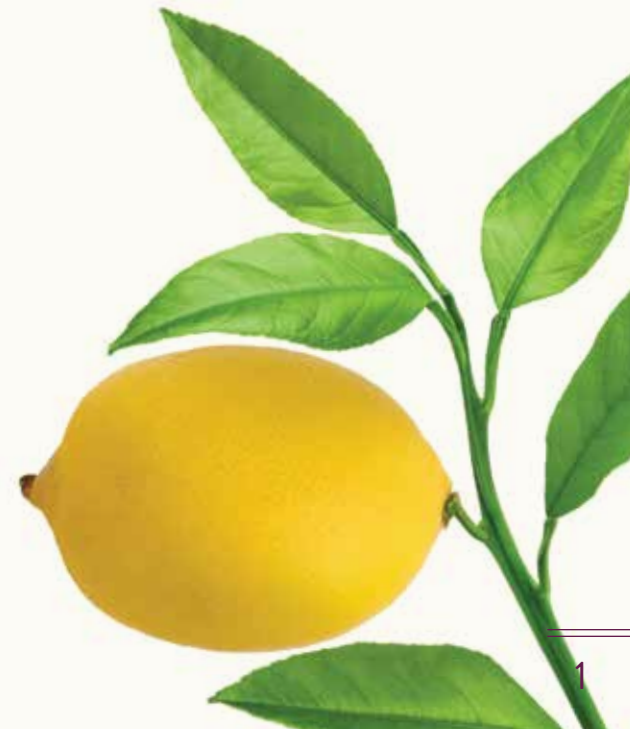




MIRAMONTE

INDIAN WELLS
RESORT & SPA

BANQUET SELECTIONS





WE PRIDE OURSELVES ON EXCEPTIONAL INDIAN WELLS CATERING SERVICES TAILORED TO YOUR INDIVIDUAL NEEDS AND TASTES. MAYBE WE'LL CREATE A CUSTOM MENU TOGETHER, OR YOU'LL CHOOSE TO CUSTOMIZE OUR FARM-TO-FORK SEASONAL MENUS.

CHEF PAUL HANCOCK CRAFTS DELECTABLE MENUS FOR YOUR GROUP USING ITEMS GROWN ON PROPERTY LIKE VEGETABLES, HERBS AND OUR EXTENSIVE CITRUS GROVES. NO MATTER WHAT, YOU'LL GET FRESH INGREDIENTS PREPARED WITH TIME-HONORED TECHNIQUES SERVED IN OUR INTIMATE INDIAN WELLS RESORT.

Breakfast.....	3
Lunch.....	8
Stations.....	14
Reception.....	16
Dinner.....	19
Beverage.....	23
Guidelines.....	26

BREAKFAST

continental breakfast

plated breakfast

breakfast stations

anytime breaks



CONTINENTAL BREAKFAST

KICK START - 28

winter seasonal fruit
fresh baked assorted croissants | seasonal fruit preserve
breakfast breads & seasonal scones | lemon curd, sweet butter
orange juice

THE MIRAMONTE CONTINENTAL - 32

winter seasonal fruit
fresh baked multi-grain croissants | seasonal fruit preserve
breakfast breads & seasonal scones | lemon curd, sweet butter
assorted chobani yogurt | house made granola
orange juice

BODY FUEL - 36

winter seasonal fruit
breakfast breads & seasonal scones | lemon curd & sweet butter
red quinoa oatmeal | goji berries, flax seeds & almond milk
santa barbara smoked salmon | sweet red onions, egg,
capers & bagel chips
individual greek yogurt & granola
fresh juices | orange, grapefruit & carrot

RISE & SHINE - 44

winter seasonal fruit
breakfast breads, seasonal muffins & scones | sweet butter
& local honey
seasonal fruit yogurt parfait
scrambled eggs
applewood smoked bacon & sausage
breakfast potatoes
mexican cinnamon scented french toast | wild berry compote
fresh juices | orange, grapefruit & carrot

GOOD MORNING INDIAN WELLS - 46

winter seasonal fruit
house donuts | citrus filling
huevos rancheros station | scrambled eggs, mexican chorizo, heirloom
beans, corn tortillas, tostadas, avocado mash, queso fresco
blueberry and bacon waffles | sweet crema & honey
roasted poblano potato hash
local chicken sausage or ham steak
fresh juices | orange, carrot, spinach-apple

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

PLATED BREAKFAST

ALL PLATED BREAKFASTS INCLUDE MORNING PASTRIES, SEASONAL JAM AND BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND SPECIALTY AND HERBAL TEAS.

SUNRISE QUICHE - 32

bloomsdale spinach, watercress, drake's farm goat cheese, roasted crimini mushrooms, caramelized onions, and roasted tomato

BREAKFAST BURRITO - 35

heirloom black beans, chorizo, scrambled eggs, white cheddar, salsa rojo & roasted breakfast potatoes

ALL AMERICAN - 45

local eggs, chive potato cakes, crème fraiche, peppered bacon or sausage, roasted tomato

BREAKFAST SANDWICHES & WRAPS - 9

TOASTED BUTTERY CROISSANT | scrambled eggs, bacon tomato jam, arugula, pecorino

BUTTERMILK BISCUIT | sausage patty, fried egg, florentine hollandaise

ENGLISH MUFFIN | scrambled eggs, baby spinach, mushrooms, mozzarella cheese

SCRAMBLED EGGS | local bavarian chicken sausage, avocado mousse, cheddar cheese, tater tots, wheat tortilla

EGG WHITES | grilled vegetable medley, spinach tortilla, monterey jack cheese wrap



Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

BREAKFAST STATIONS

WAFFLE STATION - 22

chocolate shavings, fresh berries, bananas, whipped cream, maple syrup, Nutella, bacon nuggets

OMELET STATION - 28

smoked ham, smoked bacon, cheddar, feta, mushrooms, bell peppers, spinach, tomatoes, jalapenos, chorizo, avocado, sautéed onions

SMOOTHIE STATION - 18 detox your body

SUNRISE | mango, pineapple, strawberries & non-fat yogurt

CHOCOLATE STRAWBERRIES | banana, chocolate & strawberries

BERRY BLAST | blueberries, strawberries, orange juice & flax seeds

ARTISAN SEASONAL | mexican papaya, ginger, mint, apricot & nonfat yogurt

BENEDICT STATION - 20

“BLT” | grilled romaine, marinated tomatoes, peppered bacon, english muffin & citrus hollandaise

STEAKHOUSE | prime rib, grilled asparagus, jumbo lump crab meat, sour dough & béarnaise

BISCUIT BENEDICT | parmesan biscuit, poached egg, breakfast sausage, florentine hollandaise

ENHANCEMENTS

whole seasonal fruit | 4 each

fresh fruit skewer with vanilla bean yogurt | 7 each

individual greek yogurt | 5 each

berry yogurt parfait, house made granola | 8 each

sliced fruit and berries | 14 per person

steel cut oatmeal with sundried fruit | 6 per person

blueberry pancakes, granola, lavender honey | 8 per person

mesquite smoked short rib hash | 9 per person

scrambled eggs | 6 per person

breakfast meats | 6 per person (select one): smoked bacon, turkey bacon, breakfast sausage, turkey sausage or local chicken sausage, check with the chef on house made artisan sausages

country griddled potatoes | 5 per person

smoked salmon, bagel chips, capers, onions, chopped eggs, sliced tomatoes & cream cheese | 15 per person

chef's daily assortment of oven fresh bakeries | 48 per dozen

local bagels with plain and flavored cream cheese | 60 per dozen

koffi coffee and decaffeinated coffee | 99 per gallon

tea, lemonade and juices | 72 per gallon

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

ANYTIME BREAKS

THE CLEANSER - 20

freshly juiced fruit and vegetable combinations
spinach apple, pear, basil
carrot, ginger
pineapple, cucumber, mint
beet, prickly pear, strawberries
house made granola bars

SWEET CHEEKS - 22

sticky cinnamon buns
apple fritters, bacon glaze
matcha green tea pound cake, pomegranate
glaze and white chocolate pearls
double chocolate muffin

HEALTH NUT - 24

yogurt parfaits
assorted roasted nuts
agave coconut cookie
mini vegetable crudité with southwestern hummus
turkey and edamame spread pinwheels

PUCKER UP - 25

lemon bars
lemon pistachio cookies & macaroons
orange sorbet
lime chile scented popcorn
citrus macaroons
traditional and pink lemonade

GLAZED & DIFFUSED - 25

apple fritter buttered toast
strawberry glazed, candied jalapeño &
toasted coconut
jelly donut and peanut powder
sea salt potato chips frosted with caramel

VIVA LA MEXICO! - 26

agua frescas
tortillas fritas, salsa roja, salsa verde, guacamole, pico de gallo
ceviche shooters
chicken empanadas
jicama salad
churros with chocolate and cajeta

ONE LUMP OR TWO - 25

tea sandwiches:
cucumber & mint
dill smoked salmon
deviled egg
curry chicken salad with raisins
assorted scones and tea cakes
petit fours

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.



LUNCH



miramonte deli
hot lunch buffet
plated lunch hot
plated lunch cold
grab n' go

MIRAMONTE DELI - 58

SOUPS ~ SELECT ONE

roasted tomato bisque, extra virgin olive oil, focaccia croutons
mediterranean lentil soup
coachella valley chicken tortilla soup
quinoa & garden vegetable soup
homemade chicken noodle soup
gazpacho

SALADS ~ SELECT TWO

LOCAL GREENS | hot house cucumbers, julienne tri-color carrots, shredded cheddar, house croutons, grape tomatoes, ranch, balsamic vinaigrette, bleu cheese dressing

WEDGE SALAD | baby iceberg lettuce, smoked blue cheese, charred green onion, prosciutto, roasted grapes

QUINOA SALAD | baby spinach, frisee, dried cranberries, goat cheese, almonds lemon vinaigrette

CHOP SALAD | tomatoes, cucumber, kalamata olives, bacon, green onion, hearts of romaine, red wine vinaigrette

SOUTHWEST SALAD | chopped romaine, radish, cherry tomatoes, roasted corn, black beans, tortilla strips, avocado-ranch dressing

JICAMA SALAD | oven roasted tomatoes, kalamata olives, hot house cucumbers, feta, banana peppers, oregano & red wine vinaigrette

KALE CAESAR | caesar dressing, focaccia croutons

FATTOUSH | fried house made tortilla, goat feta, cucumber, mint and tomato

BRUSSELS SPROUTS COLESLAW

DIJON YUKON GOLD POTATO SALAD

PROTEIN ~ SELECT THREE

roasted chicken breast
all-natural roasted turkey
mortadella
Italian salami
house made roast beef
pastrami
lime and cilantro tuna salad
all-natural ham

CHEESES ~ SELECT THREE

white cheddar
gruyere
american
aged jack
chipotle gouda
provolone
smoked cheddar
muenster
havarti

DESSERTS ~ SELECT 2

amaretto cheesecake • espresso tiramisu • pistachio crusted cannoli
marbled brownie • coachella valley citrus bars • angel food trifle
flourless chocolate torte • fruit tarts -coconut macaroons
chocolate peanut butter bars • lemon meringue tartlets
vanilla panna cotta • mexican wedding cookies •
caramel flan tarts • chocolate financier • citrus blondies
apple cobbler bars • milk chocolate praline bars

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

HOT LUNCH BUFFET - 58

SOUPS ~ SELECT ONE

roasted tomato bisque, extra virgin olive oil, focaccia croutons
homemade chicken noodle soup
winter squash bisque
quinoa & garden vegetable bisque soup
mediterranean lentil soup
coachella valley chicken tortilla soup

SALADS ~ SELECT TWO

LOCAL GREENS | hot house cucumbers, julienne tri-color carrots, shredded cheddar, house croutons, grape tomatoes, ranch, balsamic vinaigrette, bleu cheese dressing

WEDGE SALAD | baby iceberg lettuce, smoked blue cheese, charred green onion, prosciutto, roasted grapes

QUINOA SALAD | baby spinach, frisee, dried cranberries, goat cheese, almonds lemon vinaigrette

CHOP SALAD | tomatoes, cucumber, kalamata olives, bacon, green onion, hearts of romaine, red wine vinaigrette

SOUTHWEST SALAD | chopped romaine, radish, cherry tomatoes, roasted corn, black beans, tortilla strips, avocado-ranch dressing

JICAMA SALAD | oven roasted tomatoes, kalamata olives, hot house cucumbers, feta, banana peppers, oregano & red wine vinaigrette

KALE CAESAR | caesar dressing, focaccia croutons

FATTOUSH | fried house made tortilla, goat feta, cucumber, mint and tomato

BRUSSELS SPROUTS COLESLAW

DIJON YUKON GOLD POTATO SALAD

ENTREES ~ SELECT THREE

IN THE AIR

lemon oregano marinated chicken | sautéed kale, tri-color couscous
honey ancho barbeque chicken | sweet potato puree
chicken fajitas | roasted tomato salsa, guacamole, sour cream, queso fresco, tortillas mediteranean
turkey burger | pretzel bun, traditional accompaniments, baked heirloom beans

LANDED ON THE PIER

pesto salmon | portobello orzo, wilted local greens, roasted beets
catch of the day | chef's inspirational preparation
black bass | spanish chorizo, smoked tomato stew, heirloom beans
blackened shrimp | roasted poblano & cheddar polenta, pesto

PEN & PASTURE

apple and rosemary brined pork loin | sweet plantains, chayote squash
beef fajita | roasted tomato salsa, guacamole, sour cream, queso fresco, tortillas
steakhouse burger | pretzel bun, traditional accompaniments, baked heirloom beans

citrus and palm carnitas | ancho mole, roasted tomato salsa, guacamole, sour cream, queso fresco, tortillas

FROM THE GARDEN

stir-fried quinoa | cranberries, arugula, thai basil, fried eggplant
butternut squash risotto | crimini mushrooms, kale
cheese enchiladas | salsa verde, queso fresco
focaccia pizza | spinach, artichoke, red pepper, goat cheese, mozzarella

DESSERTS ~ SELECT 2

amaretto cheesecake • espresso tiramisu • pistachio crusted cannoli
marbled brownie • coachella valley citrus bars • angel food trifle
flourless chocolate torte • fruit tarts -coconut macaroons
chocolate peanut butter bars • lemon meringue tartlets
vanilla panna cotta • mexican wedding cookies •
caramel flan tarts • chocolate financier • citrus blondies
apple cobbler bars • milk chocolate praline bars

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

PLATED LUNCH HOT

FIRST COURSE ~ SELECT ONE

BELGIAN ENDIVE | red grapes, candied walnuts, roquefort cheese, sherry vinaigrette

SPINACH FRISEE | pomegranate, drake's farm goat cheese, spiced pecan, warm pancetta vinaigrette

MIZUNA AND ARUGULA | poached bosc pear, roquefort cheese, toasted almonds, raspberry vinaigrette

GRILLED HEARTS OF ROMAINE | focaccia croutons, reggiano, caesar dressing

SECOND COURSE ~ SELECT ONE

CHILE VERDE MARINATED FLAT IRON STEAK - 55

roasted fingerlings hash, pepper and corn saute, chimichurri

MISO SALMON - 50

pineapple fried rice, bok choy, warm shiitake salad

TEQUILA GRILLED CHICKEN BREAST - 48
jalapeño and cheddar cornbread, chayote squash, broccolini, lime butter

CRISPY FRIED CHICKEN - 48

butter milk mashed potato, fork tender green beans, mushroom-thyme gravy

JERKED PORK LOIN - 55

lima bean, grilled sweet potato, black bean-pineapple relish

PAN SEARED BLACK BASS - 55

israeli couscous, pepita pesto, broccolini, charred brussels sprouts, preserved lemon

THIRD COURSE ~ SELECT ONE

VANILLA BEAN CHEESECAKE

strawberry agave compote, salted brittle

DECADENT CHOCOLATE TORTE

dark chocolate ganache, amarena cherries, chocolate praline bark
TRES LECHES

sea salt caramel, candied spiced pepitas, fresh berries

CARAMEL APPLE TART

almond frangipane, caramel mousse, cinnamon chantilly
TIRAMISU

milk chocolate cremeux, orange gel, citrus short bread

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

PLATED LUNCH COLD

FIRST COURSE ~ SELECT ONE

SOUPS

roasted tomato bisque, extra virgin olive oil, focaccia croutons
mediterranean lentil soup
chicken tortilla soup
quinoa & garden vegetable bisque soup
homemade chicken noodle soup
winter squash bisque

SECOND COURSE ~ SELECT ONE

FLANK STEAK SALAD - 40

red leaf lettuce, roasted mushrooms, oven roasted tomatoes,
shaved parmesan, cipollini onions, maytag blue cheese vinaigrette
LEMON & SAGE PESTO CRUSTED

CHICKEN BREAST SALAD - 39

grilled romaine, parmesan crisp, onion asiago focaccia crostini,
caesar dressing

ASIAN CHICKEN SALAD - 35

julienne marinated chicken breast, napa cabbage, bean and radish
sprouts, edamame, mandarin oranges, crispy won ton strips, and soy-
ginger dressing

SWISS CHARD TACOS - 35

white bean hummus, grilled sweet potato, sprouted mung bean
sprouts, roasted sweet potato, radish, avocado, morita raita

THIRD COURSE ~ SELECT ONE

VANILLA BEAN CHEESECAKE

strawberry agave compote, salted brittle

DECADENT CHOCOLATE TORTE

dark chocolate ganache, amarena cherries, chocolate praline bark
TRES LECHES

sea salt caramel, candied spiced pepitas, fresh berries

CARAMEL APPLE TART

almond frangipane, caramel mousse, cinnamon chantilly

TIRAMISU

milk chocolate cremeux, orange gel, citrus short bread

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

GRAB N' GO - 40

INCLUDES MIRAMONTE JUMBO COOKIE, WHOLE FRUIT, KETTLE POTATO CHIPS AND CONDIMENTS

THE GREEN THUMB

grilled veggies, herb aioli, roasted peppers, fresh mozzarella, arugula, onion asiago focaccia

THE ITALIAN SANDWICH

genoa, capicola, mortadella, provolone, banana peppers, oregano, iceberg lettuce, tomato, shaved red onion, extra virgin olive oil, mustard, and red wine vinegar

THE CHICKEN SANDWICH

chicken confit, basil pesto, toasted walnuts, red grapes, dried cranberries, arugula, ciabatta

THE TURKEY SANDWICH

boars head oven roasted turkey, havarti, pickled vegetable relish, shaved red cabbage, and pumpernickel

THE ROAST BEEF SANDWICH

house made roast beef, horseradish aioli, white cheddar, watercress, sourdough

THE MUFFULETTA

olive tapenade, manchego, salami, soppressato, mustard, black forest ham, siciliansesame seed loaf

all above sandwiches are available premade on buffet served with one soup and two salad options 58



Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.



STATIONS

specialty action stations

nip tuck stations

sweet station

STATIONS

SPECIALTY ACTION STATIONS

“GETTY SQUARE” - 28

house made pasta

gnocchi | pesto, butternut squash

tagliatelle | crimini mushrooms, cipollini onions, reggiano

antipasto | grilled focaccia, extra virgin olive oil, aged balsamic

calamari fritti

“AUNT JANE” - 32

caesar salad

ono ceviche

shrimp diablo, carnitas, carne asada

salsa rojo, salsa verde, corn tortillas, cilantro lime onion relish,

charred jalapenos, queso fresco, guacamole

“WOK N’ ROLL” - 32

wok fried rice | shrimp and pineapple fried rice

fried onion cake | peking duck, hoisin

crispy pork | xo sauce, green onion

orange chicken skewers

“PHUKET PHEAST” - 30

fresh spring roll | warm peanut sauce

chicken pad thai | beansprouts, thai basil, crushed peanuts, cilantro

thai “lettuce wrap” | pork, shredded carrots, cilantro, chefs mustard,

cabbage leaf

“THE DUKE” - 34

mini oyster po’ boy • chicken gumbo • shrimp jambalaya

blackened redfish bites

“CROCKETT & TUBBS” - 32

mini cuban sandwiches • aventura blackened grouper sliders

conch fritters | creole remoulade

jerk chicken | scotch bonnet marinade, tostones

“BROADWAY & 2ND” - 35

butter milk biscuits and sausage gravy

bone in ham carver | braised collards

que | peach bbq sauce

baby back ribs | smothered and covered

country fried chicken | cornbread, pickle

NIP TUCK STATIONS

prices are per item, and each item serves 30 guests.

HERB BRINE ROASTED TURKEY | 450

cranberry ginger chutney, mushroom sage gravy, parker house roll

SMOKED CENTER CUT PORK LOIN | 400

brandied apple sauce, tarragon mustard, potato dinner rolls

HERB CRUSTED RIBEYE OF BEEF | 500

horseradish crème fraiche, parker house roll

24 HOUR SMOKED BRISKET | 450

blackberry bbq, country corn bread

ROASTED TENDERLOIN OF BEEF | 550

truffle waffle chips, lobster fondue, mini brioche loaf, foie butter

SUCKLING PIG | 500

kahlua bbq sauce, coconut hawaiian rice, pickled onions

BARBACOA DE BOREGGO | 500

SWEET STATIONS 28 PER PERSON

FRY IT, DIP IT, OR BOTH

cheesecake, bananas, chocolate bread pudding, vanilla ice cream,

and apple pie roll served with white and dark chocolates, strawberry

compote, chopped peanuts, chopped pecans, and vanilla citrus anglaise

TORCHED

crème brulee to order | vanilla bean, chocolate hazelnut, raspberry

lavender, fresh seasonal fruit, grand marnier sabayon, italian meringue

CAMPFIRE CONES

freshly made waffle cones filled with house made marshmallows and

dark chocolate bark | choice of chopped nuts, reese’s, raspberries,

bananas, pineapple, and strawberries

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee.

*Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.



RECEPTION



hors d'oeuvres
displays

HORS D'OEUVRES

HOT

6

veggie spring roll chili dipping sauce
buffalo chicken sate blue cheese
artichoke and olive tart
vegetable cuban sandwich
quiche lorraine
gougeres truffle béchamel
beef empanada jalapeño salsa
black bean empanada
chicken pot sticker ponzu glaze
veggie pot sticker oyster sauce
arancini parmesan fondue
mini shepard's pie "hp" sauce
thai chicken sate cucumber relish, peanut sauce

8

coconut shrimp orange horseradish marmalade
griddled reuben sandwich 1000 island
lobster corn dog saffron lime aioli
crab fritter louis dressing
shrimp po' boy
mesquite smoked brisket slider coleslaw
bacon wrapped dates marcona almond, cabrales blue, truffle honey
petit steak au poivre mushroom duxelle
spiced lamb meatball smoked paprika tomato sauce
machaca beef tamale salsa de chile de arbol
machaca chicken tamale salsa verde

COLD

6

caprese slider
california roll wasabi caviar, fried green onion
chipotle chicken wonton cone
spring roll mint puree
duck confit fig mustard, chive biscuit
prosciutto wrapped asparagus béarnaise aioli
prosciutto and mozzarella pinwheel
poached pear, blue cheese, toasted walnut crostini
concord grape, goat cheese and pistachio truffle
beet coin, goat cheese, arugula napoleon, extra virgin olive oil
lemon scented shrimp cocktail vermouth cocktail granita

8

pickled beet, cured salmon and grapefruit
petit crab salad micro celery, remoulade
avocado panna cotta sweet shrimp, crisp bacon
smoked salmon "lollipop" rye crisp
smoked trout raita, frisee
prosciutto wrapped melon whipped goat feta, galliano
cured tuna, seaweed and pineapple chimichurri
tequila smoked salmon on indian corn crisp

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

DISPLAYS PRICED PER PERSON

ARTISAN CHEESE DISPLAY - 20

local & west coast cheese board, artisan breads, preserves, crackers & lavash

FARMER'S VEGETABLE BASKET - 18

pickled & fresh vegetables, edamame dip, roasted garlic hummus, black bean dip

ANTIPASTO BOARD - 28

italian cured meats, imported cheeses, olives, tapenade, piquillo pepper, smoked almonds, artisan breads

CHILLED SEAFOOD DISPLAY (BASED ON 5 PIECES PER PERSON) - 38

poached jumbo shrimp, oysters on half shell, crab legs, clams
ponzu mignonette, cocktail, lemons, tabasco

MEDITERRANEAN TABLE - 19

falafel, babaganoush, hummus, tabbouleh, spicy feta dip, skordalia, marinated olives, pita

LOW COUNTRY SEAFOOD BOIL - 35

shrimp, clams, mussels, lobster, red potato, kielbasa sausage
corn on the cob, hot sauces, saltine crackers, lemons, horseradish

FRESH AND RAW*

(BASED ON 6 PIECES PER PERSON) - 40

assorted hand rolls and nigiri
spicy tuna, salmon, yellow tail, california, eel & vegetarian
pickled ginger, wasabi, soy sauce

let our master sushi chef hand roll sushi for your group | \$400

SWEET INDULGENCES DISPLAY - 25

sticky toffee date pudding
warm cranberry pear crisps
chocolate gianduja tarts
lemon meringue bars
strawberry shortcake torte

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.



DINNER

-
- plated dinner
 - hot dinner buffet



PLATED DINNER

THREE COURSES

ADDITIONAL APPETIZER OR SOUP MAY BE ADDED AT 10

APPETIZER

VEGETABLE TART | goat cheese feta, winter squash “ratatouille”, petite greens, citrus vinaigrette
MEXICALI TORTILLA SOUP | mesquite smoke, crème fraîche, lime
LOBSTER BISQUE | sherry, crème fraîche
TUNA CARPACCIO | wasabi aioli, sesame lavash, seaweed salad - enhancement 5
MOLE RUBBED LAMB LOIN | fig chutney, haricot vert, local olives, mint pesto – enhancement 5
SHORT RIB CANNELLONI | winter mushroom ragu, port
ANISE SCENTED DUCK BREAST | sweet potato puree, apple kohlrabi slaw, cherry glaze

SALAD

BELGIAN ENDIVE | red grapes, candied walnuts, roquefort cheese, serrano ham, sherry vinaigrette
SPINACH FRISEE | pomegranate, cow’s dairy goat cheese, spiced pecan, warm pancetta vinaigrette
MIZUNA ARUGULA | poached bosc pear, roquefort cheese, toasted almonds, raspberry vinaigrette
GRILLED HEARTS OF ROMAINE | focaccia croutons, reggiano, caesar dressing
ROASTED RED AND GOLDEN BEETS | pumpernickel soil, tangerines, arugula pesto, robiola, extra virgin olive oil

ENTREE

CHICKEN “POT PIE” - 85
stuffed chicken breast, glazed root vegetables, pea puree
CRISPY SKIN BRANZINO - 95
caramelized belgium endive, blistered tomatoes, local olives, saffron fennel broth

SEARED SEA BASS - 95
creamed leeks ravioli, roasted garlic rapini, sundried tomato relish, lobster cream
GRILLED PORK CHOP - 95
corn bread stuffing, maple roasted sweet potatoes, haricot vert amandine, wilted spinach
STUFFED CHICKEN BREAST - 90
spinach crimini & goat cheese filling, roasted root vegetable, basil whipped potatoes, sundried tomato relish
CEDAR PAPER WRAPPED SALMON STEAK - 95
pine nut creamed spinach, sweet and spicy cipollini onion relish
FILET OF BEEF - 110
potato gratin, grilled asparagus, root vegetables, bordelaise
VEAL OSSO BUCO - 115
pasilla chile mole, roasted chayote squash, corn flan
FILET OF BEEF & JUMBO SHRIMP - 120
comté potato gratin, roasted tomato bacon jam, albufera sauce, roasted tri color cauliflower & baby zucchini

DESSERT

VANILLA BEAN CHEESECAKE
strawberry agave compote, salted brittle
DECADENT CHOCOLATE TORTE
dark chocolate ganache, amarena cherries, chocolate praline bark
TRES LECHES
sea salt caramel, candied spiced pepitas, fresh berries
CAMEL APPLE TART
almond frangipane, caramel mousse, cinnamon chantilly
TIRAMISU
milk chocolate cremeux, orange gel, citrus short bread

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

HOT DINNER BUFFET

SOUPS ~ SELECT ONE

roasted tomato bisque | extra virgin olive oil, focaccia croutons
mediterranean lentil soup
mexicali chicken tortilla soup
quinoa & garden vegetable soup
new england clam chowder | saltines
winter squash bisque
lobster bisque | sherry, crème fraîche

SALADS ~ SELECT THREE

LOCAL AZ GREENS | hot house cucumbers, julienne tri-color carrots, shredded cheddar, house croutons, grape tomatoes, ranch, balsamic vinaigrette, bleu cheese dressing
WEDGE SALAD | baby iceberg lettuce, smoked blue cheese, heirloom cherry tomatoes, prosciutto quinoa salad | baby spinach, frisee, dried cranberries, goat cheese, almonds lemon vinaigrette
CHOP SALAD | tomatoes, cucumber, kalamata olives, bacon, green onion, hearts of romaine, red wine vinaigrette
SOUTHWEST SALAD | chopped romaine, radish, cherry tomatoes, roasted corn, black beans, tortilla strips, avocado-ranch dressing
KALE CAESAR | caesar dressing, focaccia croutons
FARMER'S MARKET GREENS | roasted squash, pecans, drake's farm goat cheese, frisee, cherries, white balsamic emulsion
JICAMA SALAD | oven roasted tomatoes, kalamata olives, hot house cucumbers, feta, banana peppers, oregano & red wine vinaigrette
FATTOUSH | fried house made tortilla, goat feta, cucumber, mint and tomato

ENTREES ~ SELECT FOUR

THAT'S A FOWL - 130

HONEY CHILI BARBEQUE CHICKEN | sweet potato puree
BUTTERMILK FRIED CHICKEN & WAFFLES | maple bourbon syrup, roosters hot sauce
CHICKEN FAJITAS | roasted tomato salsa, guacamole, sour cream, queso fresco, tortillas
PECORINO SQUASH STUFFED CHICKEN BREAST | cornbread stuffing, haricot vert
LEMON OREGANO MARINATED CHICKEN | sautéed kale, tri-color couscous
HERB CRUSTED CHICKEN BREAST | roasted rosemary potatoes

SEAFOOD - 150

BLACK BASS | spanish chorizo, smoked tomato stew, cannellini beans
ROASTED BRANZINO | israeli couscous, charred cauliflower, saffron hollandaise
PESTO SALMON | portobello orzo, wilted local greens, roasted beets
HAWAIIAN ONO | green rice, baby kale, romesco
BLACKENED SHRIMP | roasted poblano & cheddar polenta, pesto

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

HOT DINNER BUFFET CONTINUED

PEN & PASTURE - 145

SLICED NEW YORK STRIP LOIN | basil whipped potatoes, winter mushrooms, port demi

MOLE RUBBED PORK LOIN | sweet plantains, chayote squash & roasted apples

GREEN CHILI MARINATED FLANK STEAK | roasted jalapeño cheddar cheese corn bread

BEEF FAJITA | roasted tomato salsa, guacamole, sour cream, queso fresco, tortillas dr pepper braised short ribs| root vegetables, fingerling potato hash

CITRUS & PALM CARNITAS | ancho mole, roasted tomato salsa, guacamole, sour cream, queso fresco, tortillas

PORCINI TRUFFLE RAVIOLI | asparagus tips, leeks, shaved romano, basil pesto

STIR-FRIED QUINOA | cranberries, arugula, thai basil, fried eggplant

BUTTERNUT SQUASH RISOTTO | crimini mushrooms, kale

FOCACCIA PIZZA | spinach, goat cheese, artichoke

DESSERTS ~ SELECT THREE

macadamia crusted cheesecake • espresso tiramisu • pistachio crusted cannoli • coachella valley citrus bars • bourbon pecan tarts
flourless chocolate torte • fruit tarts • assorted macaroons
vanilla panna cotta • decadent brownie • caramel flan tarts
chocolate peanut butter bars • mexican wedding cookies
white chocolate blondies • dark chocolate cream filled eclairs
raspberry streusel bars

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.



BEVERAGE



BEVERAGE SELECTIONS

SIGNATURE HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

DELUXE BAR

hosted 12
cash bar 13
one hour 22
two hours 34
three hours 46
four hours 58
five hours 70

smirnoff, beefeater, el jimador, bacardi, evan williams, george dickel, dewar's, wycliff brut sparkling wine, canyon road chardonnay california, canyon road cabernet sauvignon california, budweiser, bud light, coors light, corona extra, heineken

PREMIUM BAR

hosted 13
cash bar 14
one hour 24
two hours 39
three hours 54
four hours 69
five hours 84

ketel one, plymouth, herradura, banks 5, elijah craig, glenfiddich mionetto prosecco, budweiser, bud light, coors light, corona extra, heineken, firestone-walker 805, new belgium fat tire, stella artois

LUXURY BAR

hosted 15
cash bar 16
one hour 27
two hours 43
three hours 59
four hours 75
five hours 91

belvedere, hendrick's, pyrat, don julio, maker's mark, crown royal, johnnie walker black, chandon brut sparkling wine, budweiser, bud light, coors light, corona extra, heineken, firestone-walker 805, new belgium fat tire, stella artois, la quinta brewing, coachella valley brewing

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

BEVERAGE SELECTIONS CONTINUED

WINES BY THE GLASS

hosted 11 / cash bar 12
canyon road chardonnay, canyon road sauvignon blanc, canyon road cabernet sauvignon, canyon road merlot

WINES AND SPARKLING BY THE GLASS

hosted 13 / cash bar 14 wine / 15 sparkling
chandon brut sparkling, canyon road chardonnay, canyon road sauvignon blanc, canyon road cabernet sauvignon, canyon road merlot

CORDIALS & COGNACS

hosted 15 / cash bar 16
amaretto, drambuie, grand marnier, kahula, hennessey vsop, bailey's irish cream

DELUXE SPECIALTY MIXED DRINKS

hosted 15 / cash bar 16
margarita, cosmopolitan, mojito, manhattan, martini

SOFT DRINKS

hosted 6 / cash bar 7
coca-cola, diet coke, sprite, ginger ale, tonic water, soda water

JUICES

hosted 6 / cash bar 7
orange, cranberry, pineapple, tomato, apple

WATERS

hosted 6 / cash bar 7

RED BULL

hosted 7 / cash bar 8

BEERS

DOMESTIC

hosted 8 / cash bar 10
budweiser, bud light, coors light, samuel adams

IMPORTED/CRAFT

hosted 9 / cash bar 11
corona extra, heineken, stella artois, modelo especial, la quinta, coachella, new belgium fat tire

Continental Breakfast is served for a maximum of two (2) hours. Food presentations and items may vary based on season. Fewer than 25 guests are subject to an extra facility fee. *Stations are subject to a \$200 station facility charge per chef/attendant required. All food, beverage, audio visual and miscellaneous items are subject to a taxable 24% service charge. Sales tax is 7.75%. These figures are subject to change. Meals are served with freshly brewed regular and decaffeinated coffee, specialty and herbal tea. All prices are per person, unless otherwise noted. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase risk of food borne illness.

Above prices are subject to a customary 24% service charge and applicable sales tax, currently 7.75%.

GUIDELINES



CATERING POLICIES

FOOD & BEVERAGE

Due to liability and legal restrictions, the customer or guest may bring no outside food or beverages of any kind into the resort. Miramonte Indian Wells Resort & Spa is the only licensed authority allowed to sell and serve alcohol on the premises. California law requires persons to be a minimum of twenty-one (21) years of age to consume alcoholic beverages. Miramonte Indian Wells Resort & Spa reserves the right to refuse to anyone. Miramonte Indian Wells Resort & Spa will supply Cash Bars based upon customer's request. All drink prices will include tax and service charge for cash bars. Each Cash Bar must incur a minimum of five hundred dollars (\$500) inclusive. If the Cash Bar does not actualize the set minimum, the customer will be responsible for the difference of up to five hundred dollars (\$500) per Bar.

CATERING CHARGES

The Service Charge of 24% is applicable to all services and products on the banquet event order unless otherwise stated as excluded. The Service Charge is not a gratuity and is the property of the Hotel to cover discretionary and administrative costs of the Event. Please see further definition in your Sales Agreement, if applicable.

All prices are quoted as per person unless otherwise indicated.

Bar prices are per drink unless indicated as an hourly package

To ensure food quality, buffet pricing is based on two (2) hours. Morning and Afternoon Breaks are based on one (1) hour. Additional charges may incur for extending hour of service.

Cooking Stations and Carving Stations are subject to a two hundred dollar (\$200) facility charge per chef/attendant required.

Cashiers are required for all Cash Bars. In the event the beverage sales on a Cash Bar do not exceed five hundred dollars (\$500) per bar in the first two hours, a bar facility charge of two hundred dollars (\$200) per bar will apply, seventy-five dollars (\$75) charged for every additional hour.

FOOD & BEVERAGE GUARANTEE

The guaranteed number of guests for all Food & Beverage functions must be submitted to the Catering/Sr. Event Manager by 12:00PM noon three (3) business days prior to the date of the function. If the guarantee is not received by the cutoff date, Miramonte Indian Wells Resort & Spa will assume that the expected number of guests noted on the banquet event order is the guarantee

The guarantee becomes the minimum number of guest used in calculating food preparations. Should the actual number of guests in attendance exceed the guarantee; the customer will be charged for that number of guests. On plated food functions, the Resort will set seating for five percent (5%) over the guarantee, not to exceed a maximum overset of twenty (20) seats. Food will only be prepared for the guarantee.

POP-UP CHARGES

The hotel reserves the right to add one hundred dollars (\$100) charge to all Pop-Up requests. A Pop-Up is classified as an event that is requested of the hotel within 24 hours of the actual event.

PRICES

The prices herein are subject to increase in the event cost of food, beverage, or other costs of operations increase at the time of the function. Customer grants the right to the Resort to increase such prices or to make reasonable substitutions on the menu with prior notice to the customer.

TAX

All Federal, State and municipal taxes that may be imposed or applicable to this agreement and the

services rendered by Miramonte Indian Wells Resort & Spa are in addition to the prices herein agreed upon; the patron agrees to pay for them separately.

SIGNAGE & DÉCOR

Miramonte Indian Wells Resort & Spa reserves the right to approve all signage, staging, props and décor. Signs, banners or posters are not to be taped, stapled, nailed or affixed in any other manner to the walls or columns in the Resort, not should they obstruct permanent hotel signage from view. Miramonte Indian Wells Resort & Spa reserves the right to prohibit items in the resort and public areas.

RIGGING SERVICE

The resort retains exclusive right to all rigging serves & rigging equipment. All rigging must be installed and supervised by AVMS, our exclusive in-house rigging provider.

SECURITY

Miramonte Indian Wells Resort & Spa Security will be the exclusive provider of security for all events on property. Resort Security is available 24 hours per day, 7 days per week.

NOISE

Music and entertainment for all outdoor events must adjourn no later than 10:00PM due to noise ordinances.

