



INDIAN WELLS
GOLF RESORT

Private Events Menus



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BREAKFAST



Buffets Include Selection of Freshly Brewed Regular and Decaffeinated Coffee and Tea

Continental

Fresh Squeezed Orange Juice, Cubed Fruit
Assorted Danish, Muffins & Croissants
Butter and Fruit Preserves

Scrambled Eggs

Fresh Squeezed Orange Juice, Cubed Fruit
Scrambled Eggs with Scallions, Breakfast Potatoes
Candy Peppered Bacon, Pork Sausage, Chicken Apple Sausage Links
Assorted Danish, Muffins & Croissants
Butter and Fruit Preserves

Breakfast Enhancements

Enhance Your Breakfast Buffet with Additional Offerings

Assorted Individual Yogurts

Breakfast Burritos

Bacon, Scrambled Eggs, Potato & Cheddar Cheese
Salsa and Sour Cream

Chilequiles

Housemade Chilequiles and Seasoned Black Beans

Smoked Salmon Display

Cream Cheese, Assorted Bagels, Chopped Egg
Diced Red Onion, Tomatoes, Capers, Lemon Wedges

***Champagne Mimosa Station**

Orange Juice, Cranberry Juice, Peach Nectar
House Champagne

***Bloody Mary Station**

Please discuss with your Event Sales Manager

***Complimentary bartender if 50+ guests**

Prices are per person and do not include sales tax or 22% service charge.



BUFFETS

Buffets Include Selection of Freshly Brewed Regular and Decaffeinated Coffee and Tea

PICNIC

Seasonal Fruit Display
Assorted Grilled Vegetables with Balsamic
House Made Potato Chips

Salads (choice of 2)

Garden Salad
Classic Caesar Salad
Elbow Macaroni Salad
Potato Salad
Cole Slaw

***Mediterranean Pasta Salad
Kale & Chickpea Salad***

Assorted Wraps

Ham & Swiss
Flour Tortilla
Turkey & Provolone
Chipotle Tortilla
Roast Beef & PepperJack Cheese
Sundried Tomato Tortilla
Roasted Vegetables & Mozzarella
Spinach Tortilla

***Chicken, Bacon & Ranch
Chipotle Tortilla***

Dessert

Freshly Baked Cookies
Fudge Brownies

SOUTH OF THE BORDER

Hearts of Romaine, Parmesan
Seasoned Croutons, Caesar Dressing
Tajin Mango, Pineapple & Jicama Salad
Spanish Rice & Seasoned Black Beans
Grilled Shrimp & Pineapple Kabobs

Entrees

Cheese Enchiladas
Marinated Chicken and Steak Fajitas
Sautéed Onions and Bell Peppers
Flour and Corn Tortillas, Grated Cheeses
Sour Cream, Guacamole, Roasted Jalapenos
Marinated Shrimp Fajitas

Desserts

Flan with Seasonal Berries
Buñuelos

BARBECUE

Romaine & Farmers Market Greens
Assorted Vegetable Toppers and Croutons
Buttermilk Ranch & Balsamic Vinaigrette
Roasted California Garden Vegetables
Fresh Fruit Kabobs
Macaroni and Cheese
Corn Bread with Honey Butter
***Loaded Potato Skins
Individual Bags of Potato Chips***

Entrees

BBQ Brisket
Grilled- Herb Marinated Chicken Breast
Grilled Salmon with Mango- Pineapple Salsa
Braised Beef Chili with Aged Cheddar & Sour Cream

Desserts

Fresh Baked Apple Pie
Freshly Baked Cookies
Fudge Brownies

Prices are per person and do not include sales tax or 22% service charge.

BUFFETS



INDIAN WELLS

Salads (please select three)

Classic Caesar Salad with Hearts of Romaine, Shaved Parmesan
Seasoned Croutons and Caesar Dressing

Mixed Organic Greens with Roasted Walnuts, Gorgonzola
Strawberries and Champagne Vinaigrette

Organic Kale & Chickpea Salad with Coachella Dates, Ricotta Salata
Toasted Almonds and Balsamic Vinaigrette

Wild Baby Arugula with Laura Channel Goat Cheese, Pear
Glazed Pecans and Blood Orange Vinaigrette

Baby Spinach Salad with Egg, Roasted Onion, Crispy Bacon
Grape Tomatoes and Maple Vinaigrette

Entrees (please select three)

Carved New York Strip Steak served with Horseradish Sauce and Au Jus

Herb-Marinated Garlic Chicken Breast with Marsala Sauce

Seared Atlantic Salmon with Citrus Butter Sauce

Vegetarian Penne Pasta with Basil Pesto, Toasted Almonds, Shaved Parmesan

***Coffee Bean Roasted Prime Rib of Beef, Horseradish Sauce & Au Jus*

***Slow Roasted Carving Turkey*

Starch (please select one)

Whipped Yukon Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

VUE Signature Displayed Mini Desserts

Carrot Cake with Cream Cheese Frosting

Assorted Cookies and Fudge Brownies

** * Chef Attendant Required*



PLATED LUNCH



Plated Lunches Include Entree and Dessert; Assorted Rolls & Butter, Coffee & Tea Service

ENTREES

You may pre-select up to three options for your guests. Entree card is required.

IW Signature Cobb Salad

Chicken, Gorgonzola, Egg, Tomato, Avocado
Applewood Bacon, Romaine, Derby Dressing

Chicken Marsala

Savory Mushroom Sauce
Yukon Potato Puree
Fresh Seasonal Vegetables

Chinese Chicken Salad

Marinated Chicken, Asian Slaw
Soba Noodles, Wontons, Snow Peas
Miso Dressing

substitute seared ahi

Swedish Meatballs

Savory Sauce and Buttered Noodles
Fresh Seasonal Vegetables

DESSERTS

Please select one for entire group

Flourless Chocolate Cake

Seasonal Berries & Raspberry Sauce

New York Cheesecake

Blueberry Sauce

Key Lime Pie

Seasonal Sorbet

Prices are per person and do not include sales tax or 22% service charge.



Private Events Menu

PLATED DINNER



Plated Dinners Include First Course, Entree, Dessert; Assorted Rolls & Butter, Coffee and Tea Service

FIRST COURSE

Please select one for entire group

Classic Caesar Salad

Hearty Romaine, Shaved Parmesan
Garlic Croutons, Caesar Dressing

Asian Twist

Mandarin Orange Wedges
Fresh Blueberries, Slivered Red Onion
Toasted Almonds, Gorgonzola
Blood Orange Vinaigrette

Mixed Organic Greens

Roasted Walnuts, Feta Cheese, Strawberries
Champagne Vinaigrette

Wild Baby Arugula

Laura Channel Goat Cheese
Fresh Pears, Glazed Pecans
Blood Orange Vinaigrette

ENTREES

You may pre-select up to three options for your guests. Entree card is required.

Beef & Pork

All steaks are prepared medium-rare

Slow Roasted Pork Loin

Jim Beam Apple Compote
Bacon Sweet Potato Au Gratin
Corn & Fava Bean Succotash

8oz Grilled Beef Tenderloin

Tomato Onion Chutney, Truffle Potato Risotto
Blue Lake Green Beans, Herb Roasted Tomato

Braised Boneless Beef Short Ribs

Red Wine Demi Glaze, Whipped Potatoes, Asparagus

12oz Grilled Choice Beef Ribeye

Cabernet Reduction, Red Potato Au Gratin
Broccolini, Glazed Baby Carrots

Poultry

Roasted Free Range Chicken Breast

Lemon-Thyme Butter Sauce
Herb Roasted Fingerlings
Broccoli & Cauliflower

Seafood

Grilled Salmon with Citrus Butter

Medley of Zucchini, Carrots & Yellow Squash
Citrus Quinoa

Pecan Crusted Chicken Breast

Bourbon Cream Sauce, Whipped Potatoes
Sautéed Blue Lake Green Beans
Roasted Root Vegetables

Local Sea Bass

Olive-Artichoke-Caper Relish
Roasted Garlic Mashed Potatoes
Gold Patty Pan Squash, Broccolini

Prices are per person and do not include sales tax or 22% service charge.



PLATED DINNER



Vegetarian & Vegan

Vegetable Napoleon

Tower of Grilled & Roasted Vegetables
(Portobello Mushroom, Zucchini, Asparagus
Eggplant, Sweet Peppers, Caramelized Onion)
Smoked Tomato Sauce, Herb Roasted Red Potatoes

Grilled Teriyaki Tofu

Asian Vegetable Sauté
Ginger Scented Jasmine Rice Pilaf

Portobello Ravioli

Sautéed Spinach, Herb Beurre Blanc

Herb Gnocchi

Spring Vegetables
Basil and Pinenut Pesto

Specialty

6oz Filet Mignon & 6oz Lobster Tail

Red Wine Demiglace & Shallot Cream
Truffle Potato Risotto, Broccolini
Glazed Baby Carrots

DESSERTS

Please select one for entire group

Flourless Chocolate Cake

Seasonal Berries, Raspberry Sauce

New York Cheesecake

Blueberry Sauce

Key Lime Pie

Organic Carrot Cake

Caramel Sauce

Vanilla Panna Cotta

Mango Compote

Seasonal Sorbet



CHILDREN'S MENU AVAILABLE UPON REQUEST

Prices are per person and do not include sales tax or 22% service charge.



Private Events Menu

HORS D'OEUVRES



BUTLER PASSED

50 Pieces, Each Selection

COLD

Caramelized Onion & Thyme Goat Cheese Crostini

Heirloom Tomato-Basil Pesto & Parmesan Crostini

Caprese Skewer Grape Tomato, Basil, Kalamata Olive, Mozzarella, Balsamic Drizzle

Southern-Style Deviled Eggs

Traditional Whitefish Ceviche Shooter Cilantro-Lime Crema, Spicy or Mild

Individual Shrimp Cocktail Cocktail Sauce, Lemon

Smoked Salmon Pretzel Roll Crostini Dill, Cream Cheese, Capers, Red Onion

Ahi Tuna Poke Avocado, Macadamia Nut, Mango

Seared Beef Tenderloin with Horseradish Cream Crostini

HOT

Fried Mac & Cheese Balls

Barbecue Beef Meatballs

Swedish Meatballs

Beef Satay Sweet Chili Sauce

Pigs-in-a-Blanket Bourbon Barbecue Sauce

Nut Crusted Fried Brie with Apricot Jam

Pepper Bacon-Wrapped Gorgonzola Stuffed Medjool Dates Balsamic Reduction

Coconut Fried Shrimp Plum Ginger Sauce

Beef & Cheese Empanadas Smoked Tomato Sauce

Cheese & Onion Empanadas Smoked Tomato Sauce

ON DISPLAY

Artisan Cheese Display

Seasonal Cheeses, Artisan Breads

Housemade Parmesan Crackers

Seasonal Fresh Fruits, Honey

Baked Brie Bowl

Baked Brie with Wild Honey & Pecans

Shepherd's Bread Bowl

Dim Sum Station

Pork Potstickers, Firecracker Won Ton

Cha Siu Bao, Vegetarian Springroll

Pork Spareribs with Black Bean BBQ Sauce

Seafood Display

Littleneck Clams, Oysters

Cooked Mussels, Cooked Shrimp

Cocktail Sauce, Mignonette Sauce

Horseradish, Lemon Wedges

Prices are per person and do not include sales tax or 22% service charge.



ACTION STATIONS



*Enhance your buffet or plated meal service
with Chef attended action stations*

All action stations require a Chef Attendant

Fajita Station

Marinated Chicken, Beef & Shrimp
Red and Yellow Peppers, Spanish Onion
Cilantro, Limes, Sour Cream, Guacamole
Flour & Corn Tortillas

Pasta Station

Penne Pasta, Cheese Ravioli, Fusili Pasta
Tomatoes, Roasted Garlic, Peppers, Spinach
Artichoke Hearts, Chile Flakes, Parmesan, Basil
Grilled Chicken, Rock Shrimp, Italian Sausage
Marinara Sauce & Alfredo Sauce, Garlic Bread

Grill Station

Knockwurst, Bratwurst, Italian Sausages
Onion, Pickles, Relish
Mayonnaise, Ketchup, Mustard
Assorted Rolls and Buns

Sauteed Jumbo Shrimp

Garlic, Lemon, Herbs, Tomatoes
Shallots, Capers, Butter
White Wine

Carving Stations with Slider Rolls

Roasted Pork Loin

Herb Roasted Turkey Breast

Molasses Roasted Pitt Ham

New York Strip Loin

Coffee Bean Roasted Prime Rib of Beef

Horseradish Crusted Beef Tenderloin

*Action Stations are priced as enhancements to a buffet or plated meal service.
Please ask your Event Sales Manager for a-la-carte options*

Prices are per person and do not include sales tax or 22% service charge.



DESSERTS



BUFFETS & DISPLAYS

Cookies & Brownies

Fudge Brownies and Freshly Baked Cookies
(chocolate chip, oatmeal raisin, macadamia, peanut butter)

Displayed Minis

Mini Sheet Cakes (carrot, cheesecake, chocolate)
Mini Panna Cotta (coconut, passion fruit, pineapple)

ENHANCED DESSERTS

Enhanced Dessert Stations require a chef attendant

Ice Cream Sundae Station

Premium Vanilla, Chocolate and Strawberry Ice Creams
Chocolate Sauce, Caramel Sauce, Strawberry Sauce
Chopped Nuts, Sprinkles, Cherries, Whipped Cream

Bananas Foster Station

Bananas are sautéed with a sauce of Butter, Brown Sugar, Cinnamon and Banana Liquor
Flambéed with Dark Rum and served over Premium Vanilla Ice Cream



Prices are per person and do not include sales tax or 22% service charge.



THE BAR



HOSTED BAR PACKAGES

*Pricing is based on a minimum of 50 people,
under 50 incurs a per person surcharge*

Bar packages include a complimentary bartender

STANDARD

Standard Brand Liquors, Domestic Beers,
House Wines, Soft Drinks, Mineral Waters, Juices

PREMIUM

Premium Brand Liquors, Domestic and Imported Beers,
Elevated Wines, Soft Drinks, Mineral Waters, Juices

SUPER PREMIUM

Super Premium Brand Liquors, Domestic and Imported Beers,
Elevated Wines, Soft Drinks, Mineral Waters, Juices

BEER AND WINE BAR

House Wines, Domestic and Imported Beers,
House Wines, Soft Drinks, Mineral Waters, Juices

NON ALCOHOLIC BAR

Soft Drinks, Mineral Waters, Juices

WINE SERVICE WITH DINNER

House Wine Pour
per person, per hour
or

Choice of two wines from Indian Wells' exclusive Wine List
Pricing varies per bottle

***To include wine service at the table when ordering a bar package,
please add per person, per hour***

Prices are per person and do not include sales tax or 22% service charge
(+ + means plus sales tax, plus service charge)



ADDITIONAL FEES



LABOR

Additional Set Up and Breakdown
2 hour minimum
PER SERVER, PER HOUR

DANCE FLOOR OR STAGE

CHEF ATTENDANT

Provided for 2 hours

BARTENDER SET UP FEE

Fee will be waived with minimum subtotal spend

CORKAGE

Corkage fee is charged for each 750mL bottle of wine or champagne

CAKE CUTTING

Cake Cutting fee is charged per person

Prices do not include sales tax or 22% service charge
(+ + means plus sales tax, plus service charge)



TERMS AND CONDITIONS



AUDIO VISUAL EQUIPMENT

Modern Media is the selected on-site audio visual/staging service provider for IWGR. It is required that Modern Media be utilized for all of your audio visual needs to ensure the success of your program. Please call 760-899-1168 (info@desertaudiovideo.com) for assistance & guidance.

BUFFETS, STATIONS & PLATED MEALS

Banquet buffets offer specific quantities of food. Food preparation is based on one serving per person & must be guaranteed for the total attendance. Buffets may be ordered for groups of 28 or more guests. Should you wish to order a buffet less than for 28 guests, a surcharge per person will be applied. Other alternatives are available for small groups. Please choose one entrée for plated meals. With advanced notice & a guest count, a vegetarian option will be supplied. The specific number of each entrée will be due 7 business days in advance along with name cards which include entrée selection.

CULINARY

Please be aware that fluctuations in food costs due to unforeseen market conditions occasionally prompt IWGR to adjust menu pricing. The published menus with pricing are accurate at the time of printing, however, it is only after the banquet event orders (beo's) & final details are set that we can firmly guarantee a meal price. Pricing adjustments on published menus are traditionally corrected to market conditions & costs on an annual basis. If your contracted date is a year or more into the future, please request an updated menu closer to the time of final planning. To assure availability of all chosen items, please give your menu selection to our catering department no later than three weeks prior to your event.

CORKAGE

Our license from the State of California requires us to control the consumption of all alcoholic beverages on the premises of the IWGR property. No outside alcoholic beverages are allowed without special permission from the resort & must be served by resort staff if permission is granted. Indian Wells Golf Resort is pleased to offer a wide selection of wines to complement our cuisine. Your Event Sales Manager will happily pair each course with wine to enhance the flavors of your selected menu. If you wish to serve your Guests wine that we are unable to obtain for you a corkage fee (plus tax, plus gratuity) per 750ml bottle of wine will be assessed. All specially ordered wines will be charged at the applicable minimum purchase quantity.

DEPOSIT & PAYMENT

A deposit may be required upon contract signing to confirm your event on a definite basis. If a deposit is required, it is 25% of the estimated charges exclusive of tax and gratuity. A deposit is required for weddings and other substantial events. For the convenience of the hosts and the guests, payment in full will be required seven days prior to the event. Following the event, any remaining balance will be billed to the credit card on file for all accounts that have not established direct billing.

ENTERTAINMENT

Please consult your Event Sales Manager for any entertainment needs you may have. Music & entertainment personnel are asked to contact IWGR within 2 weeks of the event to become familiar with electrical, lighting & other requirements. Please note that amplified music outside must cease at 10:00 PM. Amplified music (inside or outside) may not exceed 85 decibels.

OVERCONSUMPTION

We have the obligation to refuse service to any guest that appears intoxicated, as directed by CA state law (CAL. BPC. CODE §25602) Bar Staff will ask any unruly and/or disruptive guests to leave the premises immediately.



TERMS AND CONDITIONS



FLORAL & DECOR

Please consult the Indian Wells Golf Resort preferred vendors list for your event décor needs. Decorations, linens or displays brought into the resort must be approved prior to arrival. Open flames and fog machines are not permitted per local fire codes; only flameless candles are permitted. Décor/event design may require a release from the Indian Wells Fire Marshall. Group will obtain any required Fire Marshall or other safety approvals, and will pay any expenses incurred by IWGR as a result of such activity, such as resetting smoke or fire alarms or unusual clean up costs.

GUARANTEE

A guaranteed guest count for Food and Beverage will be due 7 business days before your event. You will be charged for your guaranteed guest count or your actual attendance, whichever is greater. Banquet staff will bill based on flatware usage. We will prepare food & beverage for up to 3% over your guaranteed guest count. If we are not advised of the guaranteed guest count, then the tentative guest count will become the guaranteed guest count. Your event space may be set for up to 10% over your guarantee.

LABOR CHARGE

IWGR may add additional fees to groups fewer than 28 guests for buffets or plated service. Chef attendant's charges are for a minimum 2-hour period & per hour thereafter. Bartender charges are per bartender per 75 guests; bartender labor fees will be waived if charges exceed minimum subtotal in revenue per bartender. We reserve the right to charge a cleaning fee should carpet cleaning or excessive clean up be necessary.

LINEN

IWGR provides standard linen. Additional colors or prints can be obtained for a fee. Please consult your Event Sales Manager for options.

PARKING

Indian Wells Golf Resort provides complimentary valet parking for daytime events. A nighttime event labor surcharge may be necessary for some events.

OUTDOOR EVENTS

IWGR reserves the right to make the final decision to move any outdoor function to an inside banquet room to expedite the setup due to inclement weather. The decision by client to move a function must be made no less than 8 hours in advance of the scheduled event start time. A reset fee may apply once the resort has set up according to the BEO should the location be moved.

SERVICE CHARGE & TAX

All food & beverage prices are subject to a 22% service charge. California state sales tax, currently 7.75%, will be added to all food, beverage, labor, miscellaneous items & service charge.

SIGNAGE

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization. Pre-approved professionally printed signage is to be used outside meeting rooms or at a hospitality/registration desk only. If directional signage is utilized, it must be professionally printed. Flip charts or blackboards are not permitted in any public area of the resort including registration desks.

