

GRAND | HYATT

GRAND HYATT INDIAN WELLS RESORT & VILLAS

## HYATT WEDDING GUIDE



# The Lovers Experience

## THE LOVERS EXPERIENCE

### Inclusions

- One hour ceremony rehearsal on available venue
- Fruit infused water stations
- Padded white garden chairs
- 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
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Wedding night accommodations for the newlyweds
- One dedicated day of Dressing Room
- Complimentary menu tasting for up to four guests

### 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.

## DINNER ENTREE SELECTIONS

### French Breast of Chicken **GF**

Mission Fig Aged Balsamic Glazed French Breast of Chicken,  
Roasted Radish and Squash, Rainbow Chard, Carrot Ginger  
Puree, Fig Jus

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### Pan-Seared Sustainable Salmon **GF**

Parsnip Puree, Petite Buttered Turnip and Turnip Greens,

Roasted Cherry Tomato, Citrus Chive Butter

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Grilled New York Strip **GF**

Dauphinois Potato, Grilled Broccoli Herb Roasted Tomato,  
Caramelized Citrus Steak Sauce

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## DINNER ENTREE INCLUSIONS

Baby Iceberg Wedge **GF**

Heirloom Tomatoes, Shaved Cucumber, Fried Shallots, House made Lardons, Local Blue Cheese Crumble, Avocado Ranch Dressing

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Frisee and Spinach Salad **GF**

Applewood Slab Bacon, Dried Cherries, Goat Cheese Crumble, Toasted Walnuts, Maple Sherry Vinaigrette

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Artisan Romaine Salad

Hand Shaved Parmesan, White Anchovy, Crisp Crouton, Garlic Parmesan Dressing

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Arugula and Endive Salad **V GF**

Local Palm Dates Candied Pecan, California Humboldt Fog Blue Cheese and Cranberry Port Wine Vinaigrette

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Vegetable Minestrone Soup **VGN DF**

Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

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Roasted Yellow Pepper Potato Bisque **V GF**

Yukon Gold Potatoes, Garden Herbs, Chive Oil

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

## The Grove Experience

### THE GROVE EXPERIENCE

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#### **Inclusions**

- One hour ceremony rehearsal on available venue
- Padded white garden chairs
- 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
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Wedding night accommodations for the newlyweds
- One dedicated day of Dressing Room
- Complimentary menu tasting for up to four guests

**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

**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

**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 **VGN DF**

Garden Vegetables, Herbed Tomato Broth, Cannellini Beans

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Roasted Yellow Pepper Potato Bisque **V GF**

Yukon Gold Potatoes, Garden Herbs, Chive Oil

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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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#### **Inclusions**

- One hour ceremony rehearsal on available venue
- Padded white garden chairs
- 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
- China, glassware & cutlery
- Cocktail and highboy tables
- Complete bar set up
- Head table or sweetheart table
- Cake cutting
- Votive candles
- Dedicated banquet captain
- Wedding night accommodations for the newlyweds
- One dedicated day of Dressing Room
- Complimentary menu tasting for up to four guests
- Spa Treatment for Couple
- Breakfast for Couple the following day

#### **Wedding Site Fee**

\$1,500 to \$5,000

#### **Food and Beverage Minimum**

Based Upon Date and Event Space

**Reception Package Pricing**

Beginning at \$278 per guest

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

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

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

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

## SIGNATURE HOST SPONSORED BAR - ON CONSUMPTION

Signature Cocktails | \$16 per drink

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Signature Wines | \$16 per drink

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Signature Champagne | \$16 per drink

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Domestic Beer | \$11 per drink

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Premium & Imported Beer | \$12 per drink

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Local Craft Beer | \$13 per drink

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Assorted Juices | \$9 per drink

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

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## SIGNATURE HOST SPONSORED BAR - PER PERSON

First Hour | \$30 per guest

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Second Hour | \$20 per person

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Each Additional Hour | \$16 per guest

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

# Premium Bar Packages

## PREMIUM BAR PACKAGES

## PREMIUM HOST SPONSORED BAR - ON CONSUMPTION

Premium Cocktails | \$18 per drink

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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

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## PREMIUM HOST SPONSORED BAR - PER PERSON

First Hour | \$38 per guest

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Second Hour | \$22 per guest

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Each Additional Hour | \$17 per guest

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

## Super Premium Bar Packages

### SUPER PREMIUM BAR PACKAGES

### SUPER PREMIUM HOST SPONSORED BAR - ON CONSUMPTION

Super Premium Cocktails | \$20 per drink

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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

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

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### SUPER PREMIUM HOST SPONSORED BAR - PER PERSON

First Hour | \$42 per guest

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Second Hour | \$24 per guest

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Each Additional Hour | \$19 per guest

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

## Beer & Wine Bar Packages

### BEER & WINE BAR PACKAGES

### BEER & WINE HOST SPONSORED BAR - ON CONSUMPTION

Signature Wines | \$18 per drink

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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

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### BEER & WINE HOST SPONSORED BAR - PER PERSON

First Hour | \$22 per guest

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Second Hour | \$20 per guest

---

Each Additional Hour | \$16 per guest

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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

### WARM SELECTIONS

Chicken Harissa Meatballs

*With Cilantro Mint Crema*

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Black Bean Empanada **DF V**

*With Roasted Red Pepper Aioli*

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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 **GF DF**

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Vegetable Samosa **V DF**

*With Cilantro Lime Crema*

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Crispy Firecracker Shrimp Spring Roll **SF**

*With Crab Cream Cheese, Sambal Chili*

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**\$12** *Per Piece*

## COLD SELECTIONS

Tuna Poke **DF**

*With Sriracha Aioli, Cilantro, Black Sesame Seeds, Crisp Cornet*

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Pear and Blue Cheese Tartlet **V**

*With Peach Preserves & Candied Pecan*

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Heirloom Tomato Bruschetta **V**

*on Creamy Goat Cheese Toast*

---

Prosciutto Wrapped Summer Melon **V GF**

*With Mozzarella & Garden Basil*

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Brie Grilled Cheese **V**

*Candies Fresno*

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

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

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

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Southwest Chicken Salad Tart **DF**

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**\$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

### LOADED GIANT TATCHOS BAR

Tator Tots

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Green Chile Queso **GF**

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Ground Beef Chile, Black Beans **GF DF**

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Achiote Spiced Chicken **GF DF**

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Toppings

*Pecan Smoked Bacon, Green Onions, Shredded Cheddar, Sour Cream, Diced Tomatoes, Black Olives, Picked Cilantro, Pickled Jalapenos, Citrus Guacamole*

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**\$42** *Per Guest*

### SLIDER BAR (CHOOSE THREE):

All Beef Slider

*Caramelized Onions, Special Sauce, American cheese*

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Bison Burger

*Bacon Tomato Jam, Sliced Provolone*

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Barbecue Roasted Wild Mushrooms **DF VGN**

and Pickled Red Onions

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Southern Fried Chicken Slider

*White Cheddar, Sliced Pickle, Roasted Garlic Aioli*

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Garlic Herb Meatball Slider

*With Sliced Mozzarella and Pomodoro*

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Cuban Slider

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

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

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**\$46** *Per Guest*

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

## Something Sweet

### LATE NIGHT DESSERT

### DONUT BAR

Cinnamon Sugar Donuts **V**

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Beignets, Powdered Sugar **V**

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Spiced Cake Donut Holes **V**

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Chocolate Dipped Brioche Donuts **V**

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**\$26** *Per Guest*

### CHOCOLICIOUS

Sweet and Salty Brownies

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Chocolate Caramel Ganache Tart **GF V**

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Chocolate Dipped Pretzel Rods **V**

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Chocolate Coffee Opera Cake **V**

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**\$28** *Per Guest*

### SUNDAE FUNDAY

Vanilla and Chocolate Ice Cream **V GF**

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

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Cookie Pieces, Brownie Bits, Pound Cake Bites

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**\$32** *Per Guest*

## A LA CARTE

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

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Cookie Jar **V** | \$78 per dozen

*Chocolate Chunk, Vanilla Sugar Cookie, White Chocolate Macadamia*

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

## Brunch Menu

### RISE & DINE BRUNCH

**\$75** *per guest*

### RISE & DINE

Greek Yogurt Parfaits  
with House Made Granola and Berries

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Toasted Everything Bagels  
with Shaved Red Onions, Dill Cream Cheese, Smoked Salmon,  
Capers & Hard-Boiled Eggs

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Individual Frittatas  
with Spinach, Sundried Tomato and Goat Cheese

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Sweet Belgian Waffles  
with Maple Syrup, Whipped Salted Butter

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### SIDES

Freshly Baked Pastries

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Assorted Mini Fruit Tarts and Macarons

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Applewood Smoked Bacon

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### BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee and Tazo Teas

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Selection of Chilled Fruit Juices

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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