

Wedding And Event Menus

At Indian Wells Golf Club we feel that we can provide you with an unparalleled setting for your special occasion. We take great pride in our quality of food and service. It is our objective to make your time at Indian Wells enjoyable and memorable for both you and your guests. If you do not see something on the menu that you would like, or care to change, please feel free to inquire because we can custom design a menu to suit your budget or tastes.

Blair Parkin
Food and Beverage Manager

All plated dinners include

Coloured linens, votive candles, choice of soup, salad, entrée and dessert.
Coffee and herbal teas.

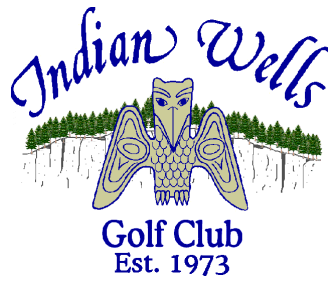
Freshly baked artisan breads, rolls and butter

Soup Options

Minestrone
Roast Tomato Bisque
Butternut Squash
Vichyssoise (hot or cold)
Wild Mushroom

Salads

House Spring Green Salad
Roasted Garlic Caesar Salad
Spinach with Orange Zest in a sesame vinaigrette



Entrée Selections

Beef

Roast Prime Rib with a dijon and herb crust, served au Jus and medium rare	\$35-
Grilled 10 oz. N.Y. Striploin with four peppercorn sauce	\$35-
Filet Mignon Grilled with wild mushroom demi	\$38-
Beef Wellington Beef tenderloin, liver pâté and mushrooms, wrapped in puff pastry	\$36-

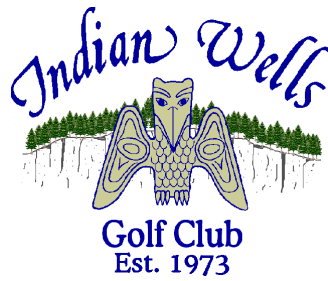
Poultry

Lemon Rosemary Chicken Roasted breast of chicken with a lemon rosemary sauce	\$31-
Chicken Taranto Chicken breast stuffed with Proscuitto, scallions, sun-dried tomatoes and provolone	\$33-
Rock Cornish Hen Stuffed with wild rice and served in it's own Jus lie	\$36-
Blackened Creole Chicken Pan seared with Cajun pecan butter	\$31-

Seafood

Seared Atlantic Salmon Served with white wine dill sauce	\$31-
Grilled Swordfish Served with island salsa and kafir scented rice	\$35-

All prices subject to applicable taxes and 15% Gratuity



Vegetables

Julienne Vegetables

Potatoes

Roasted Mini Potatoes tossed in herbs
Yukon Gold and Root Vegetable Mash
Parisienne Potatoes
Rice Pilaf

Desserts

Fresh Fruit Crepes with crème anglais
Strawberry Shortcake
N.Y. Baked Cheesecake with fruit coulis
Warm Apple Tart with vanilla sauce
Chocolate Almond Brownie with Vanilla ice cream

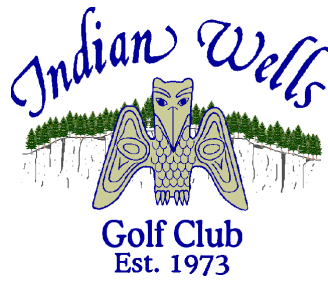
Appetizers

Antipasto - Proscuitto Ham, Genoa salami, marinated mushrooms, olives, provolone cheese and vegetables	\$9-
Smoked Salmon Plate - with lemons, capers and red onions	\$9-
Shrimp Cocktail - Chilled tiger shrimp with cocktail sauce	\$9-
Hot Smoked Trout - with a horseradish Mayonnaise	\$10-
Pâté Plate - Peppercorn and Cognac pâté served with toastinis	\$9-

Other items available a la carte

Hot and Cold Hors d'oeuvres	\$7- per Person
Cheese and Fruit Platters	\$5- per Person
Sweet Table at 11:00 p.m.	\$4- per Person
Deli Platters and Rolls at 11:00 p.m.	\$6- per Person
Champagne Toast	\$4- per person

All Prices subject to applicable taxes and 15% Gratuity



Buffets

Cold Items

Assorted Fresh Artisan Breads and Butter,
Old and New World Cheese and Crudités
Tossed Spring Garden Salad,
Caesar Salad,
Waldorf Salad,
Grilled Vegetable Pasta Salad,

Hot Items

Seasonal Vegetables,

And your choice of

Potato

Roast New Potatoes with Herbs,
Asiago Scalloped Potatoes,
Yukon Gold Mash,
Wild Rice Pilaf,

And your selection of combination

Entrées

Roasted Bell Pepper and Portabella Lasagne,
Chicken Taranto Supreme,
\$34-
Roast Beef Carvery,
Lemon Rosemary Chicken
\$34-
Prime Rib au jus,
Pan Seared Salmon Fillet with Island Salsa
\$38-

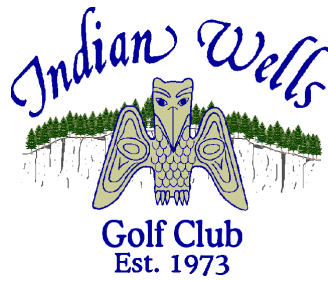
and your choice of dessert served plate service

Fresh Fruit Crepes with Crème Anglais
N.Y. Baked Cheesecake with Fruit Coulis
Lemon Blueberry Tart

Strawberry Shortcake
Fresh Apple Pie with vanilla sauce
Chocolate Lava Cake

Coffee and Herbal Teas

All Prices subject to applicable taxes and 15% Gratuity



Beverage Options

There are many choices for the bar at your event. Below are some examples

Open Bar

Includes 5 hours of open bar. Usually 1 hour of cocktails before dinner and 4 hours after dinner from 9pm. to 1am. This includes soft drinks, domestic beer, house brand (premium) liquors, and house wine with dinner.

\$35- per person

\$6- per person for an additional hour

Consumption Bar

Bar charges are based on amount consumed. This option allows for the addition of other beverages to the bar for your guests, e.g. Coolers, imported and premium beers, liqueurs or an upgrade of the wine. selection

Subsidy Bar

In this situation the guests pay a predetermined amount per drink and the host pays the balance of the purchase. This also allows for a wider selection of beverages and is less expensive of an option.

Tickets

When tickets are used they are marked with the type of drink and tallied at the end of the banquet and paid for by the host. A nice way to do this is a "Thank You" envelope at each place setting with two or three tickets in it for your guests.

Cash Bar

Where your guests pay for each drink as they order them.

Bartender Fee

There is a bartender fee only if a \$300- bar minimum is not met. The fee for the bartender is \$20 per hour. With a four hour minimum.

Beverage price lists are available upon request.

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