

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.		

Inclusions

- One (1) hour ceremony rehearsal on available venue
- Fruit infused water stations
- Padded white garden chairs for ceremony
- Choice of Four (4) passed Hors D'Oeuvres
- One (1) hour Premium Bar
- Canvas by Michael Mondavi Wine Service - 2 bottles per table
- Two (2) course plated menu of your choice
- Champagne toast
- Dancefloor & Risers
- Variety of banquet tables
- Table linen and cloth napkins in black or white
- Padded white garden chairs or hotel banquet chairs for reception
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Complimentary Wedding night accommodations for the newlyweds
- One (1) dedicated day-of Green Room with complimentary care station
- Complimentary Adult Pool Cabana for couple on the day after the wedding
- Complimentary menu tasting for up to four (4) guests

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

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		

Inclusions

- One (1) hour ceremony rehearsal on available venue
- Padded white garden chairs for ceremony
- Fruit infused water stations
- Six (6) passed Hors D' Oeuvres
- One and a half (1.5) hour Premium Bar
- Canvas by Michael Mondavi Wine Service - 2 bottles per table
- Two (2) course plated menu of your choice
- Champagne toast
- Dancefloor & Risers
- Variety of banquet tables
- Table linen and cloth napkins in black or white
- Padded white garden chairs or hotel banquet chairs for reception
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Complimentary Wedding night accommodations for the newlyweds
- One (1) dedicated day-of Green Room with complimentary Care Station

- Complimentary Adult Pool Cabana for couple on the day after the wedding
- Complimentary menu tasting for up to four (4) guests

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**

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

- 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
-
- 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

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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.

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Inclusions

- One (1) hour ceremony rehearsal on available venue
- Padded white garden chairs for ceremony
- Fruit infused water stations
- Four (4) passed Hors D' Oeuvres
- One (1) hour Super Premium Bar
- Canvas by Michael Mondavi Wine Service - 2 bottles per table
- Three (3) course plated menu of your choice

- Champagne toast
- Dancefloor & Risers
- Variety of banquet tables
- Table linen and cloth napkins in black or white
- Padded white garden chairs or hotel banquet chairs for reception
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Complimentary Wedding night accommodations for the newlyweds
- One (1) dedicated day-of Green Room with complimentary care station
- Complimentary menu tasting for up to four (4) guests
- Complimentary Adult Pool Cabana for couple on the day after the wedding
- Spa Treatment for Couple
- Breakfast for Couple the following day

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

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

- 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 **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.

Hors D' Oeuvres

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.

HORS D'OEUVRES

Priced Per Piece All items will be displayed unless requested to be passed. Tray Passed Attendant required up to 3 Hours 175 Each
Additional Hour 50

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.

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

Curate a perfectly paired after-party reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Priced based on two hours of service. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

PRESENTATION STATIONS

Presentation Stations are priced per person.Price based on 2 hours of serviceAn additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

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

LOADED GIANT TATCHOS BAR

Tator 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

Priced per guest
Price based on two hours of service

CHOCOLICIOUS

Sweet and Salty Brownies

Chocolate Caramel Ganache Tart **V GF**

Chocolate Dipped Pretzel Rods **V**

Chocolate Coffee Opera Cake **V**

\$28 *Per Guest*

DONUT BAR

Cinnamon Sugar Donuts **V**

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
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

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

Selection of Chilled Fruit Juices

SIDES

Freshly Baked Pastries

Assorted Mini Fruit Tarts and Macarons

Applewood Smoked Bacon

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 **V** Vegetarian