



# WEDDINGS

AT INDIAN WELLS GOLF RESORT



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# About

## INDIAN WELLS GOLF RESORT

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Indian Wells Golf Resort is one of the most elegant wedding destinations in the Greater Palms Springs area. We have the ability to ensure your dream wedding becomes your reality. The resort offers two gorgeous ceremony options and multiple reception opportunities.

Privacy is a prime feature of the Pavilion, our main wedding venue. Surrounded on all sides by lush, rolling golf fairway and greens with mountain views, you will find yourself transported into what feels like a private estate. There are no houses on our fairways and the Pavilion can only be reached by crossing a bridge, creating a feeling of seclusion that allows you to enjoy your most special day unhindered by other groups or noise. The Pavilion is the only venue in the Coachella Valley that is a complete blank canvas. We want your dream wedding to be just that and we have the team and venue to make it happen.





# CEREMONY & RECEPTION

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## EAST LAWN

\$2,500 | 25,000 Sqft.

The East Lawn is our premier outdoor venue. Located directly next to the Pavilion, this location can seat over 500 guests. The ability to create an aesthetic fantasy with lighting and tenting is easily translated to reality on the East Lawn.

## WEST LAWN

\$5,500 | 6,500 Sqft.

A more intimate setting than the larger East Lawn, the West Lawn can accommodate up to 300 for a ceremony with mountain views to the west and east.



Prices do not include 7.75% California Sales Tax and 24% Service Charge.



# VENUE *Details*

The expert staff at Indian Wells Golf Resort is proud to provide an experience that you will treasure for the rest of your life. We are here to help you plan every detail of your stay. There is never a shortage of activities and amenities for you and your guests to enjoy. Just ask your sales person, we can't wait to take care of you.

Pavillion Venue Fee: 2,500

## INCLUSIONS:

- Complimentary tasting for 4 once your contract has been signed and your deposit is received
- Tables & Chairs
- White china, European-sized flatware, stemware
- Full-length beige tablecloths with a white overlay & white napkin
- Full-service catering
- Dressing Suite which can accommodate up to 20
- Ceremony rehearsal (one hour)

Prices do not include 7.75% California Sales Tax and 24% Service Charge.







## FROM THE *Bar*

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Bar Packages include a champagne toast, complimentary bartender (1 per 100 guests ), sodas, juices, sparkling water, mixers, garnishes, wine and beer and tableside wine service during dinner.

### CELEBRITY COLLECTION

4 Hours |  
5 Hours |

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Cocktail  
Domestic  
Craft and Import  
Celebrity Wine  
Soft Drinks  
Bottled Water

### PLAYERS PACKAGE

4 Hours |  
5 Hours |

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Cocktail  
Domestic  
Craft and Import  
Players Wine  
Soft Drinks  
Bottled Water

### INDIAN WELLS COLLECTION

4 Hours |  
5 Hours |

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Cocktail  
Domestic  
Craft and Import  
Indian Wells Wine  
Soft Drinks  
Bottled Water

### BEER & WINE PACKAGE

4 Hours |  
5 Hours |

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Celebrity Wines with a selection  
of four beers.

All food & beverage pricing featured in this brochure is exclusive of 24% Service Charge and 7.75% CA Sales Tax. Indian Wells Golf Resort ("Resort") pays a portion of the automatic service charge to employees. The Resort retains a portion of the automatic service charge as permitted by law. The Resort is an equal opportunity employer and remains committed to fair and equitable wages for its team members. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



## FOOD & *Beverage*



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# APPETIZER *Displays*

Minimum order for 25 people

## ARTISAN CHEESE

A variety of Sheep, Goat and Cow's Cheeses served with Seasonal Fresh Fruits, Crackers and Crostini

## CHARCUTERIE

Salami, Mortadella, Prosciutto, Sopresetta, Ham, Cornichons, Pickled Pearl Onions, Crostini and Bread Sticks

## ANTIPASTO

A variety of cheeses, charcuterie, crudités, grilled vegetables, cornichons, fresh strawberries, dried apricots and dates, roasted nuts, whole grain mustard, fig jam, blue cheese dip, and flavored honey, artisan crackers and crostini and bread sticks



## TACOS

Marinated free-range Chicken & Beef Tenderloin, Salsa Bar, Spanish Onions, Cilantro, Limes, Sour Cream, Cotija Cheese and Blue Corn Tortillas

## CRUDITÉS

Carrots, Asparagus, Broccoli, Cauliflower, Bell Peppers, Cucumbers, Cherry Tomatoes and Dressings

## JUMBO SHRIMP

25 U-10 Shrimp, Cocktail Sauce and Lemon Wedges

## OYSTERS

25 Oysters, Cocktail Sauce, Mignonette Sauce, Horseradish and Lemon Wedges

Prices do not include 7.75% California Sales Tax and 24% Service Charge.

# ACTION *Stations*

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## PASTA

Penne, Bowtie, Fusilli, Roasted Red Peppers, Sautéed Mushrooms, Italian Sausage, Shrimp, Parmesan Cheese, Chili Flakes, Fresh Basil, Marinara Sauce, Alfredo Sauce and Pesto Primavera

## PAELLA

Saffron Risotto, Clams, Mussels, White-fish, Shrimp, Chicken and Chorizo

## GRILL

Beef and Chicken Brochettes, Jumbo Shrimp and Vegetables, served with Sauces and Garnishes

## NEW YORK STRIP

Herbed Aioli and Stone Ground Mustard & slider rolls

## MOLASSES ROASTED PITT HAM

Stone Ground Mustard & slider rolls

## HERB ROASTED TURKEY BREAST

Cranberry Orange Relish and Honey Mustard & slider rolls



All Action Stations require a chef attendant. Chef Attendant cost is \$300.  
All Action Station orders need to be for the actual and entire headcount of the event.

Prices do not include 7.75% California Sales Tax and 24% Service Charge.



Dinner selections include two cold and two hot Hors D'Oeuvres.

## *Included* HORS D'OEUVRES

### COLD

Choice of 2

- Watermelon & Feta Bites Skewers with Fresh Mint and Balsamic Glaze
- Individual Shrimp Cocktail with Cocktail Sauce and Lemon
- Heirloom Tomato, Basil, Pesto and Parmesan, Crostini
- Marinated Beef Tenderloin with Wasabi Cream Crostini
- Chicken Satay with Peanut Sauce
- Caprese Skewers with Grape Tomatoes, Basil, Kalamata Olives, Mozzarella, Balsamic Drizzle

### HOT

Choice of 2

- Bacon-Wrapped Gorgonzola Stuffed Dates with Balsamic Reduction
- Vegetable Spring Roll with Sweet Chili Sauce
- Coconut Fried Shrimp with Plum Ginger Sauce
- House made Mini Meatballs with Marinara Sauce
- Mini Chicken and Waffles with Maple Butter
- Bacon Jalapeno Mac & Cheese Bites with Sriracha Sauce

### FOR PURCHASE

50 pieces per order.

#### COLD

- Ahi Tuna Poke in a cone with Wasabi, Avocado and Mango
- Blackened Ahi Tuna, Cucumber Crisp, Ginger and Micro Cilantro
- Avocado Toast Points served with Crab Salad
- Smoked Salmon Pinwheels with Dill, Cream Cheese and Red Onion
- Whitefish Ceviche

#### HOT

- Mini Crab Cake with Piquillo Aioli
- Tenderloin Satay with Sweet Chili Sauce
- Shrimp Scampi Skewer
- Lamb Chop Popsicle with Pomegranate Glaze
- Crab-Stuffed Cremini Mushrooms



Prices do not include 7.75% California Sales Tax and 24% Service Charge.

# SALADS

Please select one for the entire group

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## CLASSIC CAESAR SALAD

Hearty Romaine, Shaved Parmesan,  
Garlic Croutons, Caesar Dressing

## FALL HARVEST SALAD

Mixed Greens, Dried Cherries,  
Tobacco Red Onion, Spicy Pecans, Goat Cheese,  
Pomegranate Vinaigrette

## APPLES & HONEY SALAD

Arugula with Apples, Pecans and Feta Cheese,  
Honey Vinaigrette

## WILD BABY ARUGULA

Shaved Fennel, Dried Cranberries, Candied Walnuts,  
Dates, Feta Cheese, White Balsamic Vinaigrette



Prices do not include 7.75% California Sales Tax and 24% Service Charge.





# Plated OPTIONS

Please select two plus one vegetarian

## FROM THE LAND

All steaks are cooked medium-rare

Entrees include first course salad,  
rolls & butter, and coffee/tea.

GRILLED BEEF TENDERLOIN |  
Tomato Onion Chutney, Truffle Potato Risotto, Blue Lake  
Green Beans, Herb Roasted Tomato

BOURBON BRAISED BONELESS SHORT RIBS |  
Honey Glazed Roasted Baby Carrots, Horseradish Mashed  
Potatoes, Tobacco Onions, Bourbon Demi

*Still Looking? Just ask!  
Our team loves being creative.!*

12 OZ PRIME NY STRIP |  
Rosemary Confit Baby Dutch Potatoes, Broccolini,  
Cabernet Reduction

LAND & SEA |  
6 oz Filet, 5 oz Cold Water Lobster Tail, Herb Fondant  
Potatoes, Grilled Heirloom Asparagus, Béarnaise Sauce

PECAN CRUSTED JIDORI CHICKEN BREAST |  
Herb Roasted Heirloom Baby Carrots, Mushroom Risotto,  
Blackberry Demi

JIDORI LEMON CHICKEN |  
Pan-seared, Citrus Butter Sauce with Artichokes & Capers,  
Sundried Tomatoes, Quinoa, Asparagus

Prices do not include 7.75% California Sales Tax and 24% Service Charge.

# Plated OPTIONS

Please select two plus one vegetarian

## FROM THE SEA

SEARED ATLANTIC SALMON |  
Citrus Quinoa, Medley of Zucchini,  
Carrots & Yellow Squash, Citrus Butter

MISO GLAZED CHILEAN SEA BASS |  
Baby Bok Choy,  
Forbidden Rice, Sake-Miso Sauce

ALASKAN HALIBUT |  
Green Herb Risotto, Baby Heirloom Carrots,  
Lemon Herb Beurre Blanc

## VEGETARIAN & VEGAN

RISOTTO |  
Fresh Organic Spring Vegetables, Basil,  
Heirloom Tomatoes, Fresh Mozzarella

NAPOLEON |  
Tower of Grilled & Roasted Vegetables layered with  
Buffalo Mozzarella, Herb Roasted Fingerling Potatoes,  
Balsamic, Pomegranate Glaze

TERIYAKI VEGAN BOWL |  
Tofu, Edemame, Broccolini, Asparagus, Yellow Squash,  
Brown Rice



Prices do not include 7.75% California Sales Tax and 24% Service Charge.



# Kids' MENU

Please select one option for all children

## PER CHILD

Includes Milk, lemonade or fruit punch

### CHICKEN TENDERS

Served with French Fries,  
Carrot and Celery Sticks,  
Ranch Dressing, Catsup

### PASTA

Served with Marinara Sauce,  
Steamed Broccoli

### GRILLED CHICKEN

Served with Mashed Potatoes,  
Seasonal Vegetables

### MACARONI & CHEESE

Served with  
Seasonal Vegetables

Prices do not include 7.75% California Sales Tax and 24% Service Charge.



## OPTIONAL *Additional Course*

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To enhance the elegance of the evening, consider adding an additional course. A plated appetizer or chilled soup before the salad course, or between the salad course and the entree service.

### U-10 JUMBO SHRIMP COCKTAIL

Cocktail Sauce and Lemon

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### BUTTERNUT SQUASH RAVIOLI

Sautéed Spinach and Sage Brown Butter

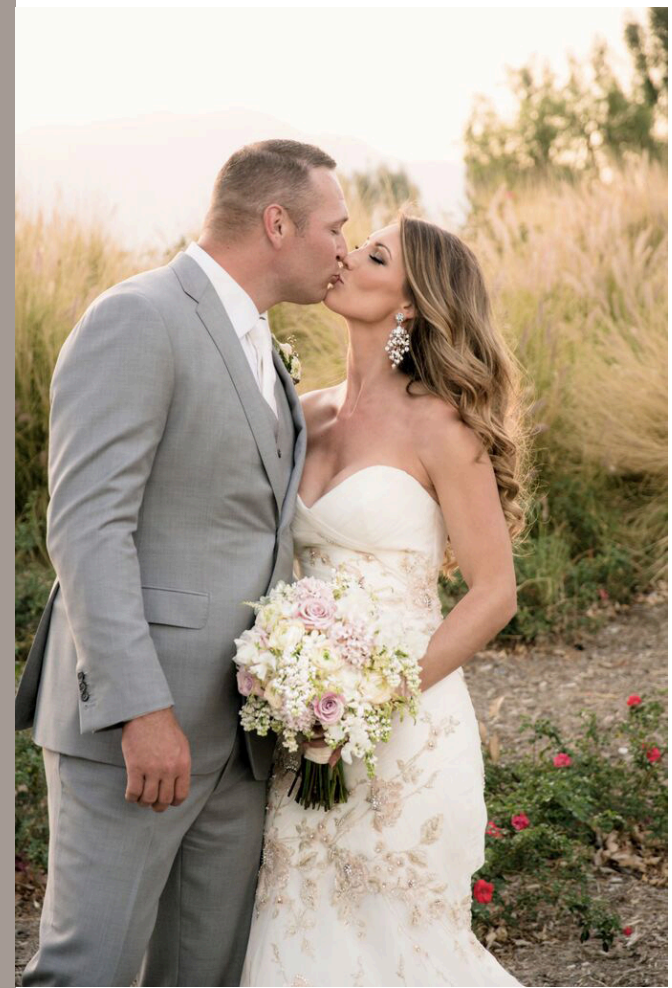
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### INTERMEZZO

Your choice of lemon, mango or raspberry sorbet

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Prices do not include 7.75% California Sales Tax and 24% Service Charge.





# DINNER *Buffets*

Includes 4 passed hors d'oeuvres

Choice of Two Salads, Three Entrees, One Starch, One Vegetable |

Choice of Three Salads, Four Entrees, Two Starches, Two Vegetables |

\* requires a cheff attendant at \$300 per attendant.

## SALADS:

Organic Mixed Greens -  
Tomatoes, Cucumber, Black  
Olives, served with Ranch  
and Balsamic Dressing

Mixed Greens, Dates -  
Dried Pears, Blue Cheese with  
Citrus Vinaigrette

Caprese -  
Heirloom Tomato, Buffalo  
Mozzerella, Balsamic &  
OliveOil

Caesar -  
Romaine, Parmesan, Croutons,  
Ceasar Dressing

Mixed Berry -  
Feta, Berries, Almonds, Mixed  
Greens, Rasberry Vinaigrette

## ENTREES:

Roast Atlantic Salmon, Honey  
Bourbon Glaze

Grilled Mahi-Mahi, Mango  
Salsa

Grilled Chilean Sea Bass,  
Tomato Tarragon Butter  
+4 per person.

Roast Jidori Chicken Breast,  
Wild Forest Mushroom Sauce

Roast Free Range Turkey  
Breast, Gravy and Cranberry  
Relish \*

Penne Pesto Primavera,  
Broccolini, Asparagus, Yellow  
Squash, Carrots, Zucchini

## ENTREES CONT'D:

Veggie Lasagna, Zucchini,  
Yellow Squash, Tomato,  
Ricotta, Eggplant &  
Mushrooms

Herb Braised Short Ribs in  
Burgundy Sauce

Pepper Crusted Roast Sirloin,  
Horse Radish Sauce  
+3 per person

Roast Beef Tenderloin, Truffle  
Demi Glace \*  
+5 per person

Carved Flat Iron Steaks, Red  
Wine Sauce \*

## VEGETABLES:

Asparagus

Green Beens with Almonds

Broccolini

Braised Baby Carrots

STARCHES:  
Potatoes Au Gratin

Mashed Potatoes

Roasted Fingerling Potatoes  
with Garlic & Rosemary

Gorgonzola Polenta

Wild Rice Blend

Prices do not include 7.75% California Sales Tax and 24% Service Charge.





## *Dessert* ENHANCEMENTS

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Served in addition to your own bakery wedding cake.

### CHOCOLATE COVERED STRAWBERRIES

Jumbo ripe Strawberries enrobed in rich White and Dark Chocolate

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### MINI DESSERTS

Assorted Petite Fours, Cakes, Lollipops, Cannolis, Eclairs

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### SUNDAE STATION

One chef attendant required per every 50 guests

Premium Vanilla, Chocolate and Strawberry Ice Creams, Hot Fudge Sauce, Caramel Sauce, Macadamia Nuts, Sprinkles, Oreo Pieces, Cherries, Gummies, Whipped Cream, Flaked Coconut, Date Crystals

Prices do not include 7.75% California Sales Tax and 24% Service Charge.



# *Late Night* SNACKS

Served buffet style; minimum order for 40 required. Pick any of the below for \_\_ per person.



## STREET TACO BAR

Shredded Beef and Chicken, Corn and Flour Tortillas, Black Beans, Cilantro, Diced Red Onions, and Assorted Salsas



## CHICKEN & WAFFLES

Fried Chicken Tenders, Waffles, Bacon, Maple Butter and Maple Syrup



## ASSORTED FLATBREADS

Pepperoni, Margherita and Veggie



## MAKE-YOUR-OWN NACHOS

Nacho Cheese Sauce, Black Beans, Olives, Guacamole, Sour Cream, Sliced Jalapeños, Salsa, and House Cut Corn Tortilla Chips

Prices do not include 7.75% California Sales Tax and 24% Service Charge.

# REHEARSAL *Dinner*

We invite you to book your Rehearsal Dinner and/or Welcome Reception with us. Buffet Service and Prix Fix plated dinner options are available. We have several venues appropriate for 25-50 guests (or more) for dinner and larger spaces for Welcome Receptions. Please discuss your plans with your Event Sales Manager. Prix Fix dining options are available only in the Vue Grille & Bar for 50 or fewer guests.

Rehearsals are typically scheduled the day before the wedding, and they are often a travel day for your guests. For a casual and stress-free evening, consider a buffet dinner. Buffets encourage movement and conversation among your guests, and relieve you from having to determine everyone's dietary needs. A well-planned buffet should appeal to all your guests. All buffets includes coffee (regular & decaf), tea (hot & iced), water. Additional buffet options can be provided.

## EL PASO

Caesar Salad - Romaine Lettuce, Roast Coarn, Tortilla Chips, Black Beans, Dice Tomatoes, Chipotle Ranch Dressing

Jicama & Watermelon Salad - Fresh Lime & Tajin

Spanish Rice & Black Beans

Cheese Enchiladas

Chicken & Beef Fajitas with Bell Peppers & Onions

Flour & Corn Tortillas

Oaxaca Cheese, Guacamole, Roasted Jalapeno & Sour Cream

Flan With Berries & Bunelos

## ITALIA

Traditional Caesar Salad - Antipast Salad - Caprese Salad

Garlic Bread

Chicken Penne Pasta, Fresh Basil, Alfresdo Sauce

Spaghetti Bolognese - Fusilli Pasta, Shaved Parmesan

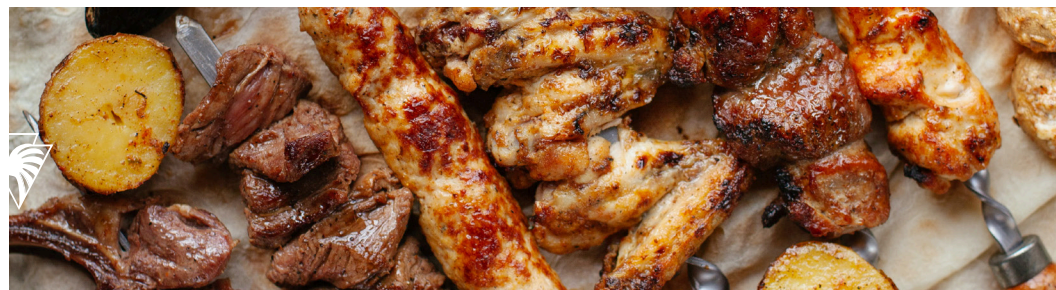
Shrimp Scampi in Garlic Butter

Sauteed Broccolini

Biscotti, Cannoli, Arborio Rice Pudding

Add Ons: Beef Lasagna +5 per person, Charcuterie +12 per person.

Prices do not include 7.75% California Sales Tax and 24% Service Charge.





# *The Fine* PRINT

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## Wedding Planner

IWGR requires that client hires a professional full service wedding planner, or a professional planner who offers “day of” services

## Cancellation

Full cancellation policies can be found in your contract.

## Entertainment

Amplified music (inside or outside) may not exceed 85 decibels. Pavilion sliding doors must close at 10:00 pm.

## Floral, Décor and Fire Safety

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. Live flames, oil-based fog machines and sparklers are not permitted per local fire codes. Flameless candles and water-based fog machines 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 (confetti, glitter).

## Food and Beverage

All food & beverage items must be purchased exclusively from IWGR and consumed in the designated banquet area. The only exceptions permitted are wedding cakes and wine (with the payment of the corkage and/or cake cutting fee). All Food and Beverage pricing will be guaranteed 45 days prior to the event.

## 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.

## 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.



# *The Fine* PRINT

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## IWGR Policy on Alcohol Service

IWGR does not serve alcohol to minors. Alcoholic beverages may not be brought onto the premises with the exception of wine and an applicable corkage fee. Shots are not provided at the bar. Doubles are not provided at the bar. Bartenders will provide one drink per customer, per transaction. Guests may not obtain multiple drinks in a single transaction.

## Guarantee

A guaranteed guest count will be due 14 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

One chef attendant is required per every 50 guests for events that utilize chef-attended action stations or other food and beverage presentation that require an attendant.

## Parking

Indian Wells Golf Resort provides complimentary valet parking.

## 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 \$500 may apply once the resort has set up according to the BEO should the location be moved by choice of client.

## Event Timing

IWGR provides 5 hours for wedding receptions with clock beginning at the end of the ceremony. Client may purchase additional hours for \$600/hour. Ceremonies are held late afternoon with reception to follow.

## Service Charge & Tax

All food, beverage, labor fees, ceremony fees, extended hour fees, and rentals are subject to 24% service charge and 7.75% California Sales Tax.





# *Frequently Asked* QUESTIONS

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**How far in advance can we book our wedding?**

Sooner is always better! Most couples make firm reservations between six months and one year in advance. We are happy to check availability for the date you have in mind.

**How much of a deposit is required?**

A non-refundable deposit of \$5,000 and a credit card authorization form is due with the signed contract.

**Are there any extra fees?**

All set up of tables, chairs, china, glassware, silverware, and linens mentioned in our package description are included. The Food and Beverage Minimum does not cover auxiliary or ceremony fees, and only relates to monies spent on food and beverage items.

**How early will the venue be available for set-up?**

The Pavilion will be ready at 8:00 AM the morning of your wedding for load in and setup. The Dressing Suite will be ready as early as 8:00 AM the morning of your wedding. We stock it with beverages for you and a few surprises!

**Will we be able to taste our menu selections before our wedding?**

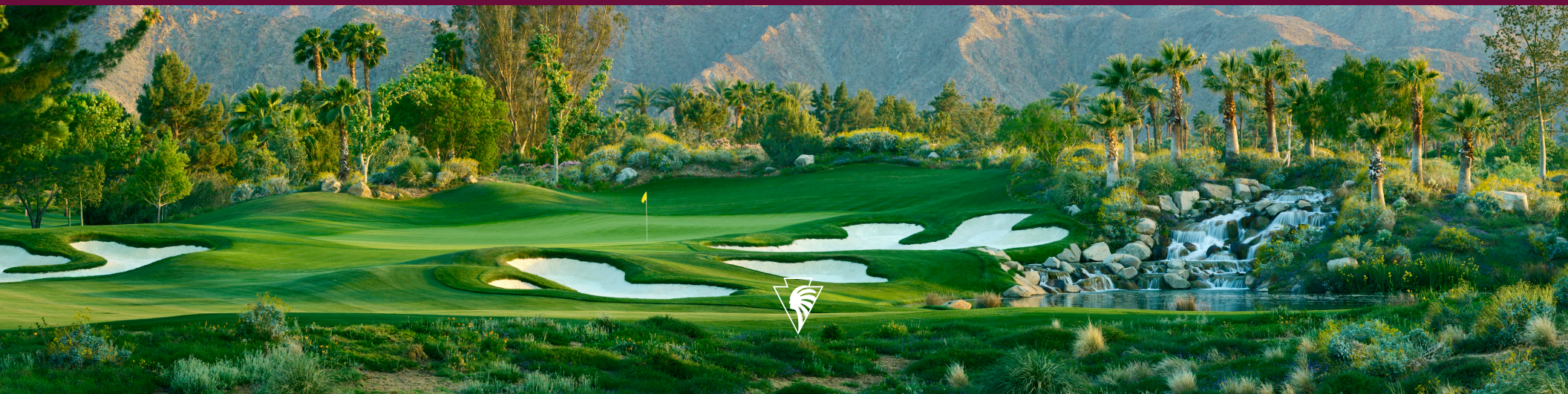
Once your contract is signed and within 6 months of the date, we offer a wedding meal tasting for those with a confirmed wedding package, a minimum of 75 guests, and a food & beverage minimum spend over \$5,000. The tasting can include up to four guests.

**Can we provide our own wedding cake?**

Wedding cakes and cupcakes are permitted. IWGR does not require a cake cutting fee.

**Can we host our ceremony only at the resort?**

Indian Wells Golf Resort does not offer ceremony only options.



# Preferred VENDORS

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## WEDDING PLANNER (required)

Cathy O'Connell, Celebrations of Joy | [cathy@cojevents.com](mailto:cathy@cojevents.com)  
Sarah Bond, Grace & Gold Events | [hello@graceandgoldevents.com](mailto:hello@graceandgoldevents.com)  
Courtney Tibbets, After The Engagement | [courtney.tibbets@gmail.com](mailto:courtney.tibbets@gmail.com)  
Laurie Lund, Events Department | [laurie@eventsdepartment.com](mailto:laurie@eventsdepartment.com)  
Trish Jones, The Walk Down The Aisle | [hello@thewalkdowntheaisle.com](mailto:hello@thewalkdowntheaisle.com)  
Stacey Jones, Stacey Jones Events | [hello@staceyjones.com](mailto:hello@staceyjones.com)

## FLORIST

Luna Moreno, Luna Design Studios | [info@lunadesignstudios.com](mailto:info@lunadesignstudios.com)  
Joey Lizotte, Artisan Event Floral Décor | [joey@artisanevents.net](mailto:joey@artisanevents.net)  
Ronn Burns, Vasso Bello | [weddings@wasobello.com](mailto:weddings@wasobello.com)  
Sharon Weinstein, Rancho Mirage Florist | [ranchomirageflorist2@dc.rr.com](mailto:ranchomirageflorist2@dc.rr.com)

## LIGHTING SPECIALISTS

Luna Moreno, Luna Design Studios | [info@lunadesignstudios.com](mailto:info@lunadesignstudios.com)  
Kathy Taylor, Signature Party Rentals | [ktaylor@signatureparty.com](mailto:ktaylor@signatureparty.com)  
Jorge Borgetti, Bright! Event Rentals | [jorgeb@bright.com](mailto:jorgeb@bright.com)  
Rob Stiff, A Perfect Touch | [rob@perfecttouchinc.net](mailto:rob@perfecttouchinc.net)  
Kenny Teel, Modern Media | [modernmediaAV@gmail.com](mailto:modernmediaAV@gmail.com)

## BAKERIES

Samantha Ward, Exquisite Desserts | 760-772-5522  
Roman Blas, Over The Rainbow | 760-322-2253

## RENTALS

Kathy Taylor, Signature Party Rentals | [ktaylor@signatureparty.com](mailto:ktaylor@signatureparty.com)  
Jorge Borgetti, Bright! Event Rentals | [jorgeb@bright.com](mailto:jorgeb@bright.com)  
John Mania, Planks & Patina | [planksandpatina@gmail.com](mailto:planksandpatina@gmail.com)  
BBJ/La Tavola Specialty Linens | [www.bbjlatavola.com](http://www.bbjlatavola.com)  
Jack, Classic Photo Booth | [info@rentclassicphotoboosths.com](mailto:info@rentclassicphotoboosths.com)

## DJs & LIVE ENTERTAINMENT

Alex Updike, Bass & Bliss | [alex@bassandbliss.com](mailto:alex@bassandbliss.com)  
Chris Lomeli | [lomelious@gmail.com](mailto:lomelious@gmail.com)  
The Class Cover Band | [classcoverband@gmail.com](mailto:classcoverband@gmail.com)  
Harpist Erica Powell | [erica@palmspringsharpist.com](mailto:erica@palmspringsharpist.com)  
Vox DJs | [www.voxdjs.com](http://www.voxdjs.com)  
DJ Zephyr Brown | [zephyr2046@yahoo.com](mailto:zephyr2046@yahoo.com)  
Lucky Devils Band | [shea@luckydevilsband.com](mailto:shea@luckydevilsband.com)

## PHOTOGRAPHERS

Michael Segal Photography | [www.michaelsegalphoto.com](http://www.michaelsegalphoto.com)  
Ashley Paige Photography | [www.ashleypaigephoto.com](http://www.ashleypaigephoto.com)  
Matthew David Studio | [www.matthewdavidstudio.com](http://www.matthewdavidstudio.com)  
Kathleen Geiberger | [www.kathleengeibergerart.com](http://www.kathleengeibergerart.com)  
Katie McGihon | [katiemcgihon@gmail.com](mailto:katiemcgihon@gmail.com)

## VIDEOGRAPHERS

HooFilms | [www.hoofilms.com](http://www.hoofilms.com)  
The Quail & The Dove | [hello@quailandthedove.com](mailto:hello@quailandthedove.com)  
Tyler Hammon, Paraview Weddings | [tylerhamman@paraviewweddings.com](mailto:tylerhamman@paraviewweddings.com)





## Photography Credits:

- Capture Me Studio
- Katie Edwards Photography
- Michael Segal Photography
- Kami Olavarria Photography
- Victoria Taylor Photography
- Sun Beat Films
- Ruth Marie Photography
- Brianna Boyles Photography
- Tawni Adams Photography



INDIAN  WELLS  
GOLF RESORT

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For more information, please contact Sharon Clark, Wedding Sales Manager:  
SClark@IWGR.com or (760) 834-3817

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IndianWellsGolfResort.com | (760) 346-4653 | 44-500 Indian Wells Ln, Indian Wells, CA 92210