

EAT, DRINK &
Be Married



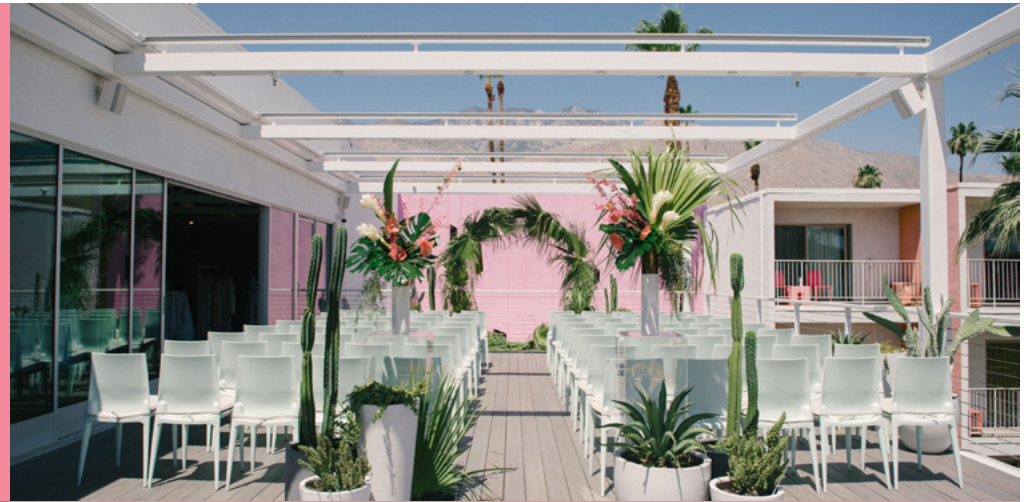


The Ceremony



SAGO + TERRACE

Say "I Do" in the chicest wedding space in all of Palm Springs. This ceremony site overlooks the Saguaro's pool. It's bright, architectural, and the coolest place to celebrate your union.
(Up to 200 Guests)



AGAVE

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



SAN JACINTO LAWN

This 40 x 60 foot lawn space has endless design possibilities allowing even the most creative bride to execute her vision under Palm Springs' constant rays 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 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 75 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)

AGAVE

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

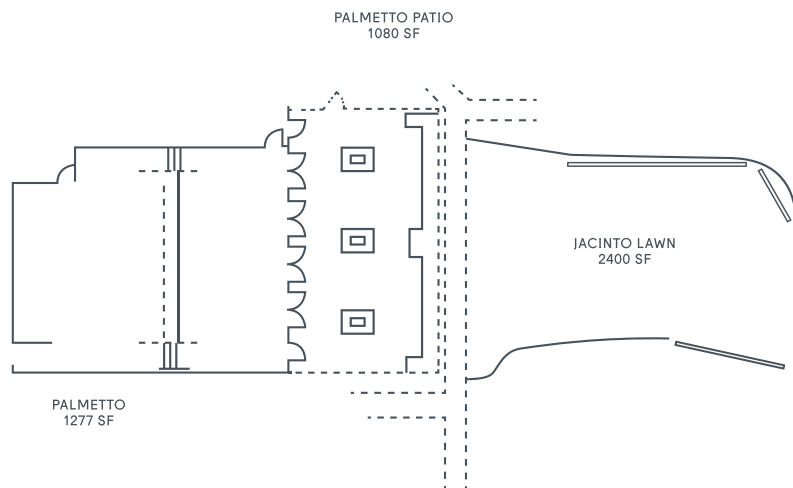
HAMMOCK VILLAGE

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

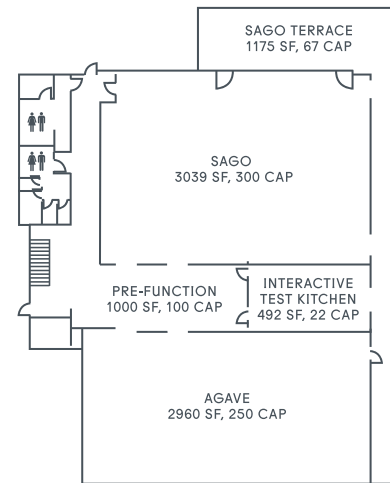
Palmetto Layout • Jacinto Lawn



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 & preference. The Saguaro features a full-service restaurant & flexible indoor, outdoor, and poolside cocktail & catering experiences available for parties of all sizes.

Sago + Terrace • Agave Layout



Hotel Amenities

19,000 sq ft of indoor and outdoor wedding & reception space

Free WiFi

Complimentary cruiser bicycles

244 guest rooms & suites

Olympic-sized heated pool with two hot tubs

Full service restaurant, poolside dining, and full catering menus

Pricing

High Season

(Feb, Mar, Apr, May, Oct)

	SATURDAY	FRI & SUN	MON—THU
SITE FEE - Sago Ballroom + Terrace	\$6500	\$3500	\$2000
SITE FEE - Palmetto, Palmetto Patio, Rocco's Hammock Village, Jacinto Lawn, Agave Ballroom	\$3500	\$2500	\$1000

Shoulder Season

(Jan, Sep, Nov, Dec)

	SATURDAY	FRI & SUN	MON—THU
SITE FEE - Sago Ballroom + Terrace	\$5500	\$3000	\$1500
SITE FEE - Palmetto, Palmetto Patio, Rocco's Hammock Village, Jacinto Lawn, Agave Ballroom	\$3000	\$2000	\$1000

Low Season

(Jun, Jul, Aug)

	SATURDAY	FRI & SUN	MON—THU
SITE FEE - Sago Ballroom + Terrace	\$4500	\$2000	\$1000
SITE FEE - Palmetto, Palmetto Patio, Rocco's Hammock Village, Jacinto Lawn, Agave Ballroom	\$2000	\$1000	\$1000

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

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 or coral bellini chairs by Heller

Cocktail & dinner tables

House linens & napkins

Use of (2) glass votives per table

Inquire About Our Addt'l Enhancements

Premium farm wood tables & benches \$75 per table

We Have You Covered

EVENTS DIRECTOR

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

CONFERENCE SERVICES MANAGER

Our Conference Services Manager will be your primary contact at the hotel for the planning & 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.



Catering

AT SAGUARO

Contact us at
PalmSpringsEvents@thesaguaro.com
760.969.6481



Wedding Receptions

Reception Passed Appetizers

\$20 pp, Choose Three

Cold

Gazpacho Shot

Flat Bread & Smoked Eggplant

Grape Tomato & Marinated Feta

Shrimp Ceviche Tostada

Almond Crusted Coachella Dates

Cotija

Hot

Crab Croquette

Garbonzo Fritter

Lamb Meatballs

Fried Avocado

Two-Bite Chicken Sopes

Late Night Bite Station

Mini Bacon Grilled Cheese - \$12 pp

Mini Chicken Quesadillas - \$12 pp

Nachos Platter - \$14 pp

Add on

Chicken Verde, Pork Adobo, or Carne Asada - \$4 pp



Lunch & Dinner Options

Create your own assorted stations by mixing & matching from selections below:

Burger BBQ

\$45 pp, Choose Two
Addt'l option - \$7 pp

Beef patty
Turkey patty
Veggie patty
Hot dog

Sides

Gem lettuce, sliced tomatoes, thinly sliced red onions, cheddar cheese, chipotle mayo, sauerkraut

Includes

Green salad
Potato chips
Potato or pasta salad
Chocolate chip cookies

Desert Kebabs

\$55 pp, Choose Two
Addt'l option - \$7 pp

Yogurt Marinated Chicken
Spicy Beef
Harissa Lemon Mahi

Includes

Grilled flat bread
Tomato, cucumber, feta salad
Saffron rice
Seasonal Veggies

El Jefe Taco Bar

\$48 pp, Choose Three

Pork Adobo
Chipotle Carne Asada
Pollo Verde
Calabaza Squash
Grilled Mahi - \$5 pp
Shrimp - \$9 pp

Toppings

Chipotle crema, cilantro/red onions, radishes, lime, chips, salsa and guacamole, queso

Includes

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

Churro Dessert Bar Enhancement

\$7 pp

Includes

Chocolate mezcal dipping sauce
Leche quemada dipping sauce

Fried Chicken Station

\$55 pp

Chef Gregorio's House Made
Buttermilk Fried Chicken
Skin-on mashed potatoes & gravy
Saguaro's southern style coleslaw

Steakhouse Station

\$75 pp

Hanger steak with salsa verde
Twice-baked potatoes
Classic steakhouse wedge salad

Fresh Sandwiches

\$32 pp, Choose Two
Add \$5 if made as lunch boxes
(includes bottled water)

Green goddess chicken salad
Spicy grilled albacore tuna salad
Falafel tomato, cucumbers, tahini
Cured steelhead trout, burnt scallion cream cheese
Mexican pulled pork, avocado
Includes
Green salad
Potato chips
Chocolate chip cookies

Seafood Paella Station

\$75 pp

Saffron Valencia rice loaded with fresh mussels, clams, and shrimp garnished with crispy Monterey squid

Marinated heirloom tomato salad with feta cheese

Pasta Station

\$55 pp

Orechiette & Linguine Pasta
Pomodoro & Alfredo Sauce

Toppings

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, mozzarella

Requires a Chef Attendant fee

Kids Menu

\$12 per child plated

Cheddar Cheese Burger
Chicken Tenders

Chef's Family Style Menu

\$80 Per Person
up to 100 guests

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



Intimate Dinner Package

Up to 50 people

\$190 Per Person



Three (3) Hours of Well Hosted Bar
(Optional to add on additional hours)

Passed Appetizer

Choose Three

Cold

Gazpacho Shot

FlatBread & Smoked Eggplant

Grape Tomato & Marinated Feta

Shrimp Ceviche Tostada

Almond Crusted Coachella Dates, Cotija

Hot

Crab Croquette

Garbonzo 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 Course

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

WEDDING CAKE

While we don't make them, we can refer you to some amazing vendors!
We might even have a donut wall, if that's your thing.

Outside desserts must be approved prior to being brought in.
Desserts requiring cutting and serving will be subject to a \$5 pp serving fee.



Retro Candy Bar | \$20 pp 50 person minimum

Includes
Neon gummy worms
Gummy bears
Classic assorted fruit slices
Ring Pops
Salt water taffy
Red Vines

Day Brunch

All breakfast packages include freshly brewed regular & decaf coffee, with a selection of assorted tea (Breakfast Burrito Station excluded)

The Simple Saguaro Breakfast Station | \$19 pp

House made oj, saguaro granola, greek yogurt, seasonal fruit, honey

The Complete Breakfast | \$28 pp

House made oj, saguaro granola, greek yogurt, seasonal fruit, honey soft scramble, roasted salsa, thick bacon, potatoes, corn tortillas

Breakfast Burrito Station | \$20 pp

Scrambled eggs, queso, pico de gallo, potato

House made chorizo

Calabaza (vegetarian)

Served with salsa roja & salsa verde

Add Ons

Steel Cut Oatmeal - \$3 pp

Chicken Sausage - \$6 pp

Chorizo - \$6 pp

Avocado Toast - \$6 pp

Citrus Cured Steelhead Trout, Burnt Scallions Cream Cheese - \$15 pp

Gluten Free Buttermilk Pancakes - \$4 pp

Side Seasonal Salad - \$3 pp

Croissant - \$4 pp

Toast, whipped butter, mango jalepeño jam - \$4 pp



A one-time \$150 charge will apply for buffet if less than 25 people. 22% service charge + current sales tax applies on all menu items. Menu items & pricing subject to change without notice. Menu pricing will be guaranteed up to one year prior to your event.



Bar Packages

Well-Made Bar

\$30 pp for the first hour, \$13 for each additional hour

Well-Vodka, Rum, Tequila, Gin, Whiskey

Beer - Calidad, Stone Buenaveza, Racer 5 IPA, Maui Pineapple Mana Wheat

Wine - Cabernet, Chardonnay

Sparkling

Premium

\$45 pp for the first hour, \$14 for each additional hour

Grey Goose Vodka, Plantation White 3 Star Rum, Casamigos Blanco Tequila, Tangueray Gin, Maker's Mark Whiskey, Johnny Walker Black Scotch

Beer - Calidad, Stone Buenaveza, Racer 5 IPA, Maui Pineapple Mana Wheat

Wine (Choose Two) - Chardonnay, Cabernet, Rosé, Pinot Noir

Sparkling

Bar Enhancements

Aqua Frescas (House Made) - \$100 per gallon

Horchata, Tamarindo, or Jamaica (non-alcoholic)

Specialty Cocteles - \$200 per gallon

Margarita - Cantina, Spicy Grapefruit, Hibiscus, Watermelon

Handcrafted Sangrias - \$100 per gallon

Sangria Roja or Sangria Blanco

Additional wines & beers available upon request.

Private Tequila or Mezcal Tasting

(Price upon request)

Hosted Beer, Wine, & Champagne Bar

\$20 pp for the first hour, \$10 for each additional hour

Beer - Calidad, Stone Buenaveza, Racer 5 IPA, Maui Pineapple Mana Wheat

Wine - Cabernet, Chardonnay

Sparkling

Assorted sodas & water station

Cash Bar

\$12 Well-Made Cocktail

\$18 Premium Brand Cocktail

\$12 White/Red Wine

\$8 Domestic Beer

\$5 Soft Drink (featuring Coca Cola products)

\$10 Mexican Coca Cola, Jarritos: Strawberry, Grapefruit, Orange

\$5 Bottled Water

\$12 Sparkling

Cash bar prices are non-inclusive of service charges & sales tax.

Hosted On Consumption

\$12 Well-Made Cocktail

\$18 Premium Brand Cocktail

\$12 White/Red Wine

\$8 Domestic Beer

\$9 Imported Beer

\$5 Soft Drink (featuring Coca Cola products)

\$5 Bottled Water

\$12 Sparkling

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

A \$175 bartender fee per bartender will be charged for all non-host, consumption, & one hour bar packages.

A bartender fee will not be charged with the purchase of a hosted bar package of 2 hours or more.

Bar Details



All packages include beer, wine, assorted regular & diet soft drinks, & water station. Other liquors & beers available upon request - pricing may increase with additional selections.

No shots, shooters, or doubles available.

All pool & lawn events require plastic glassware.

The number of bartenders will be determined by The Saguaro based upon proper service standards for the guaranteed attendance.



#getsomecolor



@SaguaroHotels



@TheSaguaroPalmSprings



The Saguaro Hotel Weddings

PalmSpringsEvents@thesaguaro.com | 760.969.6481 |
thesaguaro.com 1800 East Palm Canyon Dr | Palm Springs, CA 92264

SAGUARO