

# WEDDINGS

*Say I Do*





## *I do...*

Encircled by a breathtaking backdrop of the Santa Rosa Mountains, stately palms, sparkling lakes and emerald green fairways, PGA WEST® sets the perfect stage in which to exchange your special vows. We know you will fall in love with our enchanting venues, tantalizing dining and catering options, and exclusive bespoke service. Our expert and friendly team of wedding and event professionals is devoted to making your entire wedding experience a dream come true.

PGA WEST features an array of extraordinary outdoor event areas and indoor spaces to host the main celebration, as well as wedding-related occasions, from engagement dinners, wedding showers and bachelor/bachelorette parties to rehearsal dinners, brunches and vow renewals.



# What to expect

## SERVICES

Long renowned as The Western Home of Golf in America™, PGA WEST is home to nine iconic golf courses, the famed PGA WEST Golf Academy, five stunning clubhouses and multiple event venues and restaurants. Spectacular mountain views, coupled with championship courses and top-flight amenities, have attracted golfers from around the world, yet the destination is still a best-kept secret for nuptials of all sizes. PGA WEST is located in La Quinta, California in the heart of the Greater Palm Springs region, with an ideal climate that annually sees more than 300 days of sunshine.

Our onsite wedding consultants are honored to assist you in coordinating every detail of your wedding celebration, connecting you with our preferred vendors, as well as customizing wedding packages to suit your vision and style.

A Southern California wedding paradise where endless possibilities await.

## AMENITIES

- Exclusive use of venues reserved
- Vendor recommendations for services such as wedding planner, floral designer, live music, DJs, photography, videography, photobooth and officiant
- Personalized menu consultation for food and beverage offerings
- White folding garden chairs
- Infused water station and PGA WEST signature lemonade for the ceremony
- Dining rounds that seat 6-10 guests
- Gift table, sign-in table and cake table
- Floor-length white or black linens and napkins
- Complimentary self-parking (valet offered for an additional fee)
- Resort china, flatware and stemware



# WEDDING *Venues*

## AND SO IT BEGINS...

Explore all the incredible view and venues that PGA WEST has to offer. Create the wedding of your dreams with unique and expansive spaces to call your own. Tailor each location as the perfect destination for your rehearsal dinner, wedding ceremony and reception for treasured experiences that will last a lifetime.

Let our gorgeous, larger-than-life, land of enchantment inspire you.

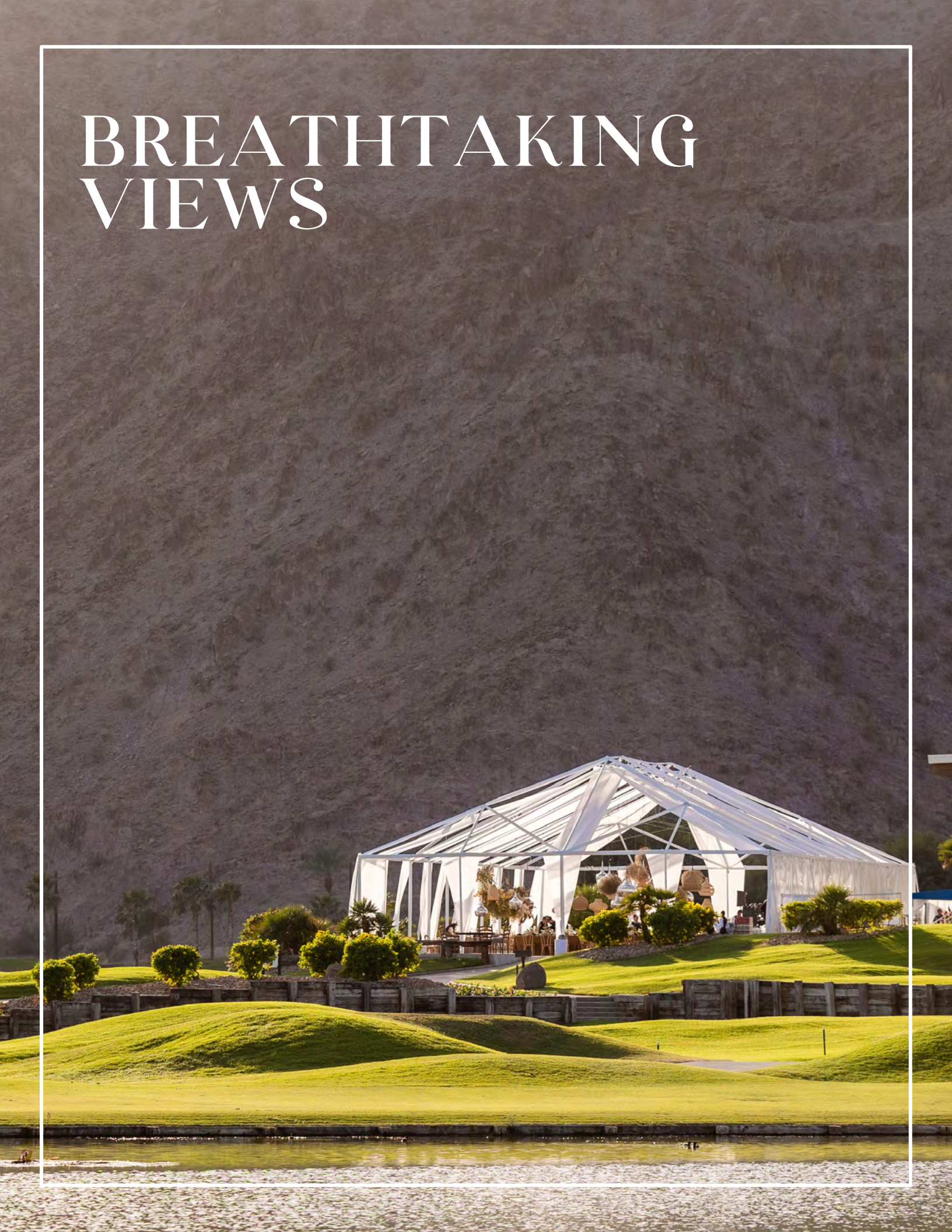


## OUTDOOR INSPIRATION *can be found*

There is nothing you can't do at PGA WEST to create the most inspirational day to remember. Each course and venue with its majestic backdrop of blues skies as far as the eye can see and stunning mountains views will leave you breathless as you discover the true beauty of La Quinta. Take a moment to envision a one-of-a-kind day to remember just as you've always pictured it to be. Enjoy sunshine year-round, picturesque sunsets, and a desert beauty like no other.

Your desert destination dream wedding awaits.

# BREATHTAKING VIEWS



# INDOOR VENUES

## LEGEND'S BALLROOM

Floor to Ceiling glass doors with panoramic views of the iconic PGA WEST Nicklaus Tournament Course with an extended green and views of the signature PGA WEST sign which is a landmark for any photo backdrop.

Reception Capacity 200 | Dinner Capacity 150

Site Fee \$2,000++

## PETE DYE CLUBHOUSE

Hacienda style clubhouse with high ceilings, natural wood accents and panoramic views of Pete Dye's signature designed Mountain and Dunes courses.

Reception Capacity 275 | Dinner Capacity 200

Site Fee \$3,000++

## WALLABY'S RESTAURANT

Intimate indoor lounge with accordion doors, accent wooden bar and Australian ranch style feel.

Reception Capacity 80 | Dinner Capacity 40

Site Fee \$1,000++



# OUTDOOR VENUES

*Say "I Do" Under Desert Skies, Showcasing Distant Mountain Views, and Majestic Palm Trees*

## **STADIUM EVENT LAWN**

Secluded hilltop venue with views of the sparkling water, mountains, and desert skies. Home to The American Express™ but the best-kept secret for couples who desire a whimsical backdrop.

Ceremony Capacity 250 | Reception Capacity 250 | Dinner Capacity 150  
Site Fee \$2,500++

## **LEGEND'S PATIO**

Panoramic views of the iconic PGA WEST Nicklaus Tournament Course with an extended green and views of the signature PGA WEST sign which is a landmark for any photo backdrop.

Ceremony Capacity 120 | Reception Capacity 120 | Dinner Capacity 75  
Site Fee \$1,500++

## **LEGEND'S CEREMONY LAWN**

Intimate green lawn nestled within palm trees and distant mountain views.

Ceremony Capacity 125 | Reception Capacity 150 | Dinner Capacity 70  
Site Fee \$1,500++

## **GREG NORMAN FIRST TEE**

Say "I Do" on the first tee of our newly renovated PGA WEST Greg Norman Course with luscious green grass and iconic views of the Santa Rosa Mountains.

Ceremony Capacity 150 | Reception Capacity 150 | Dinner Capacity 75  
Site Fee \$3,000++

## **GREG NORMAN RANGE**

Savor the colorful desert sunset while dining under the stars.  
Ceremony Capacity 150 | Reception Capacity 150 | Dinner Capacity 75  
Site Fee \$2,500++

## **WALLABY'S PATIO**

Celebrate the magic amid an upscale Australian-style ranch with private sunken patio illuminated by string lights and glowing fireplaces.

Reception Capacity 150 | Dinner Capacity 120  
Site Fee \$2,500++

## **PETE DYE RANGE**

Nestled against the Santa Rosa Mountains, this is the ideal location for the couple who wish to create an element of awe and wonder to their special day.

Ceremony Capacity 300 | Reception Capacity 300 | Dinner Capacity 200  
Site Fee \$5,000++

## **PETE DYE PUTTING GREEN**

This immaculate green features the best of both worlds—sparkling water views framed against a magnificent mountain backdrop.

Ceremony Capacity 400 | Reception Capacity 300  
Site Fee \$3,000++



# CANAPÉS AND SMALL BITES

Selection of (3) - \$30++ Per Guest

## CANAPÉS

Achiote Charred Beef Tenderloin Rare with Creamy Horseradish  
Boursin with Coachella Dates Pomegranate Glazed  
Cocktail Shrimp Louie Avocado Toast  
Bocconcini Ball-Heirloom Tomato Skewer & Basil Infusion  
Hummus & Kalamata Olives with Pita Chips

Smoked Salmon Rose on Cucumber with Wasabi Caviar Cream  
Rosemary & Whole Grain Mustard Lamb chops  
Seared Sea Scallop with Kimchi Ranch  
Rock Shrimp & Crab Cake with Caper-Cajun Remoulade  
Sesame Ahi Tuna on Wonton with Japanese Yuzu-Ponzu Glaze

## SMALL BITES

Spinach-Feta Spanakopita with Honey-Ouzo Dip  
Smoked Chicken & Leek Turnovers  
GF Vegan Quinoa Falafel  
Macaroni & Comte French Cheese Balls  
Pecan-Peppercorn Crusted Chicken Skewers

Ginger - Panko Crusted Shrimp with Passion Fruit Dip  
Bacon-Wrapped Manchego Cheese Stuffed Date  
Duck Confit & Truffled Mascarpone Cheese Bruschetta  
Chimichurri Beef Sate with Sweet Chili Sauce  
Crispy Basil Bocconcini & Pomodoro Sauce  
Coconut Shrimp Skewer with Thai Chile Sauce





# CANAPÉS AND SMALL BITES

## CANAPÉS

Achiote Charred Beef Tenderloin Rare with Creamy Horseradish  
Boursin with Coachella Dates Pomegranate Glazed  
Cocktail Shrimp Louie Avocado Toast  
Bocconcini Ball-Heirloom Tomato Skewer & Basil Infusion  
Hummus & Kalamata Olives with Pita Chips

Smoked Salmon Rose on Cucumber with Wasabi Caviar Cream  
Rosemary & Whole Grain Mustard Lamb chops  
Seared Sea Scallop with Kimchi Ranch  
Rock Shrimp & Crab Cake with Caper-Cajun Remoulade  
Sesame Ahi Tuna on Wonton with Japanese Yuzu-Ponzu Glaze

## SMALL BITES

Spinach-Feta Spanakopita with Honey-Ouzo Dip  
Smoked Chicken & Leek Turnovers  
GF Vegan Quinoa Falafel  
Macaroni & Comte French Cheese Balls  
Pecan-Peppercorn Crusted Chicken Skewers

Ginger - Panko Crusted Shrimp with Passion Fruit Dip  
Bacon-Wrapped Manchego Cheese Stuffed Date  
Duck Confit & Truffled Mascarpone Cheese Bruschetta  
Chimichurri Beef Sate with Sweet Chili Sauce  
Crispy Basil Bocconcini & Pomodoro Sauce  
Coconut Shrimp Skewer with Thai Chile Sauce





# SUNDAY *Brunch*

## CHAMPAGNE BRUNCH

- Orange, Grapefruit, & Cranberry Juice
- Mixed Berry Parfait
- Local Citrus Infused Strawberry Martini
- Cured Smoked Salmon with Bagels, Cream Cheese, Onions, & Capers
- Deviled Eggs with Wasabi Caviar & Candied Bacon
- Soft Cheese Crepes, Blueberry Compote
- Mini Croissant, Scrambled Egg, Sundried Tomato, & Chives
- Chicken & Waffle Station: Petite Belgian Waffle, Whipped Butter, Vermont Maple Syrup, & Buttermilk Fried Chicken Tenders
- Breakfast Pretzel Slider Sausage Patty with Eggs & Tillamook Cheddar
- Spanish Potatoes, Egg White Frittata, & Marinara Sauce
- Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas
- Assorted Mimosas

\$69++ Per Guest



# CLASSIC *Menu*

## **First Course - Choice of one**

### CAESAR SALAD

Grilled Gem Lettuce Tossed with House-Made Caesar Dressing, Garlic Croutons, Aged Parmigiano-Reggiano Cheese

### BOSTON BIBB SALAD

Tuscan Baby Lettuce, Marinated Campari Tomatoes, Raspberry Vinaigrette, Potato Crisps

~~~

## **Second Course - Choice of two**

### PORCINI MARINATED MARY'S ORGANIC CHICKEN

Butternut Squash Raviolis, Wild Mushrooms, Baby Mixed Vegetables

### PAN SEARED BLACK BASS

Golden Raisin Caper Emulsion, Brown Butter Asparagus Risotto, Lemon Confit Beurre Blanc

### BRAISED PRIME SHORT RIB

with Cabernet Pomegranate Reduction Accompanied by Seasonal Vegetables & Roasted Garlic Mashed Potatoes

~~~

## **Third Course - Choice of one**

### WHITE CHOCOLATE CRÈME BRÛLÉE

with Seasonal Berries

### STRAWBERRY RHUBARB TART

with Candied Ginger Crème Fraiche

\$135++ Per Guest



## DINNER INCLUSIONS:

Assorted Dinner Rolls with Butter, Sparkling Champagne Toast, Dinner Wine Service  
Freshly Brewed Coffee, Decaf and Herbal Teas

# EXQUISITE *Menu*

## **First Course - Choice of one**

### BURRATA & HEIRLOOM TOMATO CONFIT

With Wild Arugula Pesto & Balsamic Glaze

### FRISEE & WILD ARUGULA SALAD

Confit Tomatoes, Haricot Vert, Asparagus, Black Truffle Sherry Vinaigrette, Goat Cheese Crostini

### LOBSTER BISQUE

Chive Chantilly Cream with a Hint of Sherry

### BUTTERNUT SQUASH BISQUE

Sage Croutons with Red Chili Oil

~~~

## **Second Course - Choice of two**

### RACK OF LAMB

Whole Grain Mustard with Rosemary Potatoes Au Gratin

### OSCAR FILET MIGNON

Prime Filet Mignon with Super Crab Meat with Maine Lobster Cream, Peewee Potatoes Crush, Market Vegetables

### CHILEAN SEA BASS

Forbidden Black Rice, Jumbo Asparagus, Rock Shrimp & Wasabi Caviar Beurre Blanc

~~~

## **Third Course - Choice of one**

### RASPBERRY CHOCOLATE BOMB

Passion Fruit Coulis, Mini Macaroon

### SIGNATURE DESSERT TRIO

Bittersweet Chocolate Tart, Candied Apple Tart, Glazed Raspberry Cheesecake Mini-Tart

\$155++ Per Guest







# WEDDING

## Buffets

All Buffets to include:  
 Sparkling Champagne Toast  
 Dinner Wine Service  
 Freshly Brewed Coffee, Decaf and Specialty Teas

### ERNIE'S SIGNATURE BUFFET DINNER

#### SALADS

California Field Greens with Assorted Dressings & Market Garnishes  
 Grilled Asparagus Spears with White Balsamic & Raspberry Vinaigrette  
 Penne Pasta with Arugula-Olive Pesto  
 Tapenade & Toasted Pine Nuts  
 Assortment of Seasonal Fruits

#### ENTRÉES

Grilled Mary S Chicken Breast with Sautéed Shiitake Mushrooms & Whole Grain Mustard Sauce  
 Seared Fillet of Atlantic Salmon with Basil Beurre Blanc  
 Roasted Prime New York with Natural Juices & Creamed Horseradish

#### ACCOMPANIMENTS

Roasted Rosemary Red Bee Potatoes  
 Seasonal Vegetables  
 Rolls & Sweet Butter

#### DESSERTS

Chocolate Hazelnut Mousse  
 Tres De Leche Caramel  
 Lemon Curd Tarte  
 Raspberry Macaroon

Freshly Brewed Coffee, Decaffeinated Coffee & Specialty Teas

\$110++ Per Guest

### MEXICAN BUFFET DINNER

#### SALADS

California Field Greens with Honey-Tequila Citrus Dressing  
 Grilled Asparagus Spears with Balsamic Vinaigrette  
 Shrimp Gazpacho Salad with Vine Ripe Tomato  
 Chipotle Vinaigrette

#### ENTRÉES

Carne Asada-Grilled USDA Choice Skirt Steak with Green Anaheim Chiles & Bermuda Onion  
 Chicken Cilantro-Grilled Chicken Breast with Sautéed Mushrooms in Lemon-Cilantro Butter  
 Enchiladas - Rolled Corn Tortillas with Three Melted Cheeses in Salsa Roja

#### ACCOMPANIMENTS

Mexican Style Rice  
 Refried Beans  
 Flour & Corn Tortillas

#### DESSERTS

Mexican Churros with Chocolate Sauce  
 Cactus Flower Glazed Cheesecake  
 Golden Raisin Rice Pudding

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

\$99++ Per Guest

### ITALIAN BUFFET DINNER

#### SALADS

California Field Greens with Assorted Dressings  
 Grilled Antipasto (Asparagus, Peppadew, Artichoke, Scallions, Zucchini, Squash, Red Onions, Balsamic, Bell Pepper)  
 Roma Tomatoes & Mozzarella Cheese with Basil-Olive Chiffonade & Persimmon Glaze  
 Assortment of Seasonal Fruits

#### ENTRÉES

Herb Marinated Chicken Breast, Citrus-Parmesan Crust, Tomato Cacciatore  
 Organic Seared Salmon Fillet with Artichoke, Garlic, Spinach-Pesto Cream  
 Seared Beef Tenderloin Medallions, Three Peppercorn-Brunello Wine Sauce

#### ACCOMPANIMENTS

Seasonal Vegetables  
 Cheese Tortellini with Parmesan Cream Sauce, Sweet Butter

#### DESSERTS

Espresso Tiramisu  
 Chocolate-Dipped Pistachio Cannoli  
 White Chocolate- Crème Brulé

Freshly Brewed Coffee, Decaffeinated Coffee, & Specialty Teas

\$105++ Per Guest

# DESSERTS

## SPECIALTY DESSERT STATION

Assorted Miniature Pastries  
Lemon Tartlets  
Chocolate Strawberry Rhubarb Crumble  
Tahitian Vanilla Bean Crème Brûlée  
\$19++ Per Guest

## DESSERTS PER PIECE

Pecan Bar \$4++ Per Piece  
Vanilla Cream Puffs \$3.50++ Per Piece  
Rose Cheesecake Essence Tart \$4.75++ Per Piece  
S'mores \$3.50++ Per Piece  
Lemon Bar \$3.50++ Per Piece  
Fruit Tart \$5++ Per Piece  
Assorted French Pastry \$4.50++ Per Piece  
Macaroons \$5++ Per Piece

## CHOCOLATE-COATED LONG-STEMMED STRAWBERRIES

White & Dark Chocolate (seasonal)  
\$8++ Per Piece

MINIMUM OF 50 PIECES EACH



## EVERY DAY SUNDAE

Vanilla & Chocolate Ice Cream (Pre-Scooped)  
Chocolate, Strawberry, Caramel Sauce, Sliced Bananas, Whipped Cream, Chopped Nuts, Maraschino Cherries, Oreo® Cookie Crumbles, Chocolate Shavings, & M & M's®  
\$22++ Per Guest

## DOUGHNUT HOLE BAR

Plain, Vanilla & Chocolate Stuffed  
TOPPINGS: Chocolate Drizzle, Maple Caramel, Grand Marnier Fondant, Powdered Sugar, Confetti, Sprinkles, Chopped Roasted Peanuts, Candied Walnuts, Oreo Cookie Crumbles, & Toasted Coconut  
\$14++ Per Guest



# CATERING

## Enhancements

Minimum of 40 guests

**SLICED FRESH FRUITS and BERRIES**

Display of Sliced Seasonal Fruits & Berries

\$11++ Per Guest

**VEGETABLE PLATTER**

Assorted Grilled Vegetables with Reduced Balsamic & Sea Salt

\$10++ Per Guest

**CHIPS & SALSA**

Corn Tortilla Chips with Guacamole & A Trio of Homemade Salsas

\$9++ Per Guest

**CHEESE PRESENTATION**

Domestic & Imported Cheeses

Fresh Fruit Garnish, Gourmet Crackers & Sliced French Baguette

\$14++ Per Guest

**FLATBREAD PIZZA STATION**

House-Made Pizza & Caesar Salad

Choice of two Pizza Styles: Margarita, "All In", Meat Lovers, Pepperoni, BBQ Chicken, Creamy Truffle Wild Mushroom & Hawaiian

\$32++ Per Guest

**STREET TACO STATION**

Carne Asada, Pollo Asada, Salsa Roja, Sour Cream, Onions, Cilantro, Pickled Jalapeños, Corn Tortilla.

Guacamole available \$1 more per person

\$35++ Per Guest

**FINGERLING BAKED POTATO BAR**

Bacon Bits, Beef Chili, Green Onions, Sour Cream, Whipped Butter, Grated Cheddar Cheese, Basil Pesto, Roasted Garlic, Parmesan White Truffle Oil

\$15.50++ Per Guest

**WINGS & SLIDERS**

Turkey & Brie Sliders, Baby Arugula &

Mustard Aioli, Brioche buns

BBQ Cheddar Beef Sliders, Pretzel buns

House Buffalo Wings, Crudités

Blue Cheese Dipping, Chives Ranch Dressing

House-Made Potato Chips

\$35++ Per Guest







YOUR NEW  
BEGINNING  
STARTS AT





# BEVERAGE Packages

## STANDARD

First Hour 26  
Additional Hour 15

Modern Love Vodka, Bombay Gin, Bacardi Light Rum, Clan McGregor Scotch, Evan Williams Whiskey, El Jimador Tequila, Christian Brothers Brandy, Beer (Domestic, Import, & Craft), House Cabernet, House Pinot Noir, House Chardonnay, House Sparkling Wine, Soft Drinks, Mineral Waters, & Juices

## PREMIUM

First Hour 28  
Additional Hour 17

Tito's Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, J&B Scotch, Jack Daniels Whiskey, Nosotros Blanco Tequila, Courvoisier V.S Brandy, Seltzers, Beer (Domestic, Import, & Craft), Second Tier Wine Selections, Soft Drinks, Mineral Waters, & Juices

## ULTRA PREMIUM

First Hour 32  
Additional Hour 20

Grey Goose Vodka, Bombay Sapphire Gin, Cutwater Dark Rum, Dewars White Label Scotch, Maker's Mark Whiskey, Patron Reposado Tequila, Remy VSOP Brandy, Beer (Domestic, Import, & Craft), Seltzers, Third Tier Wine Selections, Soft Drinks, Mineral Waters, & Juices

## BEER AND WINE

First Hour 18  
Additional Hour 12

House Wine, Domestic, Imported Beers, Soft Drinks, Mineral Waters & Juices

## NON-ALCOHOLIC

First Hour 12  
Additional Hour 6

Mocktails, Soft Drinks, Red Bull, Mineral Waters, Juices

## HOSTED BAR

On Consumption

Standard Liquor 13, Premium Liquor 14, Ultra Premium Liquor 16, Cordials 12, Domestic Beer 7, Imported Beer 8, Soft Drinks 5, Bottled Water 3, House Wine 12, Craft Beer 9

Price Per Drink (Not including Tax & Service Charge) on Consumption Hosted Bars. Shots are not available with Bar Packages. Please ask for Rotating Craft Beer Selections





---

#### GUARANTEE

Guarantees are required for all events. Final attendance must be confirmed three business days in advance. The number will be your guarantee and is not subject to reduction. However, increases may be accepted up to twenty-four hours prior to the function, subject to product availability.

#### NOISE ORDINANCE

The city of La Quinta maintains strict outdoor noise guidelines. For this reason, outdoor amplified sound is not permitted after 10:00pm.

#### CATERING CHARGES

All pricing is subject to a 25% taxable service charge and 8.75% sales tax.

#### TAX AND SERVICE CHARGE

All federal, state and local taxes that may be imposed are in addition to the prices noted.

#### SIGNAGE AND DECOR

PGA WEST reserves the right to approve all signage, staging, props and décor. Signs, banners or posters cannot be taped, stapled, nailed or otherwise affixed to the walls or columns on the property.

---



# CONTACT

Private Membership: Donna Dean

[ddean@pgawest.com](mailto:ddean@pgawest.com)

Resort Clubhouses: Erica Perez

[eperez@pgawest.com](mailto:eperez@pgawest.com)