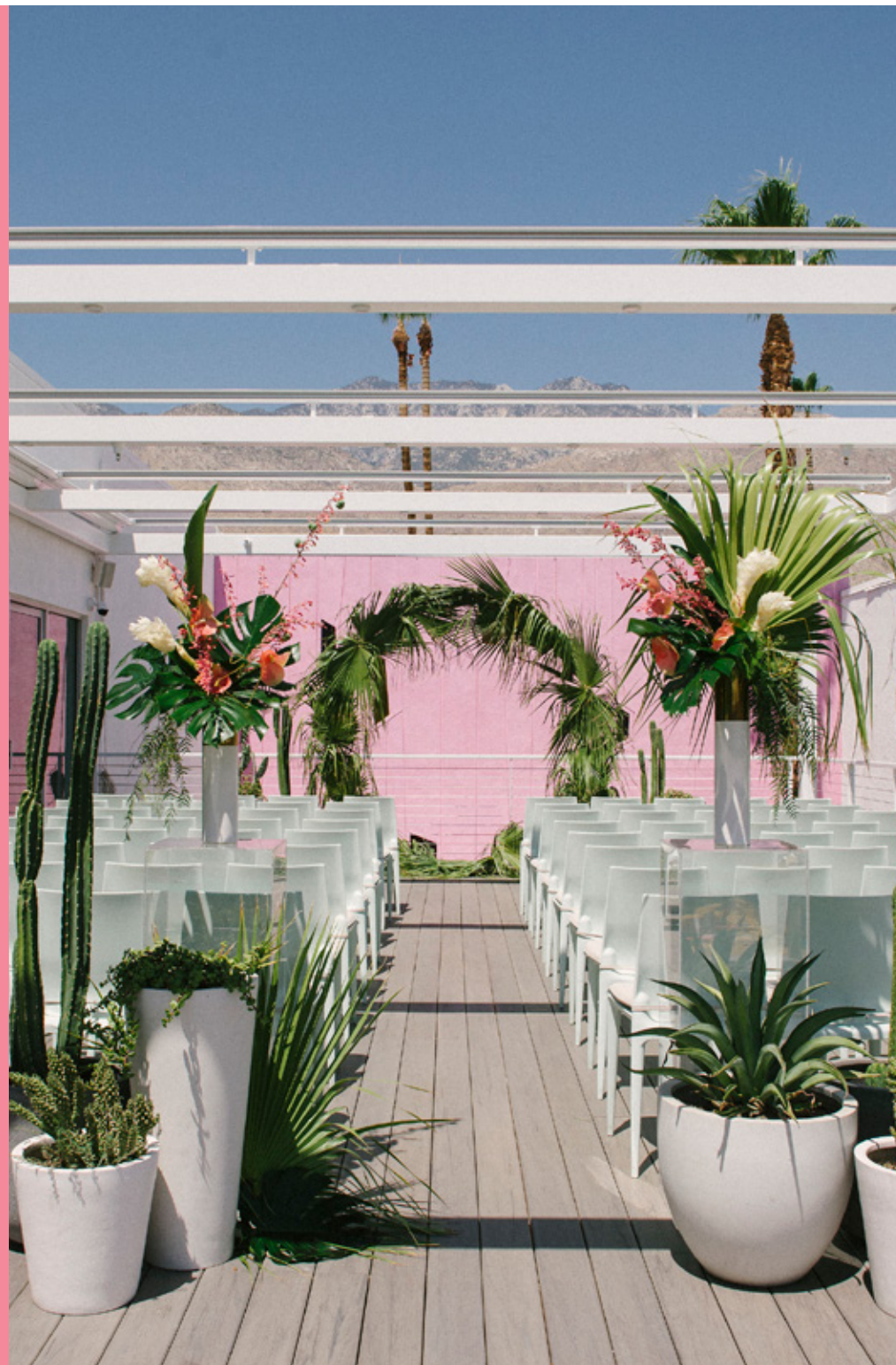


EAT, DRINK &
Be Married



 **Saguaro**
PALM SPRINGS



The Ceremony



SAGO + TERRACE

Say "I Do" in the chicest wedding space in all of Palm Springs. Coming fresh off of close to a million dollar renovation this ceremony site overlooks the Saguaro's pool. It's bright, architectural and the coolest place to celebrate your union.
(Up to 250 Guests)



AGAVE

This clean white wedding space is uncomplicated fun at the core. Get married in style with natural sunlight and bright shades of Palm Springs' foliage that peeks through the windows.
(Up to 175 Guests)



SAN JACINTO LAWN

This 40x60 lawn space has endless design possibilities allowing even the most creative bride to execute her vision under Palm Springs' constant ray of sunshine.
(Up to 200 Guests)



'The Reception



SAGO + TERRACE

Start married life in style in our freshly remodeled wedding space. Party the night away with your guests while enjoying the best views of the San Jacinto mountains Palm Springs has to offer. (Up to 250 Guests)



AGAVE

Our Agave wedding space is guaranteed to put your guests in the party mode. This recently upgraded space is sure to bring a smile to everyone's face. (Up to 175 Guests)



SAN JACINTO LAWN

For those who want a totally unique party, the lawn offers endless design opportunities for creating the wedding you've always dreamed of. (Up to 200 Guests)

PALMETTO & PATIO

Industrial yet edgy space, your guests will enjoy the built in fire pits on the patio while they party the night away in the lounge area. (Up to 80 Guests)

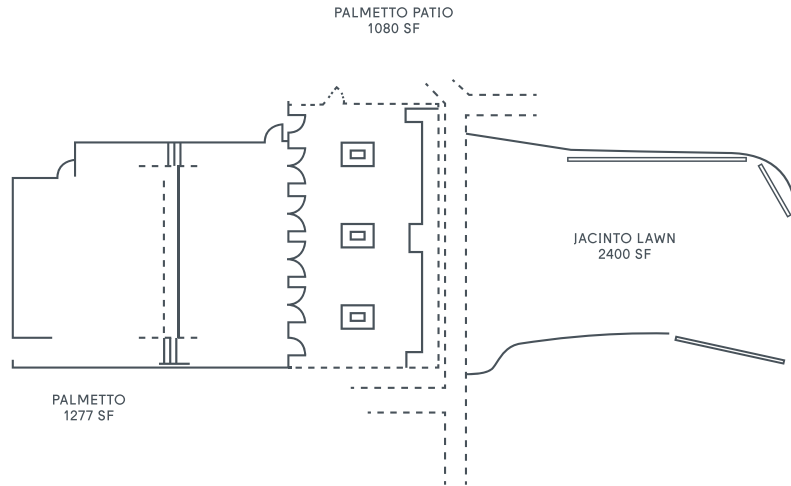
HAMMOCK VILLAGE

Your guests will never want to leave your reception if you hold it in Hammock Village. There are canopies, hammocks, sofas and your very own bocce lawn. (Up to 50 Guests)

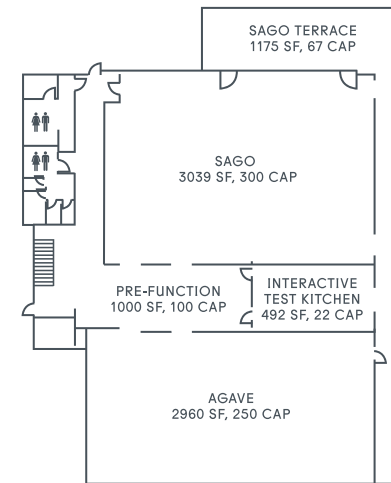


Layout, Amenities, Catering

Palmetto Layout — Jacinto Lawn



Sago & Terrace — Agave Layout



Custom Catering Menus

At Saguaro, we take food & beverage seriously. Choose from our Chef's curated wedding packages that include some of our most popular items, or create a custom menu based on your budget and preference. The Saguaro features a full-service restaurant and flexible indoor, outdoor, and poolside cocktail and catering experiences available for parties of all sizes.

Amenities

- 19,000 sq ft of indoor and outdoor wedding & reception space
- Free WiFi
- Complimentary cruiser bicycles
- Courtesy shuttle service
- Free daily yoga classes
- Best-in-class technology services
- 244 guest rooms and suites
- Olympic-sized heated pool with two hot tubs
- Full service restaurant, poolside dining, and full catering menus
- Casual desert spa

2018 Pricing

High Season

(February, March, April, May, October)	FRIDAY & SATURDAY	SUN	MONDAY–THURSDAY
SITE FEE - Sago Ballroom + Terrace	\$6500	\$3500	\$2000
SITE FEE - Palmetto, Palmetto Patio, Rocco's, Hammock Village, Jacinto Lawn, Agave Ballroom	\$2500	\$1500	\$1000

Shoulder Season

(September, November, December)	FRIDAY & SATURDAY	SUN	MONDAY–THURSDAY
SITE FEE - Sago Ballroom + Terrace	\$5000	\$3000	\$1500
SITE FEE - Palmetto, Palmetto Patio, Rocco's, Hammock Village, Jacinto Lawn, Agave Ballroom	\$2000	\$1250	\$750

Low Season

(June, July, August, January)	FRIDAY & SATURDAY	SUN	MONDAY–THURSDAY
SITE FEE - Sago Ballroom + Terrace	\$4000	\$2000	\$1000
SITE FEE - Palmetto, Palmetto Patio, Rocco's, Hammock Village, Jacinto Lawn, Agave Ballroom	\$1500	\$750	\$500

All Site Fees Include

(6) Hours of Event Time (you choose how to spend it)
Choice of San Jacinto Lawn or Agave Ballroom for Your Ceremony Location

Parquet Dance Floor

Fruit-Infused Spa Water Station

Designer Mint Bellini Chairs by Heller

Cocktail & Dinner Tables

House Linens & Napkins

Microphone

Use of (2) Glass Votives per Table

Premium farm wood tables & benches, farm wood cocktail tables and Saguaro décor may be rented for a surcharge

Site Fees do not include required food & beverage minimums; please contact our sales department to plan your wedding at the Saguaro!

1800 E Palm Canyon Dr,
Palm Springs, CA 92264

PalmSpringsEvents@thesaguaro.com

760-969-6481 | thesaguaro.com

We Have You Covered

CATERING MANAGER

Allow our catering manager to be your guide through everything needed to plan the perfect menu. The catering manager will also offer out of the box design and décor recommendations to achieve the wedding of your dream.



EVENT MANAGER

Our event manager will be your primary contact at the hotel for the planning and outlining of your entire wedding. This can include anything from food delivery to confirming the final guest count—don't worry they'll have it all under control.

WEDDING COORDINATOR

Need some extra help? Hire our wedding coordinator and they'll be there for you to take care of all the fine details in a wedding that can be missed. They'll be your wedding specialist helping you achieve your once in a lifetime event.



WEDDING
Catering
AT SAGUARO



Contact us at
PalmSpringsEvents@thesaguaro.com
760-969-6481





Wedding Welcome Parties & Rehearsal Dinners

Make Your Own Taco Package

1 hour taco service
2 hour Beer & Cantina Margaritas
\$38pp

Choose Two

Pork Carnitas
Chipotle Carne Asada
Chicken Tinga
Calabaza Squash

Toppings – Chipotle Crema, Cilantro/
Red Onions, Radishes, Chips,
Roasted Salsa

Add Guac For \$5pp

*This package is only available for wedding welcome parties, rehearsal dinners and 2 hour receptions. Not available for full wedding receptions.

Burger BBQ Buffet

\$34pp

Beef
Garbanzo
Hot Dogs

Toppings – Cheese, Tomatoes, Onions,
Lettuce, Ketchup, Mustard, Chipotle
Mayo, and Sauerkraut

Includes

Green Salad
Potato Chips
Potato or Pasta Salad
Chocolate Chip Cookies

El Jefe Taco Buffet

\$37pp

Choose Three

Pork Chile Verde
Chipotle Carne Asada
Chicken Tinga
Calabaza Squash

Add on

Grilled Mahi (\$5pp)
Shrimp (\$9pp)

Toppings – Chipotle Crema, Cilantro/
Red Onions, Radishes, Lime, Chips,
Salsa and Guacamole, Queso

Includes

Cilantro Brown Rice
Vegan Black Beans
Chips, Guacamole & Salsa
Churros

Wedding Receptions

Reception passed appetizers

\$15pp

Choose Three

Cold

Gazpacho Shot

Flat Bread & Smoked Eggplant

Grape Tomato & Marinated Feta

Shrimp Ceviche Tostada

Poached Chili-Cilantro Pacific Shrimp

Almond Crusted Coachella Dates, Cotija

Hot

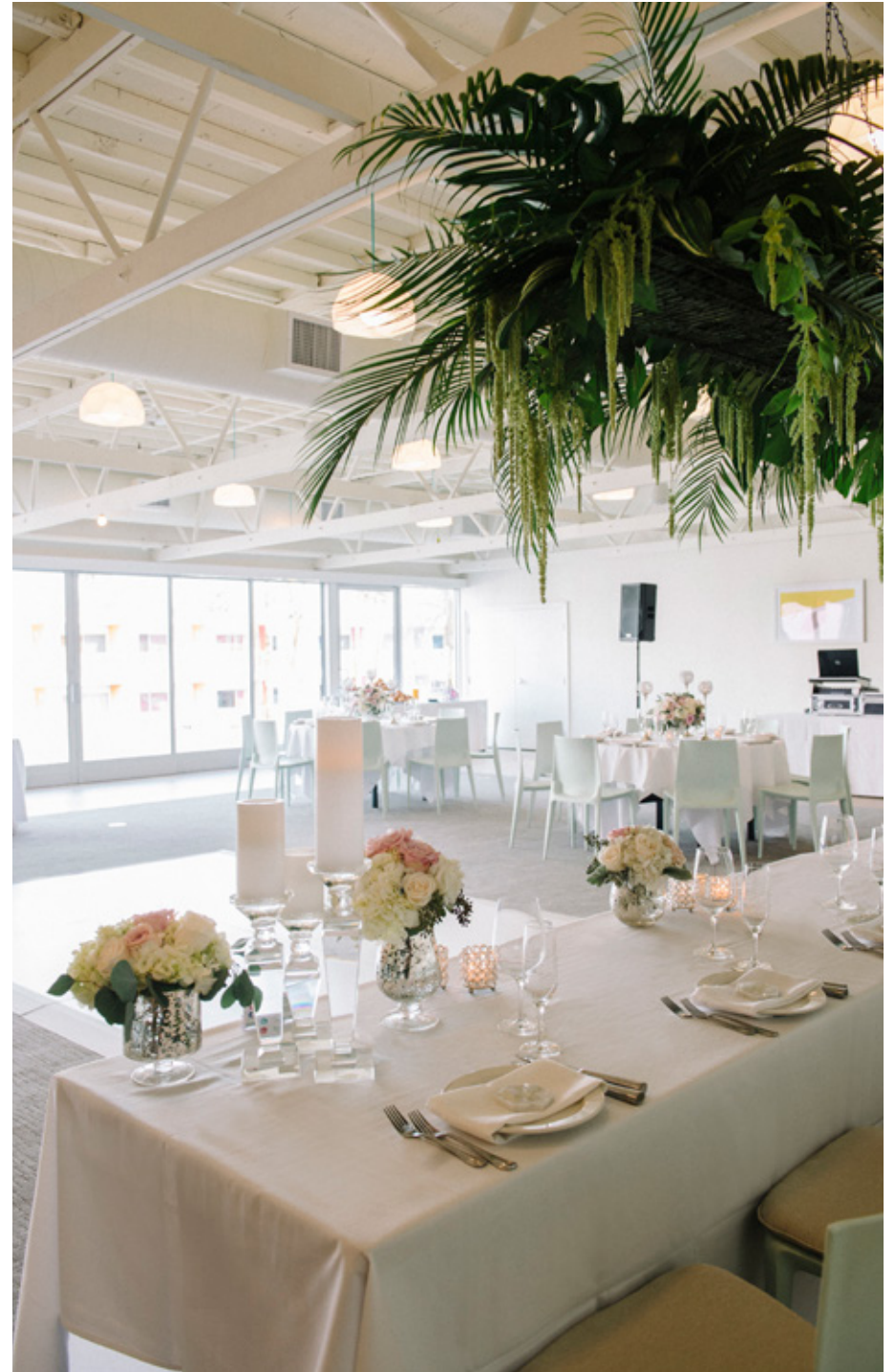
Crab Croquette

Garbanzo Fritter

Lamb Meatballs

Fried Avocado

Two Bite Chicken Sopes



Buffet Options



Burger BBQ

\$35pp

Beef Patty
Turkey Patty
Veggie patty (Optional)
Hot Dogs (Optional)

Sides – Gem Lettuce, Sliced Tomatoes,
Thinly Sliced Red Onions, Cheddar
Cheese, Chipotle Mayo, Sauerkraut.

Includes

Green Salad
Potato Chips
Potato or Pasta Salad
Chocolate Chips Cookies

El Jefe Taco Bar

\$37pp

Choose Three

Pork Chile Verde
Chipotle Carne Asada
Chicken Tinga
Calabaza Squash

Add on

Grilled Mahi (\$5pp)
Shrimp (\$9pp)

Toppings – Chipotle Crema, Cilantro/
Red Onions, Radishes, Lime, Chips,
Salsa and Guacamole, Queso

Includes

Cilantro Brown Rice
Vegan Black Beans
Chips, Guacamole & Salsa
Churros

Desert Kebabs

\$45pp

Choose Two

Yogurt Marinated Chicken
Spicy Beef
Harissa Lemon Mahi

Includes

Grilled Flat Bread
Tomato/Cucumber/Feta Salad
Saffron Rice
Seasonal Veggies

Kids 10 & Under



Cheddar Cheese Burger
Chicken Tenders
Mac & Cheese

\$10 Per Child Plated

Stations Menu



Make Your Own Taco Station

\$35pp

Choice of Two
Chicken Tinga
Pork Chile Verde
Calabaza Squash

Toppings – Chiptole Crema, Cilantro,
Red Onions, Radishes, Limes, Queso

Includes

Corn Tortillas, Chips, Roasted Salsa
& Guacamole

Fried Chicken Station

\$40pp

Chef Gregorio's Homemade Buttermilk
Fried Chicken

Skin on Mashed Potatoes & Gravy

Saguaro's Southern Style Coleslaw

Pasta Station

\$45pp

Orechiette & Linguine Pasta

Pomodoro & Alfredo Sauce

Condiments – Diced Chicken, Diced
Shrimp, Italian (Pork) Sausage,
Garlic, Parmigiano, Red Pepper Flakes,
Asparagus, Mushrooms, Sautéed
Spinach, Fresh Basil, Cherry Tomatoes

Includes

Caprese salad with heirloom tomatoes,
burrata and fresh basil

*Requires a Chef Attendant at \$200 +
tax per 100 guests

Steakhouse Station

\$50pp

Hanger Steak with Salsa Verde

Twice baked potatoes

Classic steakhouse wedge salad

Seafood Paella Station

\$65pp

Saffron Valencia Rice loaded with fresh
mussels/clams/shrimp garnished with
crispy Monterey squid

Marinated heirloom tomato salad
with feta cheese

Add on handcrafted Sangria Rojo \$90
per gallon

Chef's Family Style Menu

\$60 Per Person

Salad

Choose One

Chicory Salad
Shaved Carrots, Chia Seeds, Spicy
Anchovy Dressing

Heirloom Tomatoes Salad
Feta Cheese

Shaved Cauliflower Salad
Garbanzos, Radishes, Yogurt

Starch

Choose One

Skin On Mashed Potatoes

Roasted Baby Potatoes
Meyer Lemons, Scallions

Brown Rice
California Golden Raisins, Almonds

Israeli Cous Cous Tabbouleh

Protein

Choose Two

Hanger Steak
Salsa Verde

Mary's Chicken Breast
Harissa Preserved Lemon

Pork Belly
Orange Chili Sauce

Australian Baramundi
Veracruz Sauce

Vegetable

Choose Two

Roasted Carrots
Yogurt

Roasted Fennel
Burnt Orange Aioli

Broccolini
Garlic, Fresno Peppers

Charred Cabbage
White Sesame





Plated Dinner Package

Champagne Toast

Passed Appetizer

Choose Three

Cold

- Gazpacho Shot
- Flat Bread & Smoked Eggplant
- Grape Tomato & Marinated Feta
- Shrimp Ceviche Tostada
- Poached Chili Cilantro Pacific Shrimp
- Almond Crusted Coachella Dates, Cotija

Hot

- Crab Croquette
- Garbanzo Fritter
- Lamb Meatballs
- Fried Avocado
- Two Bite Chicken Sopes

First Course

Choose One

- Chicory Salad
Shaved Carrots, Chia Seeds, Spicy Anchovy Dressing
- Heirloom Tomatoes Salad
Feta Cheese
- Shaved Cauliflower Salad
Garbanzos, Radishes, Yogurt
- Chorizo Wedge Salad
Jalapeño Ranch

Second Courses

Choose Two

- Chicken Breast
Roasted Carrots, Preserved Lemon, Smoked Yogurt
- Loch Etive Steelhead Trout
(served medium)
Cannellini Beans, Watercress
- Beef Short Rib
White Cheddar Grits, Roasted Fennel, Salsa Verde
- Australian Baramundi
Chorizo-Saffron Israeli Cous Cous
"Paella Style"
- King Trumpet Mushrooms
White Cheddar Grits, Brussel Sprouts, Crispy Garlic, Chili Oil

Three (3) hours of premium hosted bar
(option to add on additional hours)

\$165 Per Person

Wedding Cake

Please inquire about our custom wedding cakes. From naked cakes to marble to fondant, we've got you covered. We might even have a donut wall, if that's your thing.



Late Night Snack

Late Night Bite Station

Mini Bacon Grilled Cheese \$9pp

Mini Chicken Quesadillas \$9pp

Nachos Platter \$9pp

Add on Chicken Tinga, Pork Carnitas,
or Braised Short Rib \$4pp

Post Wedding Day Brunch

Breakfast Burrito Station

\$18pp

Scramble Eggs, Queso, Pico de Gallo,
Potato
House Made Chorizo
Calabaza (Vegetarian)
Served with Salsa Roja and Salsa Verde

Breakfast Buffets

Cold \$18pp

House Made OJ, Saguaro Granola,
Greek Yogurt, Seasonal Fruit, Honey

Hot \$25pp

House Made OJ, Saguaro Granola,
Greek Yogurt, Seasonal Fruit, Honey
Soft Scramble, Ranchero Sauce, Thick
Bacon, Potatoes, Toast, Whipped Butter

Add Ons

Steel Cut Oatmeal \$3pp

Chicken Sausage \$5pp

Chorizo \$5pp

Avocado Toast \$4pp

Citrus Cured Steelhead Trout/Burnt
Scallions Cream Cheese \$12pp

Red Quinoa Pancakes, Limed
Butter \$4pp

Side Seasonal Salad \$3pp

Croissant \$4pp

Toast, Whipped Butter, Poblano Jam \$3

Brunch Libations

Unlimited Mimosa Bar

\$18 per person for 2 hours

Unlimited Mimosa & Bloodies Bar

\$28 per person for 2 hours





Bar Packages



All hosted bar packages include soft drinks and bottled water

Well Bar

\$26 Per person first hour
\$10 Per person each additional hour

Pinnacle Vodka
Cruzan Rum
Sauza Blue Blanco Tequila
Gilby's Gin
Jim Beam 8 Star Whiskey
Clan McGregor Scotch
One Domestic and One Imported Beer
Chardonnay
Cabernet
Sparkling

Call Bar

\$32 Per person first hour
\$10 Per person each additional hour

New Amsterdam Vodka
Bacardi Rum
Sauza v Tequila
Bombay Dry Gin
Jim Beam
Clan McGregor Scotch
Aperol
One Domestic and One Imported Beer
Chardonnay
Cabernet
Sparkling

Premium Bar

\$41 Per person first hour
\$10 Per person each additional hour

Grey Goose
Plantation White 3 Star
Casa Noble Crystal
Tanqueray Gin
Maker's Mark Whiskey
Johnny Walker Black Scotch
Fernet Branca
One Imported, Craft and Domestic Beer
Chardonnay
Cabernet
Sauvignon Blanc
Pinot Noir
Sparkling

Hosted Beer, Wine & Champagne Bar Package

\$19 Per person first hour
\$9 Per person each additional hour

3 Beers
2 Wines
1 Sparkling
Still Bottled Water
Assorted Sodas

Bar Options

Cash Bar

\$13 Well Brand Cocktail
\$14 Call Brand Cocktail
\$15 Premium Brand Cocktail
\$12 Wine
\$11 Sparkling
\$15 Cordial
\$8 Domestic Beer
\$9 Local Craft Beer
\$9 Imported Beer
\$6 Non-Alcoholic Beer
\$5 Soft Drink (featuring Coca Cola products)
\$5 Bottled Water

*Cash bar prices are inclusive of service charges and sales tax.

Hosted On Consumption

\$10 Well Brand Cocktail
\$12 Call Brand Cocktail
\$13 Premium Brand Cocktail
\$10 Wine
\$10 Sparkling
\$12 Cordial
\$7 Domestic Beer
\$8 Local Craft Beer
\$8 Imported Beer
\$5 Non-Alcoholic Beer
\$4 Soft Drink (featuring Coca Cola products)
\$4 Bottled Water

Hosted bar prices subject to 22% service charge and current state sales tax.

**A \$175 bartender fee will be charged for all non-host and consumption bars. A bartender fee will not be charged with the purchase of a hosted bar package

Bar Enhancements

Robert's Agua Frescas (House Made)

\$40 Per Gallon, Non Alcoholic

Horchata, Tamarindo, or Jamaica

Specialty Cocteles

\$150 Per Gallon

Margarita – Cantina, El Jefe, Hibiscus, Watermelon, Jalapeño

Celery

Mexican Firing Squad

Paloma

Handcrafted Sangrias

\$90 per gallon

Sangria Roja, Sangria Blanca

Additional wines and beers available upon request

22% service charge + 8.75% sales tax applies

PALMSRINGEVENTS@THESAGUARO.COM | 760-969-6481 | THESAGUARO.COM

1800 EAST PALM CANYON DRIVE, PALM SPRINGS, CA 92264

SYDELL GROUP | NOMAD | THE LINE | FREEHAND | SAGUARO