



DETAILS MATTER MOST.



MIRAMONTE

INDIAN WELLS  
RESORT & SPA

CURIO COLLECTION  
by Hilton®



IT'S ARTWORK COMING TO LIFE.

LET THIS MAGICAL PLACE BE YOUR CANVAS.



  
**MIRAMONTE**  
INDIAN WELLS  
RESORT & SPA

CURIO COLLECTION BY HILTON

THE  
WELL  
SPA

## BEYOND THE CEREMONY

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.



## 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.

## 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, entrée & 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 fire-place, 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 -





## EXCEPTIONAL HORS D'OEUVRES

### HOT HORS D'OEUVRES

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

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

### COLD HORS D'OEUVRES

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

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
- or

#### 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 beurre 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
- or

#### 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 (local when available)**, grilled spiced heirloom carrots, yellow pepper coulis, herb purée, caramelized 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 beurre 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, caramelized 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 cobb 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**
- Nacho bar *crisp tortilla, cheese fondue, 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 lavalier 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](mailto: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 nut shell 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 | 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 | www.artisanevents.net

#### *Bova Floral Design Studio*

760-340-1858 | www.bovadesign.com

#### *Signature Party Rentals & Decor*

760-863-0671 | 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 | Ecents@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*

760-396-2001 | 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 | www.exquisite-desserts.com

#### *Over the Rainbow Cupcakes*

760-322-2253 | www.romanblas.com

#### *Exquisite Desserts - Samantha Ward*

(760) 772-5522 | contact@exquisitedesserts.net  
www.exquisitedesserts.net

#### *Pastry Swan*

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

### Officiants

#### *Joyful Weddings*

760-636-3564

#### *Thomas Lang*

Retired Judge Lang and Wedding Officiant  
847-858-7627 | tlang@vows4you.com  
www.vows4you.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.stevenwaynephoto.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@studiokatefloral.com

http://studiokatefloral.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.lidiamua.com

*Agua Serena Spa at Hyatt Regency Indian Wells*

760-674-4100 | www.aguaserenaspa.com

*Chelsea Nicole Hair & Make-Up*

760-610-2928 | 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 | Located at Hyatt Regency Indian Wells Resort & Spa

*Cardiff Limousine*

760-568-1403 | 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



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