee	\$1,500 to \$5,000	Food and Beverage Minimum	Based Upon Date and Event Space
Reception Package Pricing	Beginning at \$260 per guest All Prices Subject to 26% Service Charge & 7.8475% Tax		

The Grove Experience Includes:

- Infused Water Station
- White Garden Chairs for Ceremony
- Choice of Six (6) Butler-Passed Hors D' Oeuvres
- Cocktail Hour - One and a Half (1.5) Hour Premium Bar
- Canvas by Michael Mondavi Wine Service - 2 Bottles per Table
- Two (2) Course Plated Dinner
- Champagne Toast
- Dancefloor & Risers
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins
- Head Table or Sweetheart Table
- Complete Bar Set Up
- Cake Cutting Service
- Votive Candles
- Dedicated Banquet Captain
- One (1) Hour Ceremony Rehearsal at Available Venue
- One (1) Dedicated Day-Of Green Room with Complimentary Care Station
- One (1) Night Complimentary Wedding Night Accommodations
- One (1) Adult Pool Cabana for Couple (To Be Used Day After Wedding)
- Complimentary Menu Tasting for Up-To Four (4) Guests

\$260 *Per Guest*

HORS D'OEUVRES

Chicken Harissa Meatballs
With Cilantro Mint Crema

Black Bean Empanada **DF V**
With Roasted Red Pepper Aioli

Crisp Parmesan Artichoke Beignet **V**
With Spicy Marinara

Bacon Wrapped Dates **GF**
Stuffed with Blue Cheese

Mini Maryland Style Crab Cake **SF**
With Sriracha Remoulade

Short Rib Empanada
With Avocado Crema

Vegetarian Spring Roll **DF V**
With Thai Chili

Phyllo Purse **V**
With Fig and Mascarpone

Bacon Wrapped Jalapeno Chicken **DF GF**

Vegetable Samosa **DF V**
With Cilantro Lime Crema

Crispy Firecracker Shrimp Spring Roll **SF**
With Crab Cream Cheese, Sambal Chili

Tuna Poke **DF**
With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet

Pear and Blue Cheese Tartlet **V**
With Peach Preserves & Candied Pecan

Heirloom Tomato Bruschetta **V**
on Creamy Goat Cheese Toast

Prosciutto Wrapped Summer Melon **V GF**
With Mozzarella & Garden Basil

Brie Grilled Cheese **V**

DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge **GF**
Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House
made Lardons, Local Blue Cheese Crumble, Avocado Ranch
Dressing

Frisee and Spinach Salad **GF**
Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble,
Toasted Walnuts, Maple Sherry Vinaigrette

Artisan Romaine Salad
Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic
Parmesan Dressing

Arugula and Endive Salad **V GF**
Local Palm Dates Candied Pecan, California Humboldt Fog Blue
Cheese and Cranberry Port Wine Vinaigrette

Vegetable Minestrone Soup **DF VGN**
Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

Roasted Yellow Pepper Potato Bisque **V GF**
Yukon Gold Potatoes, Garden Herbs, Chive Oil

Candies Fresno

Stuffed Peppadew **VGN GF**
With Peppered Boursin Cheese

California Roll **DF SF**
With Soy Pearls

Southwest Chicken Salad Tart **DF**

Pacific Catch Ceviche **DF GF**
With Citrus Marinade, Red Onion, Diced Cucumber

DINNER ENTREE SELECTIONS **GF**

Sonoma Wine Braised Short Rib **GF**
Root Vegetable Puree, Roasted California Field Carrots,
Caramelized Cipollini, Haircot Vert Natural Braising Jus

Local Pacific Bass
Potato Parsnip Puree, Haricot Vert Sauté, Roasted Autumn
Squash, Fennel Citrus Slaw, Herb Dijon Beurre Blanc

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

The Icing on the Cake Experience

ICING ON THE CAKE EXPERIENCE

Wedding Site Fee\$1,500 to \$5,000 Food and Beverage MinimumBased Upon Date and Event Space Reception Package Pricing
Beginning at \$278 per guest All Prices Subject to 26% Service Charge & 7.8475% Tax.

The Icing on the Cake Experience Includes:

- Infused Water Station
- White Garden Chairs for Ceremony
- Choice of Four (4) Butler-Passed Hors D' Oeuvres
- Cocktail Hour - One (1) Hour Super-Premium Bar
- Canvas by Michael Mondavi Wine Service - 2 bottles per Table
- Three (3) Course Plated Dinner
- Champagne Toast
- Dance Floor & Risers
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Resort Standard Black or White Tablecloths and Napkins

- Head Table or Sweetheart Table
- Complete Bar Set Up
- Cake Cutting Service
- Votive Candles
- Dedicated Banquet Captain
- One (1) Hour Ceremony Rehearsal at Available Venue
- One (1) Dedicated Day-Of Green Room with Complimentary Care Station
- One (1) Night Complimentary Wedding Night Accommodations
- One (1) Adult Pool Cabana for Couple (To Be Used Day After Wedding)
- Complimentary Spa Treatment for Couple
- Complimentary Breakfast for Couple (To Be Used Day After Wedding)
- Complimentary Menu Tasting for Up-To Four (4) Guests

\$278 *Per Guest*

HORS D'OEUVRES

Chicken Harissa Meatballs
With Cilantro Mint Crema

Black Bean Empanada **DF V**
With Roasted Red Pepper Aioli

Crisp Parmesan Artichoke Beignet **V**
With Spicy Marinara

Bacon Wrapped Dates **GF**
Stuffed with Blue Cheese

Mini Maryland Style Crab Cake **SF**
With Sriracha Remoulade

Short Rib Empanada
With Avocado Crema

Vegetarian Spring Roll **DF V**
With Thai Chili

Phyllo Purse **V**
With Fig and Mascarpone

Bacon Wrapped Jalapeno Chicken **SF**
With Crab Cream Cheese, Sambal Chili

Tuna Poke **DF**
With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet

Pear and Blue Cheese Tartlet **V**

DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge **GF**
Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House
made Lardons, Local Blue Cheese Crumble, Avocado Ranch
Dressing

Arugula and Endive Salad **V GF**
Local Palm Dates Candied Pecan, California Humboldt Fog Blue
Cheese and Cranberry Port Wine Vinaigrette

Frisee and Spinach Salad **GF**
Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble,
Toasted Walnuts, Maple Sherry Vinaigrette

Artisan Romaine Salad
Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic
Parmesan Dressing

Roasted Yellow Pepper Potato Bisque **V GF**
Yukon Gold Potatoes, Garden Herbs, Chive Oil

Vegetable Minestrone Soup **DF VGN**
Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

- With Peach Preserves & Candied Pecan
-
- Heirloom Tomato Bruschetta **V**
- on Creamy Goat Cheese Toast
-
- Prosciutto Wrapped Summer Melon **V GF**
- With Mozzarella & Garden Basil
-
- Brie Grilled Cheese **V**
- Candies Fresno
-
- Stuffed Peppadew **VGN GF**
- With Peppered Boursin Cheese
-
- California Roll **DF SF**
- With Soy Pearls
-
- Pacific Catch Ceviche **DF GF**
- With Citrus Marinade, Red Onion, Diced Cucumber
-
- Southwest Chicken Salad Tart **DF**
-

DINNER ENTREE SELECTIONS

- Land and Sea **GF**
- Peppercorn Crusted Beef Filet, Seared Prawns, Roasted Garlic
- Mashed Potatoes, Lemon Scented Buttered Asparagus, Red Wine
- Bordelaise, Oven Roasted Tomato
-
- Short Rib and Chicken Duet
- Cabernet Braised Short Rib and Lemon Thyme French Breast of
- Chicken, Buttered Whipped Potatoes, Roasted Broccolini
- Cabernet Jus
-

DESSERTS

- Chocolate Dome **V**
- Almond Sponge, Whipped Chantilly, Raspberry Coulis
-
- White Chocolate Cheesecake **V**
- White Chocolate Lemon Cheesecake, Blueberry Compote
-
- Lemon Tart **V**
- Blueberry Conserves, Toasted Meringue
-
- Flourless Chocolate Cake **V GF**
- Milk Chocolate Mousse, Raspberry Coulis
-

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Signature Bar Packages

Featuring Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, & Scotch, and Canvas by Michael Mondavi Wines. Bartender Fee is \$225 for 3 hours of service

SIGNATURE BAR PACKAGES
\$225 3 Hour service Bar tender fees
Featuring Conciere Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, & Scotch, and Canvas by Michael Mondavi Wines.

SIGNATURE HOST SPONSORED BAR - ON CONSUMPTION

Signature Cocktails \$16 per drink
Signature Wines \$16 per drink
Signature Champagne \$16 per drink
Domestic Beer \$11 per drink
Premium & Imported Beer \$12 per drink
Local Craft Beer \$13 per drink
Assorted Juices \$9 per drink
Pepsi Soft Drinks, Still & Sparkling Waters \$8 per drink

SIGNATURE HOST SPONSORED BAR - PER PERSON

First Hour \$30 per guest
Second Hour \$20 per person
Each Additional Hour \$16 per guest

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Premium Bar Packages

PREMIUM BAR PACKAGES

Bartender Fee is \$225 for 3 hours of service

Featuring: Tito's Vodka, Beefeater Gin, Bacardi Superior Silver Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Irish Whiskey, Chivas Regal 12 Scotch.

PREMIUM HOST SPONSORED BAR - ON CONSUMPTION

- Premium Cocktails | \$18 per drink
- Premium Wines | \$18 per drink
- Premium Champagne | \$18 per drink
- Domestic Beer | \$11 per drink
- Premium & Imported Beer | \$12 per drink
- Local Craft Beer | \$13 per drink
- Assorted Juices | \$9 per drink
- Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink

PREMIUM HOST SPONSORED BAR - PER PERSON

- First Hour | \$38 per guest
- Second Hour | \$22 per guest
- Each Additional Hour | \$17 per guest

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Super Premium Bar Packages

SUPER PREMIUM BAR PACKAGES

Bartender Fee is \$225 for 3 hours of service

Featuring: Ketel One Vodka, Hendricks Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Makers Mark Bourbon, Crown Royal Canadian Whisky, Jameson Irish Whiskey, Jack Daniels American Whiskey, Johnnie Walker Black Scotch, and Del Maguey Vida Mezcal.

SUPER PREMIUM HOST SPONSORED BAR - ON CONSUMPTION

Super Premium Cocktails | \$20 per drink

Super Premium Wines | \$20 per drink

Super Premium Champagne | \$20 per drink

Domestic Beer | \$11 per drink

Premium & Imported Beer | \$12 per drink

Local Craft Beer | \$13 per drink

Assorted Juices | \$9 per drink

Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink

SUPER PREMIUM HOST SPONSORED BAR - PER PERSON

First Hour | \$42 per guest

Second Hour | \$24 per guest

Each Additional Hour | \$19 per guest

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Beer & Wine Bar Packages

BEER & WINE BAR PACKAGES

Bartender Fee is \$225 for 3 hours of service

Featuring: Canvas Wines, La Quinta IPA, Bud Light, Michelob Ultra, Corona, Blue Moon, White Claw Seltzer, High Noon Seltzer,

BEER & WINE HOST SPONSORED BAR - ON CONSUMPTION

Signature Wines | \$18 per drink

Signature Champagne | \$18 per drink

Domestic Beer | \$11 per drink

Premium & Imported Beer | \$12 per drink

Local Craft Beers | \$13 per drink

Assorted Juices | \$9 per drink

Pepsi Soft Drinks, Still & Sparkling Waters | \$8 per drink

BEER & WINE HOST SPONSORED BAR - PER PERSON

First Hour | \$22 per guest

Second Hour | \$20 per guest

Each Additional Hour | \$16 per guest

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Small Bites

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 25 pieces per selection. Tray Passed Attendant required at \$175 for up to 3 hours. \$50 for each additional hour.

SMALL BITES

We offer a variety of cold and hot bite sized options for your attendees to enjoy.

- *Priced Per Piece*
- *Minimum Order of 25 Pieces Per Selection.*

- After Party Hors D' Oeuvres Will Be Displayed Unless Tray-Passed Requested
- Tray Passed Attendant Fee is \$175 for up to 3 hours. \$50 for each additional hour.

WARM SELECTIONS

Chicken Harissa Meatballs
With Cilantro Mint Crema

Black Bean Empanada **DF V**
With Roasted Red Pepper Aioli

Crisp Parmesan Artichoke Beignet **V**
With Spicy Marinara

Bacon Wrapped Dates **GF**
Stuffed with Blue Cheese

Mini Maryland Style Crab Cake **SF**
With Sriracha Remoulade

Short Rib Empanada
With Avocado Crema

Vegetarian Spring Roll **DF V**
With Thai Chili

Phyllo Purse **V**
With Fig and Mascarpone

Bacon Wrapped Jalapeno Chicken **DF GF**

Vegetable Samosa **DF V**
With Cilantro Lime Crema

Crispy Firecracker Shrimp Spring Roll **SF**
With Crab Cream Cheese, Sambal Chili

\$12 *Per Piece*

COLD SELECTIONS

Tuna Poke **DF**
With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet

Pear and Blue Cheese Tartlet **V**
With Peach Preserves & Candied Pecan

Heirloom Tomato Bruschetta **V**

on Creamy Goat Cheese Toast

Prosciutto Wrapped Summer Melon **V GF**
With Mozzarella & Garden Basil

Brie Grilled Cheese **V**
Candies Fresno

Stuffed Peppadew **V GF**
With Peppered Boursin Cheese

California Roll **DF SF**
With Soy Pearls

Pacific Catch Ceviche **DF GF**
With Citrus Marinade, Red Onion, Diced Cucumber

Southwest Chicken Salad Tart **DF**

\$12 *Per Piece*

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Presentation Stations

PRESENTATION STATIONS

Curate a perfectly paired after-party reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

- *An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.*
- *Price Based on (2) Hours of Service*

LOADED GIANT TATCHOS BAR

- Tater Tots
- Green Chile Queso **GF**
- Ground Beef Chile, Black Beans **DF GF**
- Achiote Spiced Chicken **DF GF**
- Toppings
Pecan Smoked Bacon, Green Onions, Shredded Cheddar, Sour

Cream, Diced Tomatoes, Black Olives, Picked Cilantro, Pickled Jalapenos, Citrus Guacamole

\$42 *Per Guest*

SLIDER BAR (CHOOSE THREE):

All Beef Slider
Caramelized Onions, Special Sauce, American cheese

Bison Burger
Bacon Tomato Jam, Sliced Provolone

Barbecue Roasted Wild Mushrooms **DF VGN**
and Pickled Red Onions

Southern Fried Chicken Slider
White Cheddar, Sliced Pickle, Roasted Garlic Aioli

Garlic Herb Meatball Slider
With Sliced Mozzarella and Pomodoro

Cuban Slider
Roasted Pork Carnitas, Sliced Ham, Swiss Cheese, Pickle & Green Chile

House-made BBQ Potato Chips **DF V GF**

\$46 *Per Guest*

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Something Sweet

LATE NIGHT DESSERT

- An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.*
- Price Based on (2) Hours of Service*

CHOCOLICIOUS

Sweet and Salty Brownies

DONUT BAR

Cinnamon Sugar Donuts **V**

Chocolate Caramel Ganache Tart **V GF**

Chocolate Dipped Pretzel Rods **V**

Chocolate Coffee Opera Cake **V**

\$28 *Per Guest*

Beignets, Powdered Sugar **V**

Spiced Cake Donut Holes **V**

Chocolate Dipped Brioche Donuts **V**

\$26 *Per Guest*

SUNDAE FUNDAY

Vanilla and Chocolate Ice Cream **V GF**

Candy Pieces, Marshmallows, Toasted Pecans and Almonds,
Strawberry Compote, Pineapple Compote, Hot Fudge, Caramel,
Sprinkles, Whipped Cream

Cookie Pieces, Brownie Bits, Pound Cake Bites

\$32 *Per Guest*

A LA CARTE

Mini Gourmet Cupcakes **V** | \$75 per dozen

Cookie Jar **V** | \$78 per dozen
Chocolate Chunk, Vanilla Sugar Cookie, White Chocolate Macadamia

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.

Brunch Menu

RISE & DINE BRUNCH
Per Guest 75

RISE & DINE

Greek Yogurt Parfaits

SIDES

Freshly Baked Pastries

with House Made Granola and Berries
.....
Toasted Everything Bagels
with Shaved Red Onions, Dill Cream Cheese, Smoked Salmon,
Capers & Hard-Boiled Eggs
.....
Individual Frittatas
with Spinach, Sundried Tomato and Goat Cheese
.....
Sweet Belgian Waffles
with Maple Syrup, Whipped Salted Butter
.....

Assorted Mini Fruit Tarts and Macarons
.....
Applewood Smoked Bacon
.....

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas
.....
Selection of Chilled Fruit Juices
.....

All Prices Subject to 26% Service Charge & 7.8475% Sales Tax.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian