

WEDDINGS

Say I Do





I do...

Set along the Santa Rosa Mountains with gorgeous views, & lush landscapes, PGA WEST is the perfect backdrop for a day to remember. Fall in love with unique venues, exquisite dining, & bespoke service. Allow us to curate the wedding of your dreams.

Along with a multitude of outdoor event spaces, we have exquisite venues to host your welcome party, rehearsal dinner, and day after brunch.



What to expect

SERVICES

PGA WEST has earned its pristine title as “The Western Home for Golf in America” & now consists of nine iconic golf courses & five stunning clubhouses. Due to its ideal location, captivating views, & manicured fairways PGA WEST not only attracted golfers but also became La Quinta’s best-kept secret for nuptials of all sizes.

Located in the heart of Greater Palm Springs & the City of La Quinta, PGA WEST is embraced by the surreal views of the Santa Rosa Mountains, palm trees around every corner, & ideal weather with over 300 days of sunshine. Our on-site wedding consultants will assist you in coordinating every detail of your wedding weekend, connecting you with our preferred vendors, as well as customizing wedding packages to suit your vision & style. With over ten venues to choose from your wedding has endless possibilities with desert skies & plenty of sunshine.

AMENITIES

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

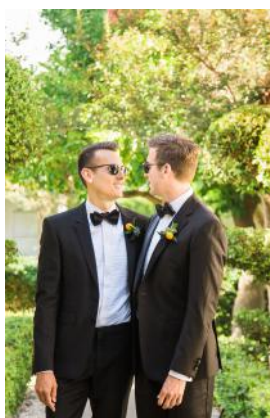


WEDDING *Venues*

& SO IT BEGINS...

Explore all the incredible views & venues PGA WEST has to offer. Create the wedding of your dreams with unique & expansive spaces to call your own. Tailor each location as the perfect destination for any rehearsal dinner, ceremony, or reception for the most memorable experience. Get whisked away by gorgeous landscapes manicured to perfection with no detail left unturned.

Fall in love with the PGA WEST.



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 & venue with its majestic backdrop of blues skies as far as the eye can see & 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, & 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 Jack Nicholas course with an extended green & views of the signature PGA WEST sign which is a landmark for any photo backdrop!

Reception Capacity 200 | Dinner Capacity 150

Site Fee \$1,500++

PETE DYE CLUBHOUSE

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

Reception Capacity 275 | Dinner Capacity 200

Site Fee \$2,500++

WALLABY'S RESTAURANT

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

Reception Capacity 80 | Dinner Capacity 40

Site Fee \$1,000++



OUTDOOR VENUES

Say "I Do" Under Desert Skies, Mountain Views, & Iconic Palm Trees



STADIUM EVENT LAWN

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

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

LEGEND'S PATIO

Panoramic views of the iconic Jack Nicholas course with an extended green & 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 Greg Norman Golf Course with luscious green grass & iconic views of the Santa Rosa Mountains!

Ceremony Capacity 150 | Reception Capacity 150 | Dinner Capacity 75
Site Fee \$2,500++

GREG NORMAN RANGE

Watch 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

Upscale Australian style ranch feel with a completely private sunken patio. Surrounded by string lights & fireplaces!

Reception Capacity 150 | Dinner Capacity 120
Site Fee \$2,000++

PETE DYE RANGE

Nestled underneath the Santa Rosa Mountains this is the ideal location for the couple who want to create an element of awe & wonder to their special day!

Ceremony Capacity 300 | Reception Capacity 300 | Dinner Capacity 200
Site Fee \$3,000++

PETE DYE PUTTING GREEN

Seamlessly cut green with the best of both worlds, sparkling water views with a desert mountain backdrop!

Ceremony Capacity 175 | Reception Capacity 175
Site Fee \$2,000++



CANAPÉS & SMALL BITES

Selection of (3) - \$25++ 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 Olive with pita chips

Smoked salmon rose on cucumber with wasabi caviar cream
Rosemary & Whole Grain Mustard Lamb chops
Seared sea scallop with kimchee ranch
Rock shrimp & crab cake with caper-cajun remoulade
Sesame ahi tuna on Wonton with Japanese yuzu-ponzu glazed

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





CLASSIC *Menu*

DINNERS INCLUSIONS:

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

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

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### ***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

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Third Course - Choice of one

WHITE CHOCOLATE CRÈME BRÛLÉE
with Seasonal Berries

STRAWBERRY RHUBARB TART

with Candied Ginger Crème Fraiche

\$125++ Per Guest





EXQUISITE *Menu*

DINNERS INCLUSIONS:

Assorted Dinner Rolls with Butter

Sparkling Champagne Toast

Dinner Wine Service with Upgraded Wine Options

Freshly Brewed Coffee, Decaf, & Herbal Teas

First Course - Choice of one

BURRATA & HEIRLOOM TOMATO CONFIT
With Wild Arugula Pesto & Balsamic Glaze

FRISÉE & 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

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### ***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, Pee wee Potatoes Crush, Market Vegetables

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

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Third Course - Choice of one

RASPBERRY CHOCOLATE BOMB
Passion Fruit Coulis, Mini Macaroon

SIGNATURE DESSERT TRIO
Bittersweet Chocolate Tart, Candied Apple Tart Normand, Glazed
Raspberry Cheesecake Mini-Tart

\$145++ 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

\$99++ 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

\$89++ 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 and 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 Brûlée

Freshly Brewed Coffee, Decaffeinated Coffee,
& Specialty Teas

\$95++ 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

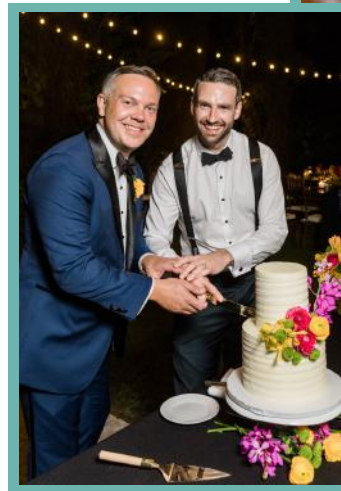
Macaroons \$5++ Per Piece

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 & 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 Rojo, 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 and

Mustard Aioli, Brioche buns

BBQ Cheddar Beef Sliders, Pretzel buns

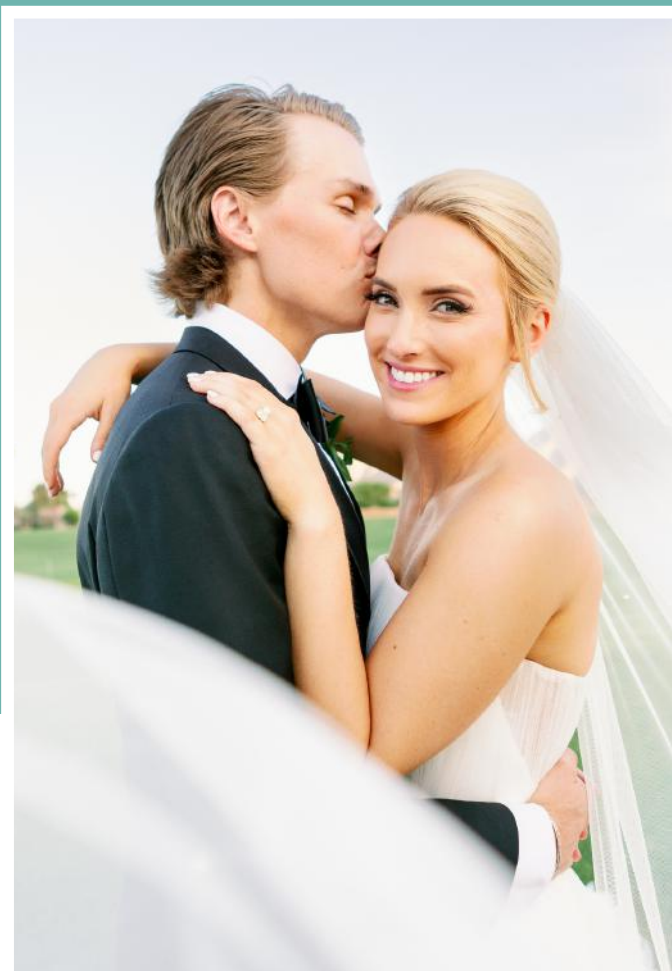
House Buffalo Wings, Crudités

Blue Cheese Dipping, Chives Ranch Dressing

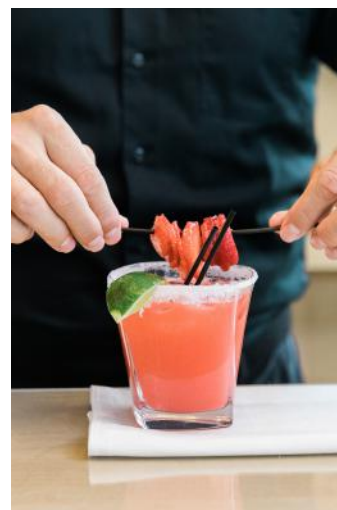
House-Made Potato Chips

\$35++ Per Guest





YOUR NEW BEGINNING
STARTS AT PGA WEST



BEVERAGE *Packages*

STANDARD

First Hour 24
Additional Hour 14

Svedka Vodka, Bombay Gin, Bacardi Light Rum, Clan McGregor Scotch, Evan Williams Whiskey, Monte Alban 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 26
Additional Hour 16

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

ULTRA PREMIUM

First Hour 30
Additional Hour 19

Grey Goose Vodka, Bombay Sapphire Gin, Santa Teresa 1796 Rum, Dewars 15 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 & WINE

First Hour 18
Additional Hour 10

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

NON-ALCOHOLIC

First Hour 8
Additional Hour 5

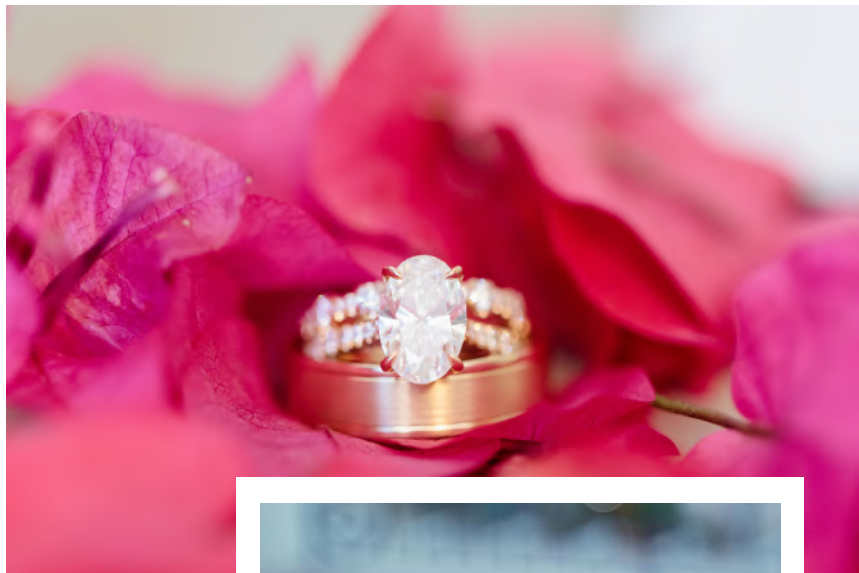
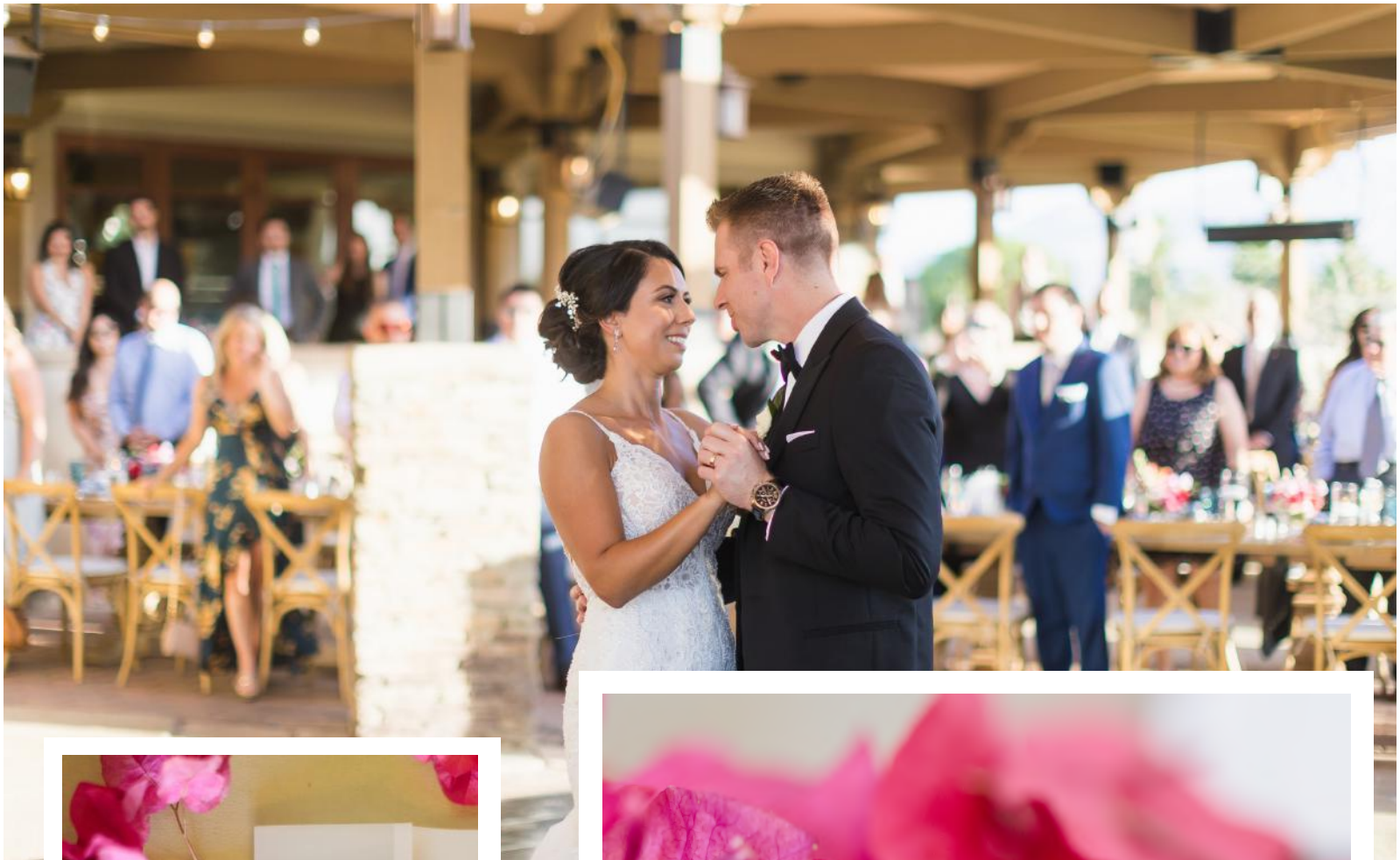
Soft Drinks, Mineral Waters, Juices

HOSTED BAR

On Consumption

Standard Liquor 11, Premium Liquor 13, Ultra Premium Liquor 15, Cordials 11, Domestic Beer 6, Imported Beer 7, Soft Drinks 3, Bottled Water 3, House Wine 9, 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 & 8.75% sales tax.

TAX & SERVICE CHARGE

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

SIGNAGE & 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

CARLY MCGARRY

CMCGARRY@PGAWEST.COM

(760) 564 - 7178