

TOURNAMENT



BREAKFAST

BOXED

PLEASE SELECT ONE FOR YOUR GROUP

Boxed breakfasts include piece of whole fruit, granola bar and individual bottles of orange juice Served in a souvenir IWGR lunch bag

EGG & CHEESE BURRITO

Scrambled Egg, Potato Cheddar Cheese in a Flour Tortilla

CHORIZO & EGG BURRITO

Chorizo, Egg and Potato in a Flour Tortilla

EGG WHITE & AVOCADO BURRITO

Egg White, Red Pepper, Avocado in a Flour Tortilla

BURRA

Breakfast buffets include freshly brewed regular and decaffeinated coffee and tea selection

CONTINENTAL

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

RESORT

Cubed Fruit
Assorted Muffins and Bagels, Fresh Baked Scones and Danishes
Cream Cheese, Butter, Fruit Preserves
Breakfast Burritos with Sour Cream & Salsa
Fresh Squeezed Orange Juice



LUNCH

BOXED

PLEASE SELECT ONE FOR YOUR GROUP

Boxed lunches include individual bags of potato chips, house baked cookie and bottled water Served in a souvenir IWGR lunch bag

GEORGIA

Hard Cooked Egg Salad on White Bread

AZALEA

Sharp Cheddar and Cream Cheese Salad Zesty Pimento on White Bread

TURKEY WRAP

Spinach Tortilla, Roasted Turkey Breast, Swiss Cheese Balsamic Onions, Bacon, Baby Greens, Herb Mayo Mediterranean Pasta Salad

CHICKEN WRAP

Chipotle Tortilla, Shaved Chicken, Cheddar Cheese Mixed Greens, Pickled Onions, Marinated Tomato, Chipotle Aioli Seasonal Fruit Cup

ROAST BEEF WRAP

Sun Dried Tomato Tortilla, Sliced Roast Beef, Pepper Jack Cheese Arugula, Grilled Onion, Marinated Tomato, Horseradish Mayo Country Yukon Potato Salad

BARS & BUFFETS

STREET TACO BAR

Carnitas, Pollo Asada and Carne Asada Flour and Corn Tortillas, Seasoned Black Beans Salsa, Sour Cream, Guacamole, Cilantro Pico de Gallo

KABOB BAR

Marinated Chicken, Beef and Vegetables Wild Rice Pilaf, Tsatziki Sauce Mediterranean Pasta Salad

LUNCH

BARS & BUFFETS

Lunch buffets include selection of freshly brewed regular and decaffeinated coffee and tea

ARTISAN SANDWICH

Romaine & Farmers Market Greens with Assorted Vegetable Toppers and Croutons Buttermilk Ranch, Bleu Cheese & Balsamic Vinaigrette Creamy Cole Slaw, Country Macaroni Salad

Assorted Sandwiches (Choice of 3)

TUNA SALAD on Sourdough HAM & SWISS on Sourdough CORNED BEEF & SWISS on Rye TURKEY & PROVOLONE on Wheat ROAST BEEF & CHEDDAR on Wheat

Vine Ripe Tomatoes, Bermuda Red Onions, Pickles, Mayonnaise and Mustard Lemon Bars, Fudge Brownies and Assorted Cookies

FROM THE GRILL

Romaine & Farmers Market Greens with Assorted Vegetable Toppers and Croutons
Buttermilk Ranch & Balsamic Vinaigrette
Creamy Cole Slaw, Potato Salad
Baked Beans with Brown Sugar & Bacon
Bratwurst, Knockwurst, BBQ Brisket, Pulled Pork
Mayonnaise, Mustard, Ketchup, Sweet Relish, Onions
Assorted Buns and Sandwich Rolls
Lemon Bars, Fudge Brownies and Assorted Cookies

PREFER A-LA-CARTE?

Ask your Event Sales Manager about dining options and reservations at VUE GRILLE & BAR.

Located on the second level of the Golf Resort.

BAR

HOSTED BAR PACKAGES

Bar packages include a complimentary bartender

BEER AND WINE BAR

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

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

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

NON ALCOHOLIC BAR

Soft Drinks, Mineral Waters, Juices

BEVERAGE CARTS

SOFT DRINKS

COFFEE \$3.00
BOTTLED WATER \$3.00
HOT CHOCOLATE \$3.00
TONIC \$4.00
GATORADE \$4.00
20 oz SODA \$4.00
GINGER ALE \$4.00
SODA WATER \$4.00
CANNED JUICE \$4.00
COCONUT WATER \$4.00
ARNOLD PALMER \$4.00
ALKALINE WATER \$4.00
PURE LEAF ICED TEA \$4.00
MONSTER \$5.00

SNACKS

CHIPS
CRACKERS
PRETZELS
PEANUTS
GRANOLA BARS
TRAIL MIX
COOKIES
CANDY
10TH TEE
GF TEE BAR
1ST TEE BAR
BEEF JERKEY
HOT DOGS
SANDWICH

RED BULL \$5.00

BEER

O'DOULS
MILLER LITE
COORS LIGHT
BUD / BUD LIGHT
MICHELOB ULTRA
PBR
805
STELLA
CORONA
PACIFICO
HEINEKEN
HANGAR 24
LA OUINTA BREW CO



WINE & HARD CIDER

HARD CIDER
MIKE'S LEMONADE
BUZZBOX
BANDIT CABERNET
BANDIT CHARDONNAY

HARD ALCOHOL

WELL VODKA WELL TEQUILA WELL GIN BACARDI **DEWARS** BAILEY'S **KAHLUA** SEAGRAM'S 7 FIREBALL JACK DANIEL'S MAKER'S MARK CAPTAIN MORGAN JOHNNIE WALKER PATRON SILVER TITO'S VODKA CROWN ROYAL GRAND MARNIER BOMBAY SAPPHIRE HORNITOS TEOUILA

JOHN DALY ON TAP MARGARITA ON TAP

TOBACCO & MERCHANDISE

ADVIL
CUSANO
MARLBORO REDS
AMERICAN SPIRIT
SLEEVE TITLEIST BALLS
BACCARAT CIGAR
PUNCH CIGAR
MACANUDO CIGAR

ADDITIONAL FEES

LABOR FEES

Additional Set Up and Breakdown

2 HOUR MINIMUM

DANCE FLOOR OR STAGE

CHEF ATTENDANT

BARTENDER SET UP FEE

Fee will be waived with \$500 minimum subtotal spend

CORKAGE

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

TERMS & CONDITIONS

AUDIO VISUAL EOUIPMENT

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 of \$10 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 of \$20 (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 & 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 will be due for Food and Beverage 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 δ 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 \$100 for a minimum 2-hour period & \$75 per hour thereafter. Bartender charges are \$100 per bartender per 75 guests; bartender labor fees will be waived if charges exceed \$500 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 of \$150 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.