



The Four Diamond rated Miramonte Resort & Spa lies at the base of the Santa Rosa Mountains in the prestigious city of Indian Wells. Situated on 11 acres of beautifully landscaped gardens, the resort offers 215 newly remodeled guestrooms and suites in a unique, intimate Mediterranean village style setting.

WEDDING PACKAGES

Wedding Packages are designed with a minimum of 25 guests and maximum of 300 guests. Custom Packages can be designed according to your needs. Packages include six hours of event time.

THE CEREMONY

~ Ceremony Only ~

White Garden Chairs
Lemon / Lime Water Station
Gift & Guest Book Table
Ceremony Private Site
Sound System (50 or more guests)
Staffing
\$20.00+ per guest (Maximum \$2,000+)

THE RECEPTION

~ Reception Only ~

Cocktail Hour Private Site
Banquet Tables and Chairs
Highboy & Cocktail Rounds
Votive Candles
Cake Table, Cutting & Serving
One Bartender
Dance Floor
Resort Linen & Napkins ~ Black, White & Ivory
\$25.00+ per guest (Maximum \$2,500+)

THE GRAND AFFAIRE

~ Ceremony & Reception ~

Bridal Suite the Evening of your Wedding and your 1st Year Anniversary
Cabana
Tasting (up to 2 guests)
Spa Discounts
Champagne Toast with House Sparkling
\$35.00+ per guest (Maximum \$3,500+)

Staging (8'x 24')
Floor Length Linen: Choice of Color
Bartenders (1 per 100 people)
Room Block Discounts (min. 10 Rooms Required)



Preferred Professionals

Bakeries

Exquisite Desserts
(760) 772-5522
www.exquisedesserts.com

Jensen's Palm Desert
(760) 346-9396
www.jensensfoods.com/bakery

Juliette's Bakery
(760) 777-1500
www.juliettesbakery.com

Over the Rainbow Cupcakes
(760) 285-4672
www.romanblas.com

Pastry Swan
(760) 202-1213
www.pastryswan.com

Florists

Artisan Events
(760) 778-1964
www.artisanevents.net

Arrangements Floral & Party Designs
(760) 776-1144
www.arrangementsdesign.com

Madison Workshop West
(760) 770-7265
www.Madisonworkshopwest.com

David Rohr Studios
(760) 321-6359
www.davidrohrstudio.com

My Flower Guy ~ Doyle Borden
(213) 304-7620
www.myflowerguy.com

Event Planners

Celebrations of Joy ~ Cathy O'Connell
(760) 777-8420
www.celebrationsofjoy.com

Chic Productions ~ Wendy Dahl
(888) 275-0908
www.chicproductions.com

LVL Events
(714) 718-3122
www.lvlevents.com

Social Frog Designs ~ Cheryl Jablow
(760) 345-3385
www.socialfrog.com

The Bride & I ~ April Seuss
(760) 250-8614
www.thebrideandi.com

The Events Department ~ Laurie Lund
(760) 200-1365
www.eventsdepartment.com

Musicians & DJ's

Legacy Artists
(760) 836-1100
www.legacyartists.net

Epic Entertainment
(760) 360-6668
www.epic1.com

The D'Jay Company
(888) 944-8905
www.thedjaycompany.com

DJ James Gonzalez
(760) 469-9099
www.musicmediaent.com

Invitations

Social Frog Designs
(760)345-3385
www.socialfrog.com

Dio Selina Custom Designs
(760)835-8742
www.dioselina.com

Officiants

4 U I Do Weddings
(760) 898-5157
www.4uido.net

Reverend Clint Hufft
(866) 359-0966
www.reverendclint.com

Judge Jeffrey Gunther
(916) 600-4030
seuncrt@aol.com

Videographer

Ashley Productions
(866)914-2700
www.ashleyvideoweddings.com

Epoch Productions
(760) 412-9306
www.EpochProductions.com

Aqua Vivus Productions
(619) 540-2511
www.aquavivus.com

Photographers

Epic Imagery ~ Danny Baker
(818)832-2700
www.epicimagery.com

Heather Kincaid Photography
(661)400-1342
www.heatherkincaid.com

Jennifer Yount
(760) 832-0763
www.jenniferyount.com

Jim Kennedy Photography
(888) 264-4558
www.jimkennedyphotographers.com

Michael Segal Photography
(310) 729-1134
www.michaelsegalweddings.com

Steven Wayne Photography
(760)466-7598
www.stevenwaynephotography.com

Rentals

Classic Party Rentals
(760)343-5110
www.classicpartyrentals.com

Creative Coverings
(877) 410-6367
www.creativecoverings.com

Signature Party Rentals
(760) 863-0671
www.signatureparty.com

T&E Couture Linens
(760) 904-4932
www.telinens.com

Hors d'oeuvres

From the Garden

- ~Caprese Bruschetta
- ~Crab Canapé with Saffron Aioli
- ~Red Endive, Brie and Pear Salsa
- ~Thai Spiced Vegetable Purse
- ~Mission Fig and Brie Crostini
- ~Stilton Mousse with Honey Pecan on Dried Apricot
- ~Sundried Tomato and Goat Cheese Triangles
- ~Brie & Raspberry en Croute
- ~Spinach & Gorgonzola Stuffed Mushroom Caps
- ~Herb Breaded Artichoke Beignet with Goat Cheese
- ~Vegetable and Tofu Pot Stickers

From the Ranch

- ~Southwestern Chicken & Black Bean Spring Rolls
- ~Curried Chicken en Croute
- ~Thai Chicken and Cashew Lumpia
- ~Smoked Duck
 - with Cranberry Mousse, Mandarin Oranges on a Baguette*
- ~Duck Confit and Wild Mushroom Spring Rolls
- ~Pork Carnitas and Black Bean Empanadas
- ~Steamed Pork Pot Stickers with Ponzu Sauce
- ~Thai Beef Samosa
- ~Seared Beef Tenderloin
 - with Blue Cheese Butter on Baguette*

From the Sea

- ~Seared Ahi, Tabiko and Wasabi Aioli
- ~Spicy Tuna Rolls
- ~Crusted Fura Kaki Seared Ahi
 - on Cucumber Round with Red Ginger Glaze*
- ~Basil & Smoked Salmon Bruschetta
 - on Goat Cheese Baguette*

Sates

- ~Chicken Saté with Thai Peanut Sauce
- ~Five Spice Beef Saté with Sweet Chili Sauce
- ~Portobello Mushroom Saté
- ~Grilled Shrimp Saté with a Chimichurri Sauce

Forks

- ~Seared Diver Scallop, Oven Tomato and Pesto
- ~Pork Medallion with Granny Smith Apple Chutney
- ~Beef Tenderloin with Brie Cheese and Micro Greens
- ~Cumin Spiced Lamb
 - with Cucumber and Mint Sprouts*

Spoons

- ~Pancetta Wrapped Shrimp with Basil Aioli
- ~Honey Glazed Duck Breast with Raspberry
- ~Prosciutto and Melon with Lime Mascarpone
- ~Citrus Marinated Calamari
 - with Poached Scallops and Basil*
- ~Lump Crab Salad
 - with Celery Root, Pernod and Lemon Aioli*
- ~Ahi Tuna
 - with Cucumber, Rice Wine, Ginger Soy and Wasabi*

Shooters

- ~Shrimp and Scallop Ceviche
- ~Golden Tomato Gazpacho with Chive Oil
- ~Avocado Vichyssoise
 - with Lump Crabmeat and Crème Fraîche*

Espresso Cups

- ~Lobster Bisque with Chive Oil
- ~Tomato Basil Bisque with Nutmeg Cream
- ~Classic French Onion Soup
 - with Baguette and Gruyere Cheese*

- Select Two at \$12.00++ per guest**
- Select Three at \$17.00++ per guest**
- Select Four at \$22.00++ per guest**
- Select Five at \$26.00++ per guest**

Display Station

Cheese Display

Imported and Domestic Cheese Display, Fresh & Diced Fruits,
Assorted Berries, Candied Walnuts, Parmesan Lavosh, Sliced Olive Bread and Crackers
\$10.00++ per guest

Antipasto Display

Grilled Marinated Carrots, Asparagus, Cipollini Onions, Eggplants, Red & Green Peppers, Yellow & Green Zucchini, Marinated Artichokes & Olives, Gorgonzola & Fontina Cheeses, Sliced Prosciutto, Tuscan Salami on Sweet Capicola, Italians Breads
\$15.00++ per guest

Plated Wedding Menus

Plated Dinners includes a choice of one starter, one main entrée, one starch and two vegetables. Have the option of an additional course for a nominal fee of \$10.00++. All menus are served with baskets of warm artisan rolls and butter with regular and decaffeinated coffee, and hot tea service. Menus can be designed and created to fit your needs.

Warm Starters

Pan Seared Dungeness Crab Cake with a Bloody Mary Reduction

*

Triple Cream Brie en Croute with Organic Greens, Dried Cranberries, Golden Raisins

*

Four Cheese Empanadas with Crispy Vegetable Salad, Romesco Sauce

Soups

Lobster Bisque with Aged Cognac, Flat Parsley

*

Tomato & Basil Soup with Lump Crabmeat

*

Roasted Butternut Squash with Toasted Pumpkin Seeds

*

Yukon Gold Potato and Leek Soup with Roasted Rock Shrimp

*

Chilled Golden Tomato Gazpacho Topped with Boccacini Basil

*

Chilled Cucumber Puree with Roasted Ancho Tomato Relish

Salads

Hearts of Romaine

Roasted Peppers, Shaved Parmesan, Garlic Croutons, Caesar Dressing

*

Bouquet of Frisee, Red Oak & Green Tango

Cucumber Wrap, Heirloom Tomato Confit, Champagne Vinaigrette

Hearts of Bibb

Peppered Goat Cheese, Cluster Tomatoes, Tomato Emulsion

Mixed Organic Greens

Topped with St. Danielle Prosciutto, Grilled Asparagus and Balsamic Glaze

*

Mixed Organic Field Greens

Burgundy Endive, Pear Tomato, Enoki Mushrooms, Lemon Oregano

*

Baby Spinach

Marinated Artichoke Hearts, Grilled Portobello Mushrooms, Diced Tomatoes, Balsamic Vinaigrette

*

Fattoush

Romaine, Feta, Red Onion, Olive, Cucumber, Tomato, Pita Chips, Lemon Oregano Vinaigrette

Main Course

\$65.00++ per guest

Marinated Grilled Free Range Chicken Breast
Wild Mushroom & Merlot Sauce

Boneless Oven Roasted Free Range Chicken
Natural Pan Reduction

Duet of Free Range Chicken Breast & Salmon Filet
Merlot Reduction & Lemon Caper Sauce

Pan Seared Salmon Filet
Preserved Lemon Caper Reduction

Roasted Pork Loin
Orange & Honey Glaze

Grilled Vegetable Tower
With Cannellini Bean Stew, Tomato Relish

Penne Pasta
Baby Spinach, Roasted Garlic, Wild Mushrooms, Sweet Peas and Reggiano Cream, Crostini

\$70.00++ per guest

Seared Halibut
Preserved Lemon & Caper Sauce

Panko Crusted Sea Bass
Saffron Essence

Grilled 10oz New York Steak
Wild Mushroom Sauce

Duet of 5 oz. Filet of Beef and Panko Crusted Sea Bass
Cabernet Reduction & Lemon Caper Sauce

Duet of 6 oz. New York Strip & Seared Halibut
Cabernet Reduction & Tomato Saffron

\$75.00++ per guest

Duet of 6 oz. Filet of Beef & Jumbo Shrimp
Cabernet Reduction & Garlic Herb Cream

Center Cut 8 oz. Filet of Beef
Green Peppercorn

\$80.00++ per guest

Double Lamb Chops
Madeira Sauce

Center Cut Veal Chop
Marsala Sauce

\$100.00++ per guest

Duet 6oz. Filet of Beef & Lobster Tail
Cabernet Reduction & Lemon Butter

Starch

- ~Yukon Gold Garlic Mashed Potatoes
- ~Arborio Risotto with Wild Mushrooms,
Shaved Parmesan
- ~Roasted Garlic Red Skin Mashed Potatoes
- ~Potato Dauphinoise with Crumbled Blue Cheese
- ~Pan Seared Polenta Cake
- ~Fresh Herb Roasted Fingerling Potatoes
- ~Basmati Jeweled Rice
- ~Quinoa with Braised Root Vegetables
- ~Wild Rice Pilaf with Toasted Almonds

Vegetables

- ~French Green Beans with Shallots
- ~Oven Red or Gold Tomatoes and Flat Parsley
- ~Large Green Asparagus
- ~Baby Glazed Carrots
- ~Spaghetti Squash with Fine Herbs
- ~Maple Glazed Acorn Squash
- ~Sweet Garlic Sautéed Organic Spinach
- ~Rapini with Brown Butter
- ~Roasted Golden Beets

Menu Packages

Miramonte Package

Any Four Passed Hors D 'Oeuvres

*

Choice of Starter

*

Duet of 5 oz. Filet of Beef and Panko Crusted Sea Bass
French Green Beans with Shallots, Roasted Golden Beets,
Yukon Gold Garlic Mashed Potatoes

*

Family Style Serving

Chocolate Dipped Strawberries & Dried Fruit

*

4-Hour Beer and Wine Bar Package

La Terre Wines, Domestic & Specialty Beers, Soft Drinks

\$125.00++ per guest

Grand Gala Package

Any Four Passed Hors D 'Oeuvres

*

Ice Carving Station (cost in full site fee)
Poached Jumbo Shrimp, Crab Claws, Cocktail Sauce,
Mignonette, Lemons & Horseradish

*

Choice of Starter #1

*

Choice of Starter #2

*

Grilled Center Cut Black Angus Filet
Jumbo Asparagus, Maple Glazed Acorn Squash, Potato Dauphinoise

*

Family Style Serving

Chocolate Dipped Strawberries & Dried Fruit

*

4-Hour Premium Bar Package

Premium Cocktails, La Terre Wines, Domestic & Specialty Beers, Soft Drinks

\$165.00++ per guest

Buffet Wedding Menus

Menus can be designed and created to fit your needs. Pricing includes all items listed within each buffet. All menus are served with baskets of warm artisan rolls and butter with regular and decaffeinated coffee, and hot tea service.

The Venetian

Choice of two passed hors d'oeuvres

Starters

Chilled Yellow Tomato Gazpacho with Heirloom Tomatoes

Buffalo Mozzarella, Fresh Basil, Balsamic Syrup

Sun Dried Tomato Pesto Marinated Orzo Salad with Roasted Mediterranean Confetti Vegetables

Baby Spinach, Arugula, Belgian Endive with Lemon Oregano Dressing

Entrees and Sides

Free Range Lemon Chicken Piccata, Carrots and Broccoli Rabe

Pan Seared Red Snapper Provençal

Anchiotte Rubbed Kurabota Pork Loin and Grilled Asparagus

Saffron Risotto, Sweet Peas, Shaved Parmesan and Tomato Fondue

\$83.00++ per guest

The Spaniard

Choice of two passed hors d'oeuvres

Starters

Warm Piquillo Pepper filled with Yukon Gold Potato and Crab Salad

Roasted Artichoke and Cherry Tomato Salad

Mediterranean Romesco Chicken on Arugula with Lemon Oregano Vinaigrette

Scallop and Calamari Ceviche Salad with Celery Root, Sweet Peppers in Citrus Vinaigrette

*Carved to Order

Black Angus Rib Eye of Beef with Thyme Manchego Polenta and Mushroom Ragout

Entrees and Sides

Seared Red Snapper, Chick Pea Purée, Roasted Red Peppers and Fava Beans

Grilled Free Range Chicken Breast with Tomatoes, Olives and Artichoke Hearts

Grilled Seasonal Vegetables, Rosemary and Garlic Roasted Creamer Potatoes

Assorted Breads and Rolls

\$85.00++ per guest

Buffet Wedding Menus (cont.)

The Verona

Choice of two passed hors d'oeuvres

Pre-Set on Each Table

Sundried Tomato Tapenade, Roast Garlic Olive Oil and Assorted Breads and Rolls

Starters

Buffalo Mozzarella, Sliced Roma Tomatoes Chiffonade Basil Balsamic Vinaigrette

Cannellini White Bean Salad with Feta Cheese and Capicola Ham

Baby Spinach and Arugula Salad with Grilled Onions, and Roasted Mushrooms

Aged Sherry Vinaigrette

Entrees

Seared Halibut with Rock Shrimp Risotto Saffron, Fennel Sauce

Grilled Free Range Chicken Breast, Rapini and Roasted Roma Tomatoes

Madeira Chicken Jus

Braised Lamb Osso Bucco with Braised Fingerling Potatoes

Roasted Vegetable Penne Pasta with Smoked Mozzarella Cheese, Basil & Roasted Garlic Olive Oil

\$89.00++ per guest

Wine Country

Choice of three passed hors d'oeuvres

Assorted California Artisan Cheeses and Fruit, Sliced Baguette and Crackers

Starters

California Shellfish Soup with Basil Croutons

Organic Baby Greens, Sweet Peppers, Red Onions, Cucumbers,

Sprouts and Aged Red Wine Vinaigrette

Grilled Asparagus Salad with Roma Tomatoes and Herb Vinaigrette

Marinated Cannellini Bean Salad, Sweet Peppers and Champagne Vinaigrette

Entrees

Pan Seared Salmon, Heirloom Tomato Confit

Grilled Breast of Chicken, Whole Grain Mustard Chardonnay Sauce

Carved Cabernet Marinated Sirloin of Beef, Red Onion, Tomato and Thyme Fondue

Sides

Grilled Country Vegetables with Miramonte Herb Oil

Truffle Polenta, Wild Mushrooms and Fine Herbs

Garlic Mashed Red Potatoes

Assorted Artisan Breads

\$92.00++ per guest

Desserts

Assorted Minis & Petites

(3 pieces per person)

Fresh Fruit Tarts	Meyer Lemon Demi Sphere
Opera Cake	Key Lime Tart
Strawberry Cheesecake	Lemon Raspberry Tart
Chocolate Decadence	Chocolate Covered Strawberries
Éclairs	Pecan Bourbon Chocolate
Crème Brulee	White Chocolate Mousse
Passion Fruit Mirror	

\$12.00++ per guest

Dessert Display

Assorted Minis, Pies, Cakes, Torts, Cupcakes, Petite Fours & Cookies

\$19.00++ per guest

Additional Enhancements

Chocolate Covered Strawberries

\$4.50++ per guest

Mini French Pastry Display

\$14.00 ++ per guest

Bottled Fiji or Pellegrino Water Station

\$4.50++ each

Ice Cream or Sorbet Served with your Wedding Cake

\$3.50++ per guest

Fresh Berries and Coulis Served with your Wedding Cake

\$4.50++ per guest

Enhanced Coffee Station

Sugar Swizzle Sticks, Chocolate Shavings & Assorted Syrups

\$6.00 ++ per guest

Late Night Snack

Mains

BLT

Mini Reuben's

Mac 'n' Cheese

Buffalo Wings. Celery and Blue Cheese

Grilled Heirloom Tomato and Cheese

Four Cheese and Grilled Pepper Quesadillas with Roasted Chili Tortilla

Sliders with cheddar, brioche bun

Grilled Portobello and Goat Cheese with Arugula

Chicken Fingers with Barbeque and Ranch Dips

Mini Kobe Dogs, grilled sweet onions

Select Two at \$11.00++ per guest

Select Three at \$14.00++ per guest

Select Four at \$17.00++ per guest

Sides

Crispy Fries

Sweet Potatoes Fries

Warm House Made Chips

\$4.00++ each per guest

Details, Details, Details

Chiavari Chairs with Cushion (Color of your Choice)

\$8.00 per chair

Specialty Linens and Overlays

Starting at \$25.00 per table

Specialty Napkins

\$1.00 per guest

Standing Umbrellas

\$25.00 each

Mushroom Heaters

\$125.00 each

Bridal Salon Rental

\$250.00

Additional Event Hours

\$500.00 per hour

Gift Bag Delivery

\$3.50 per room ~ Room delivery

\$1.50 per bag ~ At front desk

The Bar

One bar with one bartender is required for every 100 guests and is included in your site fee. Additional bartenders are at \$125.00 per bartender.

VODKA	Premium	Luxury
GIN	Stolichnaya	Ketel One
RUM	Tanqueray	Hendricks
SCOTCH	Bacardi	Mt. Gay
WHISKEY	Dewar's	Johnny Walker Black
TEQUILA	Jim Beam	Woodford Reserve
WINE	Cuervo Especial	Patron Reposado
	Le Terre	Chateau St. Michelle

Bar Packages

Luxury Hosted Beverages

\$22.00++ per guest First Hour / \$18.00++ each additional hour

Premium Hosted Beverages

\$18.00++ per guest First Hour / \$12.00++ each additional hour

Hosted Beer, Wine and Non-Alcohol

\$15.00++ per guest First Hour / \$10.00++ each additional hour

Hosted Non-Alcoholic Beverages

\$7.00++ per guest First Hour / \$5.00++ each additional hour

Corkage Fee

\$20.00+ per bottle opened

No-Host (Cash)

Prices Include Service Charge & Tax

Premium Brands	<i>\$10.00 each</i>
Luxury Brands	<i>\$12.00 each</i>
Le Terre Wine by the Glass:	<i>\$9.00 per glass</i>
Chateau St. Michelle by the Glass:	<i>\$12.00 per glass</i>
Specialty Beer:	<i>\$8.00 per bottle</i>
Domestic Beer:	<i>\$7.00 per bottle</i>
Non-Alcoholic	<i>\$5.00 each</i>

Pepsi products...Coke products are available upon request.

Rehearsal Dinner

In conjunction with your wedding reception take advantage of our reduced offerings when you book a second event! When taking part in our multi-day package deal, room rental is waived for rehearsal dinners or morning brunches for any of our stunning venues.

Southwestern

Starters

Three-Color Tortilla Chips and Salsa Fresca

Hearts of Romaine, Shaved Cotija Cheese and Crispy Tortilla Strips with Caesar Dressing

Jicama, Cucumber and Pepper Slaw with Lime Ranch Dressing

Shrimp Ceviche Marinated in Lime Juice with Peppers, Onions and Cilantro

Entrees

Cheese Quesadillas with Aged Monterey Jack Cheese, Peppers and Onions

Chicken & Beef Fajitas with Soft Corn and Flour Tortillas

Shredded Cabbage, Diced Tomatoes, Diced Onions

Pico de Gallo, Tomatillo Salsa

Guacamole and Sour Cream

Spanish Rice

Refried Black Beans

Jalapeño Corn Bread with Honey Butter

Desserts

Bunuelos with Honey and Cinnamon Sugar

Flan with Seasonal Berries

Churros

\$46.00 ++per guest

Barbecue

Starters

Romaine, Iceberg, Radicchio and Upland Cress with

Cucumbers, Roma Tomatoes, Julienne Carrots, Croutons, Mushrooms and Sprouts

Tomato Vinaigrette, House Made Ranch and Balsamic Vinaigrette Dressing

Red Bliss Potato Salad with Chopped Egg and Sweet Pickles

Country Cole Slaw

Fresh Fruit Salad with Vanilla Bean and Honey Yogurt

Entrees

Amberbock BBQ Short Ribs

Grilled Herb Marinated Free Range Chicken

Baked Beans with Sweet Onions and Peppered Bacon

Grilled Vegetables

Corn on the Cob

Jalapeno Corn Bread and Honey Butter

Desserts

Warm Apple Cobbler, Whipped Cream

Lemon Vanilla Cream Cake

Triple Chocolate Mousse Cake

\$48.00++ per guest

Morning Brunch

Traditional

Assorted Breakfast Pastries, Preserves and Sweet Butter
Sliced Seasonal Fruit, California Citrus and Berries
A Variety of Cold Cereals and Milk
Scrambled Eggs with Fresh Herbs Picked From Our Garden
Maple Pepper Bacon and Fontanini Breakfast Sausage
Breakfast Potatoes with Sautéed Sweet Red Peppers and Onions
Juices: Orange, Grapefruit, Cranberry and Tomato
100% Columbian Coffee, Rainforest Alliance Certified
Harney & Sons Teas

\$35.00++ per guest

Ranchero

Assorted Breakfast Pastries, Preserves and Sweet Butter
Sliced Seasonal Fruit, California Citrus and Berries
A Variety of Cold Cereals and Milk
Design Your Own Breakfast Burritos
With Scrambled Eggs, Cilantro, Cotija Cheese
Soft Flour Tortillas, Salsa Fresca, Sour Cream, Guacamole and Chorizo
Breakfast Potatoes with Sautéed Sweet Red Peppers and Onions
Juices: Orange, Grapefruit, Cranberry and Tomato
100% Columbian Coffee, Rainforest Alliance Certified
Harney & Sons Teas

\$38.00++ per guest

Tuscan

Assorted Breakfast Pastries, Preserves and Sweet Butter
Sliced Seasonal Fruit, Citrus and Berries
Individual Low Fat Fruit Yogurts
Assorted Cereals with Milk
Poached Eggs with Spinach, St. Danielle Prosciutto on English Muffin with Roasted Pepper Hollandaise
Lemon Ricotta Pancakes with Fresh Berry Compote and Sweet Butter
Scrambled Eggs with Heirloom Tomatoes and Garden Herbs
Fontanini Breakfast Sausage and Maple Peppered Bacon
Breakfast Potatoes with Sautéed Sweet Peppers and Onions
Juices: Orange, Grapefruit, Cranberry and Tomato
100% Rainforest Alliance Certified Columbian Coffee
Harney & Sons Teas

\$41.00++ per person

WHY YOU NEED A WEDDING COORDINATOR AND A CATERING MANAGER

Just because you have a beautiful hotel doesn't mean the Catering Manager or Director of Catering will be a Professional Wedding Planner. A Catering Manager is employed by the venue and primarily specializes in food and beverage sales for the venue. They are the experts on how your wedding will work at this particular property. They are always there on your wedding day but often depart after the first course is served. A Wedding Planner is your personal consultant that interfaces with all aspects of the planning process and without hesitation. This person will mediate, negotiate and co-create with you and for you. Bottom-line: You employ the Planner and you don't employ your Catering Manager. Knowing who will provide you with each of these services throughout the planning process will ensure no last minute surprises.

Your Catering Manager/Coordinator will:

- ❖ Provide a personalized tour of the venue
- ❖ Recommend special event professionals to provide wedding coordination, music, florals, photography, ceremony officiating and invitations
- ❖ Act as a menu consultant for all food and beverage selections
- ❖ Detail your banquet event order/catering contract, outlining all of your event specifics and ensure that it is communicated flawlessly to the operational team of the venue
- ❖ Create an estimate of charges outlining your financial commitments to the venue
- ❖ Create a floor plan of your function space, in order for you to provide seating arrangements
- ❖ Arrange and attend your menu tasting
- ❖ Oversee the ceremony and reception room(s) set up, food preparation and other venue operations
- ❖ Act as the on-site liaison between your Wedding Planner and venue operations staff
- ❖ Ensure a seamless transition to the venue's Banquet Captain once the grand entrance has occurred (typically this is when the Catering Manager leaves the reception)
- ❖ Review your banquet checks for accuracy, prior to the completion of the final bill

Your Wedding Planner/Coordinator will:

- ❖ Assist with etiquette and protocol for invitations, family matters, ceremony and toasts
- ❖ Create a comprehensive time line for your rehearsal and wedding day, including the ceremony and reception
- ❖ Work with you to organize and coordinate your ceremony rehearsal
- ❖ Remind bridal party of all pertinent "call times" and "don't forgets" on the wedding day
- ❖ Confirm "call times" and details with all vendors several days prior to the wedding day
- ❖ Be available to have conversation in the evenings and weekends, long after your Catering Manager has gone home
- ❖ Act as the liaison between your family, bridal party, band/DJ, florist, photographer, videographer and other vendors to create a seamless operation
- ❖ Assist the bride and bridal party with dressing
- ❖ Ensure that the ladies have their corsages and bouquets, etc., and assist with the pinning of boutonnieres
- ❖ Deliver and arrange ceremony programs, escort cards, place cards, favors and any personal items
- ❖ Coordinate your actual ceremony (line up bridal party, assist bride with dress)
- ❖ Coordinate your reception (grand entrance, first dance, toasts and cake cutting, etc.)
- ❖ Collect any personal items you may have brought at the conclusion of the reception
- ❖ Assist you with full service coordinating from your engagement to your honeymoon
- ❖ Review your banquet check for accuracy's at the end of the reception
- ❖ Establish room blocks at various hotels to ensure that your guests have accommodations of their choice
- ❖ Create a vendor payment schedule, which includes all your vendors
- ❖ Review your catering contracts to ensure all your requests are communicated to the Catering Manager
- ❖ Give a wide variety of professional referrals that fit with every kind of budget & taste

Understanding who is responsible for particular aspects of your wedding will help you achieve a smooth and successful event. Clear communication, defined tasks and specific attention to details will make all the difference in the world when it comes to enjoying your wedding day.