Details matter most.
IT'S ARTWORK COMING TO LIFE.
LET THIS MAGICAL PLACE BE YOUR CANVAS.
Imagine your setting with the breath-taking backdrop of the magnificent Santa Rose Mountains. Beautiful private olive and citrus groves. Lush gardens, bright bougainvillea and sparkling pools. Picture perfect terraces and romantic sunsets.

Located in the heart of the Greater Palm Springs Valley, the Miramonte Indian Wells Resort & Spa invites guests to experience a desert oasis that is both intimate and elegant.

We have a variety of stunning wedding venues to choose from including garden, terrace and ballroom settings. Bridal and groom suites are available for wedding day preparations in addition to our award-winning Well Spa offering wedding services for you and your bridal party.

Condé Nast Traveler readers named The Well at Miramonte Resort & Spa No. 1 resort spa in North America.
Reception Locations

The Wedding Reception
One (1) hour hors d’oeuvres reception
Four (4) hour hosted deluxe bar
Three (3) course plated menu of your choice including
  appetizer, entree & dessert
  Intermezzo Sorbet
  Sparkling wine Champagne toast
Cake cutting
White floor-length linens
Hotel tables and ballroom chairs
Fine china, silver, and stemware
Wooden dance floor for indoor locations
Riser for entertainment
Head, sweetheart and cake tables
Table numbers and silver stands
Candle votives
Complimentary overnight accommodations for bride and groom
Complimentary tasting for up to 4 guests (for weddings
  with 75 guests and over)

Olive Lawn
Unify your love under the tree of life-Miramonte Green provides a stunning
  outdoor natural backdrop centered by an olive tree symbolizing new blessings,
  abundance and peace. Say “I do” surrounded by loved ones and a gorgeous
  garden setting
  - Accommodates up to 200 guests for ceremony -

MiraMonte Terrace
A second story covered terrace with elegant lighting, resort views and
picturesque features like a cozy stone fireplace, cathedral columns and
rustic tile flooring.
- Accommodates up to 75 reception style and 100 for ceremony

Mesquite Lawn
Surrounded by boxwood hedges and cypress trees, but with plenty of room
for mountain views and breathtaking sunsets. Adjacent to the Mesquite
Ballroom for the perfect event pairing.
- Accommodates up to 400 for ceremony and 300 for reception -

Mesquite Ballroom
A grand venue with chandeliers lining the ceilings and walls, the Mesquite
Ballroom is our largest venue, and it opens up directly to the Mesquite Lawn.
- Accommodates up to 300 guests -

Ceremony
White garden chairs
Guestbook and gift table with white floor-length linen
Rehearsal location
Citrus water service
Uniformed staff to welcome guests

Minimums and additional charges may apply.
COLD HORS D’ŒUVRES

Caprese bruschetta
Belgian red endive, brie and pear relish
Cucumber and pickled vegetable bahn mi
Chicken, apple, pecan salad on crostini
Tomato, basil, ciligini mozzarella on skewers
Togarashi tuna tataki on a cucumber round, ginger glaze

EXCEPTIONAL HORS D’ŒUVRES

Vegetable spring rolls, chile yuzu dipping sauce
Spanakopita
Spinach and boursin stuffed mushrooms
Duck confit spring rolls, orange dipping sauce
Seared pork potstickers, ponzu glaze
Mini chicken or beef taquitos, salsa rosa
Chicken or beef empanadas, black bean relish

HOT HORS D’ŒUVRES

Mini crabcake, saffron aioli
Grilled shrimp sate, chimichurri
Chicken sate, Thai peanut sauce
Chinese 5 spice beef sate, oyster sauce
Vegetable samosas, golden raisin chutney
Lamb meatball, smoked paprika tomato sauce
Apple, brie, jalapeño grilled cheese

Smoked salmon, Drakes farm goat cheese, micro basil, toasted baguette
Tuna poke, sesame cones, wasabi aioli, tobiko caviar
Coachella grapes, Drakes farm goat cheese, pistachio
Beef carpaccio, truffle aioli, shaved parmigiana reggiano, crostini
Smoked duck, orange aioli, cranberry celery salad, crostini

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg, may increase risk of food borne illness.
DISPLAY STATION SELECTIONS (select one)

Seasonal Fresh Fruit & Berries
$16++ per guest
Mint Yogurt Dip & Coachella Valley Honey

Artisnal Cheese Board
$24++ per guest
Five Domestic & Imported Cheese Selections
Vine Ripened Fruits & Fig Jam, Coachella Valley Honey & Dates, Lavosh & Crusty Breads

Grilled Market Vegetable Display
$15++ per guest
Asparagus, Zucchini & Portobello's, Marinated Artichokes & Tomatoes, Local Sourced Vegetable,
Aged Balsamic & Extra Virgin Olive Oil, Goat Cheese & Lavender Dip, Olive Focaccia
**Adoration Package**

$135.00 per person

One Hour Reception
- Choice of 3 hors d’oeuvres
- 3 hour premium bar package

Soup choose one
- **Tomato gazpacho**, olive oil poached shrimp, local avocado
- **Cream of artichoke**, crisp pancetta, herb pistou

Salad choose one
- **Mixed greens**, candied pecans, gorgonzola, shaved red onion, red wine vinaigrette
- **Kale**, red oak, strawberry, toasted almond, dates, local goat cheese, poppy seed dressing
- **Caesar salad**, crisp romaine, focaccia croutons, olive tapenade crostini, lemon anchovy dressing, parmesan

Entrée choose one
- **72 hour braised short rib**, country style smashed red potato, roasted root vegetables, celery hearts, broccolini
- **Herb crusted Atlantic salmon**, farro risotto, roasted cauliflower, heirloom tomato, meyer lemon buerre blanc
- **Herb marinated supreme of chicken breast**, gnocchi, broccoli rabe, roasted cipollini onion

Coffee service upon request

**Inspiration Package**

$156.00 per person

One Hour Reception
- Choice of 3 hors d’oeuvres
- 4 hour premium bar package

Soup choose one
- **Lobster bisque**, old bay scented espuma, tarragon
- **Yellow corn bisque**, maple peppered bacon, piquillo pepper coulis

Salad choose one
- **Caprese**, tomato, fresh mozzarella, basil drizzle, garden basil, 10 year old balsamic
- **Belgium endive**, Coachella grapes, candied walnuts, maytag blue cheese, champagne vinaigrette
- **Caesar salad**, crisp romaine, focaccia croutons, olive tapenade crostini, lemon anchovy dressing, parmesan

Entrée choose one
- **Herb marinated supreme of chicken breast**, gnocchi, broccoli rabe, roasted cipollini onion
- **Grilled tenderloin of beef**, potato gratin, haricot vert, mini pepper, mushroom bordelaise sauce
- **Roasted sea bass**, grilled spiced heirloom carrots, yellow pepper coulis, herb purée, carmelized shallots and fingerling potato

Coffee service upon request
Celebration Package

$175.00 per person

One Hour Reception

Choice of 4 hors d’oeuvres

4 hour luxury bar package

Let the chef customize your intermezzo with seasonal flavors, local flavors examples are Bernard Farms grapefruit, blood orange, Shramsberg Blanc de Blancs, etc.

Soup choose one

Lobster bisque, old bay scented espuma, tarragon

Yellow corn bisque, maple peppered bacon, piquillo pepper coulis

or

Salad choose one

Belgium endive, Coachella grapes, candied walnuts, maytag blue cheese, champagne vinaigrette

Kale, red oak, strawberry, toasted almond, dates, local goat cheese, poppy seed dressing

Caesar Salad, crisp romaine, focaccia croutons, olive tapenade crostini, lemon anchovy dressing, parmesan

Entrée choose two

Herb crusted Atlantic salmon, farro risotto, roasted cauliflower, heirloom tomato, meyer lemon buerre blanc.

Herb marinated supreme of chicken breast, gnocchi, broccoli rabe, roasted cipollini onion

Grilled tenderloin of beef, potato gratin, haricot vert, mini pepper, mushroom bordelaise sauce

Roasted sea bass (local when available), grilled spiced heirloom carrots, yellow pepper coulis, herb puree, carmelized shallots and fingerling potato

Double seared pork chop, double cut, creamy polenta, caramelized apples, bourbon jus lie, sage mountain farms Brussels sprouts

Coffee service upon request

Entrée Duo Enhancements

These items can be added to any Entrée pairing

Tiger shrimp $15

Cold water lobster (seasonal) $24

Diver scallops $20

** per person

Seasonal compositions

Above prices are per person, unless otherwise noted. Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.
Miramonte bar options

**PREMIUM BAR**
- Vodka: Absolut
- Gin: Tanqueray
- Rum: Captain Morgan
- Scotch: Dewar’s
- Whiskey: Jim Beam
- Tequila: El Jimador

$14.00 * per person for each additional hour

**LUXURY BAR**
- Vodka: Belvedere
- Gin: Nolet’s
- Rum: Pyrat Aged Rum
- Scotch: Johnny Walker Black
- Whiskey: Maker’s Mark
- Tequila: Don Julio Blanco

$16.00 * per person for each additional hour

**CUSTOM HANDCRAFTED COCKTAIL**
- Personalized for the couple

$15.00 per person per hour

*Bar enhancements are available. Package brands subject to change. Please inquire with your catering manager.
Late Night Bites

Milkshake shooters - assorted flavors, plus our own date shake 5
Elote grilled corn on the cob over charcoal, subject to seasonality 6
French onion soup gruyere crostini 6
Mini beef sliders tomato, lettuce, cheddar, mini brioche bun 5
Popcorn with pop white chocolate, kettle corn, white cheddar, sour cream and chive, and more assorted flavors, with artisanal soda pops 7-8
Mac & cheese bar chef’s inspired pairings 8
Nachos bar crispy tortilla, cheese fondu, lettuce, tomato, salsa verde, salsa roja, guacamole, black olives, pico de gallo 12
add grilled chicken $6; add grilled steak 8
Donut wall assorted flavors 6-8
Viennese station (petite desserts)- assorted variety of bite sized treats 15
Gourmet coffee bar assorted toppings to take that cup o’ joe to the next level 15
Upgrade with cordials 8
Taco Station mini tacos, choice of carnitas, carne asada, pollo asada, salsa verde, salsa roja, cotija, chopped onion, cilantro 16

Gelato Bar

Choose from 7 different flavors, and you may create your own flavor.
Served on “mini cones”

Pricing starts at $1,500 for 100 guests
ADDITIONAL INCLUSIONS, DETAILS AND REQUIREMENTS

- Reduced guestroom block with a minimum of 10 guest rooms
- Resort approved professional wedding planner is required
- Estimated charges are due 10 days prior to event
- A valid credit card with authorization must be on file
- 24% service charge and applicable taxes will be added to all events
- All deposits paid will be credited toward the event
- Please note all deposits are non-refundable
- Guest room deliveries available for a minimal fee
- No outside food and beverage is allowed at any time
- All designs that include candles must adhere to the fire marshals’ regulations
- Fog machines and open flames are strictly prohibited at all times
- No outside catering is allowed
- Final guarantees are due 3 business days prior to the event by 10 am
- Wine service with dinner is available for a small fee

MISCELLANEOUS CHARGES

Additional charges may exist and should be considered when planning your budget. Possibilities include, but are not limited to children meals, vendors meals, power above the standard need and wine service to name a few.

AUDIO VISUAL

AVMS is our in-house audio visual provider. A wireless lavaliere microphone and sound system for the ceremony will be provided by the resort. All additional audio visual requirements should be communicated to the event manager who can assist in getting a quote. Up lighting, bistro lights, power, etc. are examples of what is available for an additional charge. Zephyr Brown at zbrown@avms.com can provide a quote.

Your Wedding Planner and Catering Manager are absolutely essential to a successful and memorable event.

A catering manager is employed by the resort 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 and often show up prior to the start of the ceremony and depart once you enter your reception. Your 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. In a nutshell, you employ your wedding planner, you don’t employ your catering manager. Knowing who will provide you with service makes your planning process go smoothly with no last minute surprises.
Your Catering Manager/Coordinator handles the key elements!

- Provide a personalized tour of the venue
- Recommend special event professionals to provide wedding planning, music, florals, photo booths, photography and officiating
- Your contact for your menu creations and beverage choices
- Detail your banquet event orders, catering contract, outlining all of your event specifics to ensure a seamless event with the resort team
- Create an estimate outlining your financial commitment to the resort once choices are made.
- Create a floor plan of your function space, in order for you to provide seating arrangements
- Arrange and attend your menu tasting.
- Oversee set up for the ceremony and reception as well as other hotel operations
- Act as a liaison between your wedding planner and the resort operations staff
- Ensure a seamless transition to the resort’s banquet captain prior to the start of the event
- Review the banquet checks prior to the completion of billing

Your Wedding Planner will:

- Etiquette and protocol for invitations, family matters, ceremony and toasts
- Create a comprehensive time line for your rehearsal and wedding day
- Organize your ceremony rehearsal (Catering Manager is not present for this)
- Remind bridal party of all pertinent “call times” and “don’t forgets”
- Conversations off-hours when the catering manager is unavailable
- Act as a 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 ladies have their corsages and bouquets, etc. and assist with the pinning of the 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 at the end of the reception
- Create a vendor payment schedule which includes all your vendors
- Review your catering contract to ensure all of your requests are covered
- Provide a wide variety of professional referrals that fit all kinds of budget and taste
- Handles gifts, envelopes and valuables

Understanding who is responsible for all 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.
Preferred Vendors

Our vendors are experts at everything from photography to decor; they will ensure a smooth execution of your special day.

Wedding Design & Coordination

Celebrations of Joy!
Cathy O’Connell 310-795-7305
www.celebrationsofjoy.com

Lola Kent Weddings & Events
Lola Kent 562-235-2772 I www.lolakent.com

Chic Productions
Michelle Stansfield 760-636-3639
www.chiqproductions.com

Lori Tiedeman Interiors & Vision Events
Lori Tiedeman 760-778-3822
ltiedeman@me.com
www.ltvision.com

Floral Design & Event Decor

Artisan Events & Floral
760-778-1964 I www.artisanevents.net

Bova Floral Design Studio
760-340-1858 I www.bovadesign.com

Signature Party Rentals & Decor
760-863-0671 I www.signatureparty.com

Signature Party Rentals - Kristine Beal
(760) 863-0671 Desert Cities | kbeal@signatureparty.com
www.signatureparty.com

Artisan Events - Joey Lizotte
760-778-1964 | Events@artisanevents.com

Arrangement Floral and Events - Luna Salomon
760-534-1793 | Luna@arrangementsdesign.com
www.arrangementsdesign.com

Redefined Events - Jaclyn Groves
Jaclyn@redefinedeventdesign.com
760-799-5652

Linens

Alexander Events
760-395-2001 | www.alexanderevents.biz

Wedding Cakes and Desserts

Hyatt Regency Indian Wells
Prepared Especially for You by Our InHouse Pastry Team

Exquisite Desserts
760-772-5522 I www.exquisitedesserts.com

Over the Rainbow Cupcakes
760-332-2353 I www.romanblas.com

Exquisite Desserts - Samantha Ward
(760) 772-5522 | contact@exquisitedesserts.net
www.exquisitedesserts.net

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

Photography

Epic Imagery - Danny Baker
818-832-2700 | www.epicimagery.com

Michael Segal Photography
310-729-1134 | www.michaelsegalweddings.com

Steven Wayne Photography
760-466-7598 | www.stevenwaynephotography.com

Jennifer Yount
Jennifer Yount Photography
760-832-0763 | jennifer@jenniferyount.com
www.jenniferyount.com

Marisa Peterson
Peterson Design & Photography
714-869-7402 | peterson.photo.design@gmail.com
www.peterson-design-photo.com

Photo Booths

Most DJ services offer photo booths.
Please inquire with your DJ service

Videographer

Joey Reger
Reger Photography
909-276-3645 | joeyregerphotography@gmail.com
www.joeyreger.com
Florist
Jaclyn Groves
Ultimate Events & Floral
760.340.4314
info@ultimateeventsinc.com

Kate Minelian
Studio Kate Floral
760-537-3570
kate@studioskatefloral.com
http://studioskatefloral.com/

Sharon Weinstein
Rancho Mirage Florist
760-324-9984
Ranchomirageflorist2@gmail.com

Charlotte Groves - Owner/Designer
Floral Design
760-345-8438 or cell 760-534-4364
charlotte.floraldesign@verizon.net

Tom Simmons AIFD
Three Bunch Palms Productions
310-367-9434
tom@threebunchpalmsproductions.com
mentsdesign.com/

Entertainment (dj's, bands, etc.)

Dj Chris Paul
Chris Paul DJ/MC
(Offers Photo Booth Service)
323.717.7874
www.djchrispaul.com

Dj Zephyr
Zephyr DJ/MC
(Arranges Photo Booth Service)
619.651.0505
www.artofsoundz.com

VOX DJS DJ/MC
(Offers Photo Booth/Lighting/AV Services)
310 386.9214
www.voxdjs.com///palm-springs-djs

Hair & make-up

Beauty by Lidia – Make UP
760.219.8661
https://www.lidiamaua.com

Agua Serena Spa at Hyatt Regency Indian Wells
760-674-4100 I www.aguaserenaspa.com

Chelsea Nicole Hair & Make-Up
760-610-2928 I www.chelseanicolemh.com

Event & Wedding Planners | producer | designer

Cathy O’Connell (local)
Celebrations of Joy - COJ
310-795-7305
info@cojevents.com
www.cojevents.com

Laurie Davies (Intimate to large weddings)
Five Star Weddings
949.360.7503
info@fivestarwedding.com
www.fivestarwedding.com

Laura Josefina Kelly (local)
Josefina Events
619-994-0376
laura@josefinaevents.com
www.josefinaevents.com

Destination Management Company

Beth Daniel
PRA
(760) 776-4377 ex209 (760) 409-9307- mobile
Beth.daniel@pra.com
www.PRA.com

Barbara Smith
Access
(760) 200-0112
www.accessdmc.com

Transportation Services

Service First Transportation
760-285-5906 I Located at Hyatt Regency Indian Wells Resort & Spa

Cardiff Limousine
760-568-1403 I www.cardifflimo.com

Yellow Cab of the Desert
(Ask about 6 pax mini vans- cost effective/clean, etc.
They also have regular 2-3 pax taxi(s.)
75150 St. Charles Place B, Palm Desert 92211
760-340-8294

Desert Premier Transportation
“Black town car” service for smaller # of guests.
Discuss type of vehicle used to ensure expectations are met.
760-340-1333

Lion Transportation
Paul Sullivan
760-771-0201
www.liontransportationsvcs.com
Below are 2 equally reputable but larger companies who work with
city wide conventions, Coachella Fest, client events, etc. They are
typically more expensive.

Lin Lines Transportation
1801 E Tahquitz Canyon Way, #100
Palm Springs, CA 92262
760-969-4230
EM mdehe@linlines.com
www.linlines.com

Cardiff Limousine & Transportation
(760) 568-1403 | info@cardifflimo.com
www.cardifflimo.com