



HYATT REGENCY TAMAYA RESORT AND SPA
HYATT WEDDING GUIDE



PLATED 1

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 1 Plated Dinner Menu: \$84 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$16,400 ++ ++ = All Food and Beverage Menu Prices & Fees are subject to a 26% Service Charge and 7.2% Sales Tax. This estimate is only to provide a pricing breakdown per menu tier, this estimate does NOT account for alcoholic and non-alcoholic beverages, additional appetizers, desserts, and/or other additional menu items. Estimate does not include or reflect Food and Beverage minimum spend requirements. Please contact Sales Manager directly to discuss required Food and Beverage minimums and venue rental fees. *Price Estimate is Not Inclusive on Applicable Taxes and 26% Service Charge. See Package Enhancements for additional options.

SOUP | SALAD

Tortilla Soup **V GF**
Cilantro Crema

Wild Mushroom Bisque **V GF**
Chive Oil

Harvest Squash Soup **V GF**
Toasted Pepitas

Romaine Salad **V**
Tomato, Corn, Reggiano, Cumin Dusted Croutons, Ancho Caesar

Crisp Greens **V GF**
Cucumber, Roasted Tomato, Feta, Candied Walnuts, Champagne Vinaigrette

ENTREES

Herb Roasted Chicken Breast **GF**
Balsamic Fig Pan Jus, Red Pepper and Parmesan Polenta, Market Vegetables

Grilled Native Sirloin Steak
Sherry Demi-Glace, Smashed Golden Potatoes, Market Vegetables

Garlic Citrus-Roasted Chicken Breast **GF**
Pan Jus, Wild Rice Pilaf, Market Vegetables

Pecan Smoked Native Flat Iron Steak
Creamy Poblano Orzo and Market Vegetables *(Vegetarian Option Provided as Second Option)*

Chickpea Curry **V**
Ginger, Turmeric, Chard, Carrots, Squash, Eggplant, Green Beans, Cilantro, Brown Rice

USD84 Per Guest

OUR WEDDING PACKAGE

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 1 Plated Dinner Menu: \$84 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$16,400 ++ ++ = All Food and Beverage Menu Prices & Fees are subject to a 26% Service Charge and 7.2% Sales Tax. This estimate is only to provide a pricing breakdown per menu tier, this estimate does NOT account for alcoholic and non-alcoholic beverages, additional appetizers, desserts, and/or other additional menu items. Estimate does not include or reflect Food and Beverage minimum spend requirements. Please contact Sales Manager directly to discuss required Food and Beverage minimums and venue rental fees. *Price Estimate is Not Inclusive on Applicable Taxes and 26% Service Charge. See Package Enhancements for additional options.

Inclusions

- Venue Tables, Chairs, and Place settings
- A selection of Floor Length Table Linen and Napkins in traditional white or black
- Microphones and Sound for your ceremony
- A wide variety of Centerpieces, including Votive Candles
- Waived Cake Cutting Fee

- Hardwood Dance Floor
- Staging for Band or DJ
- Please see enhancements for a la carte Hors D'oeuvres
- Coffee Service
- Champagne Toast
- Menu Tasting with our Chefs for up to four Guests Tiers 1 and 2
- Complimentary Accommodations for the Wedding Couple on the Night of Wedding
- Experienced Event Team to Assist with Venue Specification

Food and Beverage Minimum

Based Upon Date and Event Space

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%. Menu pricing and selections may change based on availability and market conditions.

PLATED 2

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 2 Plated Dinner Menu: \$103 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$19,100 ++ ++ = **All Food and Beverage Menu Prices & Fees are subject to a 26% Service Charge and 7.2% Sales Tax. This estimate is only to provide a pricing breakdown per menu tier, this estimate does NOT account for alcoholic and non-alcoholic beverages, additional appetizers, desserts, and/or other additional menu items. Estimate does not include or reflect Food and Beverage minimum spend requirements. Please contact Sales Manager directly to discuss required Food and Beverage minimums and venue rental fees. *Price Estimate is Not Inclusive on Applicable Taxes and 26% Service Charge. See Package Enhancements for additional options.**

OUR WEDDING PACKAGE

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 2 Plated Dinner Menu: \$103 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$19,100 ++ ++ = All Food and Beverage Menu Prices & Fees are subject to a 26% Service Charge and 7.2% Sales Tax. This estimate is only to provide a pricing breakdown per menu tier, this estimate does NOT account for alcoholic and non-alcoholic beverages, additional appetizers, desserts, and/or other additional menu items. Estimate does not include or reflect Food and Beverage minimum spend requirements. Please contact Sales Manager directly to discuss required Food and Beverage minimums and venue rental fees. *Price Estimate is Not Inclusive on Applicable Taxes and 26% Service Charge. See Package Enhancements for additional options.

Inclusions

- Venue Tables, Chairs, and Place settings
- A selection of Floor Length Table Linen and Napkins in traditional white or black
- Microphones and Sound for your ceremony
- A wide variety of Centerpieces, including Votive Candles
- Waived Cake Cutting Fee
- Hardwood Dance Floor
- Staging for Band or DJ
- Choice of three Hors d' oeuvres for Plated 2
- Coffee Service
- Champagne Toast

- Menu Tasting with our Chefs for up to four Guests for up to four Guests for Tiers 1 and 2
- Complimentary Accommodations for the Wedding Couple on the Night of Wedding
- Experienced Event Team to Assist with Venue Specification

Food and Beverage Minimum

Based Upon Date and Event Space

SOUP | SALAD

Plum Tomato Basil Soup **V**

Reggiano Crouton

Braised Fennel White Bean Stew **DF VGN V GF**

Truffle Oil

Roasted Calabacitas and Garlic Bisque **V**

Blue Corn Scone

Iceberg Wedge **V GF**

Tomato, Scallions, Heirloom Carrots, Bacon, Gorgonzola, and Dill Ranch

Baby Greens

Strawberries, Blueberries, Goat Cheese, Candied Pecans, White Balsamic Vinaigrette

Macho Salad **V**

Chopped Lettuce, Tomato, Cranberries, Sweet Corn, Slivered Almonds, Scallions, Goat Cheese, Cornbread Croutons, Tarragon Dressing

ENTREES

Grilled Beef Tenderloin

Mushroom Demi-Glaze, Whipped Golden Potatoes, Market Vegetables

Smoked Native Sirloin Steak

Green Chile Demi, Truffled Potato Puree, Market Vegetables

Herb Rubbed Chicken Breast **GF**

Roasted Red Pepper Chutney, Mushroom Parmesan Risotto, Market Vegetables

Fig Stuffed Chicken Breast **GF**

Roasted Garlic Jus, Sweet Potato Mash, Market Vegetables

Seared Salmon **DF**

Lemon Jus, Pesto Couscous, Market Vegetables *(Vegetarian Option Provided as Third Option)*

Chickpea Curry **V**
Ginger, Turmeric, Chard, Carrots, Squash, Eggplant, Green Beans, Cilantro, Brown Rice

USD103 Per Guest

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

BUFFET

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 3 Buffet Dinner Menu: \$111 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$20,300 ++ ++ = All Food and Beverage Menu Prices & Fees are subject to a 26% Service Charge and 7.2% Sales Tax. This estimate is only to provide a pricing breakdown per menu tier, this estimate does NOT account for alcoholic and non-alcoholic beverages, additional appetizers, desserts, and/or other additional menu items. Estimate does not include or reflect Food and Beverage minimum spend requirements. Please contact Sales Manager directly to discuss required Food and Beverage minimums and venue rental fees. *Price Estimate is Not Inclusive on Applicable Taxes and 26% Service Charge. See Package Enhancements for additional options.

OUR WEDDING PACKAGE

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 3 Buffet Dinner Menu: \$111 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$20,300 ++

Inclusions

- Venue Tables, Chairs, and Place settings
- A selection of Floor Length Table Linen and Napkins in traditional white or black
- Microphones and Sound for your ceremony
- A wide variety of Centerpieces, including Votive Candles
- Waived Cake Cutting Fee
- Hardwood Dance Floor
- Staging for Band or DJ
- Choice of three Hors d' oeuvres for the Buffet
- Coffee Service
- Champagne Toast
- Menu Tasting with our Chefs for up to four Guests for up to four Guests for Tiers 1 and 2
- Complimentary Accommodations for the Wedding Couple on the Night of Wedding
- Experienced Event Team to Assist with Venue Specification

Food and Beverage Minimum

Based Upon Date and Event Space

OPTION ONE

Spinach | Arugula **V GF**
Radish, Mushrooms, Roasted Tomato, Reggiano, Cabernet and

OPTION TWO

Arugula | Spinach **DF V GF**
Raspberries, Jicama, Citrus, Cucumber, Red Onion, Spiced

Lemon Dijon Dressings
.....
Citrus, Strawberry, Fresh Mozzarella, EVOO, Herbs **V GF**
.....
Grilled Beef **DF**
Cabernet Sauce, Mushrooms
.....
Pan Roasted Chicken Breast **DF**
Balsamic Cherry Sauce
.....
Lemon Zest Salmon **GF**
Fennel Puree, Roasted Pear Tomatoes
.....
Cheese Tortellini **V**
Wild Mushroom Creme
.....
Herb Blended Rice **DF V GF**
.....
Market Vegetables **DF V GF**
.....
USD111 Per Guest

OPTION THREE

Western Chopped Salad **V GF**
Cucumber, Tomato, Jicama, Black Beans, Sweet Corn, Cotija,
Chipotle Ranch, Honey Dijon, Cilantro-Lime Vinaigrette
.....
Citrus | Red Onion | Hearts of Palm | Corn
.....
Piloncillo Canela Seared Chicken Breast **DF**
Red Chile Jus, Blistered Heirloom Tomatoes, Pineapple
.....
Grilled Flank Steak Mole **DF**
Roasted Corn Salsa
.....
Seared Salmon **GF**
Lemon-Garlic Cream
.....
Corn Ravioli **V**
Green Chile Cream and Grilled Vegetable Relish
.....
Arroz Rojo **DF V GF**
Cilantro
.....
Calabacitas **DF V GF**
.....
USD111 Per Guest

Pecans, Avocado Lime Vinaigrette, Cabernet Dressing
.....
Tucumcari Cheeses **V**
Green Chile Cheddar, Tomato-Basil, Chimayo Jack, Mountain
Feta, Gourmet Stuffed Olives, Dates, Grapes, Raisins on the Vine,
NM Pistachios and Pecans, Rice and Flatbread Crackers
.....
Shrimp Alfredo Rigatoni
Crispy Capers
.....
Ancient Grains Pilaf **DF GF**
Market Vegetables
.....
Lavender Beef Strip Loin | Carved to Order | USD200 Per Carver
**Requires A Carver*
.....
Chipotle Rubbed Chicken Breast Mole | Carved to Order | USD200
Per Carver
Creamy Horseradish, Grain Mustard, Cranberry Sauce, Corn
Compote **Requires A Carver*
.....
USD111 Per Guest

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

STATIONS

Based on 150 Guests Venue Fee: \$3,000- \$4,000 ++ Tier 4 Station Dinner Menu: \$132 Per Person ++ Bartender Service Fees: \$400 ++ Total Estimate: \$23,300 ++ ++ = All Food and Beverage Menu Prices & Fees are subject to a 26% Service Charge and 7.2% Sales Tax. This estimate is only to provide a pricing breakdown per menu tier, this estimate does NOT account for alcoholic and non-alcoholic beverages, additional appetizers, desserts, and/or other additional menu items. Estimate does not include or reflect Food and Beverage minimum spend requirements. Please contact Sales Manager directly to discuss required Food and Beverage minimums and venue rental fees. *Price Estimate is Not Inclusive on Applicable Taxes and 26% Service Charge. See Package Enhancements for additional options.

OUR WEDDING PACKAGE

Inclusions

- Venue Tables, Chairs, and Place settings
- A selection of Floor Length Table Linen and Napkins in traditional white or black
- Microphones and Sound for your ceremony
- A wide variety of Centerpieces, including Votive Candles
- Waived Cake Cutting Fee
- Hardwood Dance Floor
- Staging for Band or DJ
- Please see enhancements for a la carte Hors d'oeuvres
- Coffee Service
- Champagne Toast
- Menu Tasting with our Chefs for up to four Guests for up to four Guests for Tiers 1 and 2
- Complimentary Accommodations for the Wedding Couple on the Night of Wedding
- Experienced Event Team to Assist with Venue Specification

Food and Beverage Minimum

Based Upon Date and Event Space

OPTION ONE

- Tomato | Cucumber | Jicama
- Black Beans, Cotija, Ancho Ranch, Margarita, Lemon Dijon Dressings
-
- Crudités
- Celery, Carrots, Cucumber, Mushrooms, Peppers, Broccoli, Tomato, Roasted Nuts, Flatbread Crisps, Avocado-Lime Sour Cream, Rosemary-Ranch Dips
-
- Gourmet Sliders
- Beef Burger, White Cheddar, Vegetarian Black Bean Patty, Red Pepper Jam, Teriyaki Pulled Pork, Cilantro Mayonnaise, Whole

Grain Mustard, Spicy Chile Ketchup

House Made Potato Chips
Parmesan Truffle and Smoked Sea Salt

Tamales and Tacos
Tamales Red Chile Pork | Green Chile Chicken Tacos Gringo Beef,
Mole Chicken, Bolita Beans, Arroz Verde, Flour and Corn Tortillas,
Guacamole, Lettuce, Pico De Gallo, Salsa Verde, Cotija, Limes,
Jalapeños, Red Chile Crema

Pecan Smoked Beef Brisket | Piloncillo Canela Turkey Breast |
Carved to Order | USD200 Per Carver
Tamaya BBQ Sauce, Stewed Green Chile Apples, Grain Mustard,
Cranberry Sauce, Creamy Horseradish, Dill Pickles, Hot Peppers
**Requires A Carver*

Mexican Wedding Cookies | Biscochitos

Coffee | Tea

USD132 *Per Guest*

OPTION TWO

Garden Salad
Buttermilk Ranch and Cabernet Dressing and Kale Crunch Slaw

Tomato Basil Soup
Miniature Grilled Cheddar Sandwiches, Fig Preserves

Honey Glazed Ham | Peppercorn Crusted Prime Rib | Carved to Order | USD200 Per Carver
Port Mushroom Sauce, Creamy Horseradish, Green Tomato Chutney, Buttermilk Biscuits **Requires A Carver*

Three Cheese Tortellini
Garden Vegetables, Pesto Cream, Baked Penne Sausage Peperonata

Mac and Cheese Bar (Self Serve)
Cavatappi Pasta and Aged Cheddar Sauce*Customize with Your Choice of:*

- Herb Breadcrumbs
- Spring Peas
- Diced Ham
- Pear Tomatoes
- Sauteed Mushrooms
- Green Onion
- Shaved Parmesan
- Crumbled Blue Cheese

Mexican Wedding Cookies | Biscochitos

Coffee | Tea

USD132 Per Guest

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

Tier 1

BRUNCH PACKAGES

Based on 100 Guests Site Fee: \$4,000 Reception: \$24500 (\$245 Per Guest) Bar Service Fee: \$400 Total:\$28,800 ***Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

Venue Fee

\$1,000 to \$4,000

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$43 per guest

TIER 1

Freshly Baked Pastries

- Blueberry Muffins
- Maple Scones
- Chocolate Cherry Coffee Cake
- Butter, Lemon Curd, Fruit Preserves

Seasonal Fruit and Berries

Honey Lime Yogurt Sauce

Selection of Tea Sandwiches

- Spiced Crab Salad
- Chipotle Chicken, Cress, Blue Cheese
- Mediterranean Vegetable Wrap
- Smoked Salmon, Arugula, Boursin
- Classic Caprese on Focaccia

Miniature Pastries

- Petit Fours and Chocolate Dipped Strawberries
- Viennese Fruit Strips

Iced Tea, Coffee, Fruit Infused Water

\$43 *Per Guest*

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Tier 2

BRUNCH PACKAGES

Based on 100 Guests Site Fee: \$4,000 Reception: \$24500 (\$245 Per Guest) Bar Service Fee: \$400 Total:\$28,800 ***Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

Venue Fee
\$1,000 to \$4,000

Food and Beverage Minimum
Based Upon Date and Event Space

Reception Package Pricing
Beginning at \$49 per guest

TIER 2

Freshly Baked Scones

- Blueberry and Maple Scones
- Butter, Lemon Curd, Fruit Preserves

Artisanal Cheese Selection

- Grapes, Roasted Nuts, Crackers

Selection of Tea Sandwiches

- Fresh Mozzarella, Roasted Tomatoes, Kalamata Pesto
- Tarragon Chicken Salad
- Shrimp Salad with Dill

Individual Quiches

- Spinach, Bacon, Caramelized Onion

Miniature Freshly Baked Pastries

- Petit Fours, Chocolate Dipped Strawberries
- Viennese Fruit Strips

Iced Tea, Coffee, Fruit Infused Water

\$49 *Per Guest*

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Tier 3

BRUNCH PACKAGES
<div><div>Venue Fee</div><div>\$1,000 to \$4,000</div><div>Food and Beverage Minimum</div><div>Based Upon Date and Event Space</div><div>Reception Package Pricing</div><div>Beginning at \$61 per guest</div></div>

TIER 3

Chilled Juices

- Mimosas (1 per person)

Freshly Baked Pastries

- Freshly Baked Pastries

Artisanal Cheese

- Imported and Domestic Cheeses
- Served with Baguettes, Crackers, and Seasonal Fruit

Green Chile Cheese Breakfast Enchiladas

- Sour Cream, Guacamole, and Charred Salsa

Applewood Smoked Bacon | Breakfast Sausage | Papas Rancheros

House Smoked Salmon

- Served with Bagels, Cream Cheese, Capers, and Onions

Waffles Made to Order | \$200 Chef Attendant Per Station

- Seasonal Fruit
- Butter
- Maple Syrup

**Requires Chef Attendant*

Ice Tea, Coffee, Fruit Infused Water

\$61 *Per Guest*

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Hors D'oeuvres

HORS D' OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

Included with Plated 2 and Buffet

CHILLED SELECTIONS

- Cherry Crostini
- Local Goat Cheese and Spiced Pinon
- Crab Salad
- Crab Salad, Red Pepper, Cucumber Cup
- Canela Peach Relish Biscochito
- Seared Tuna and Wasabi
- Rice Cracker
- Gorgonzola Mousse
- Scarlet Grape Tart
- Spicy Chicken Bouchee
- Candied Green Chile

Prosciutto
Olive Pesto and Reggiano Crostini
.....
Chipotle Shrimp Salad Cup
.....
Caprese Skewer
Balsamic Glaze
.....

WARM SELECTIONS

Vegetable Spring Roll
Sweet and Sour Sauce
.....
Asparagus - Goat Cheese Quiche
Pepper Chutney
.....
Baked Brie and Raspberry
.....
Green Chile Chicken Quesadilla
.....
Smoked Salmon
Dill and Mozzarella Tart
.....
Chicken Sate
Balsamic Glaze
.....
BBQ Brisket Cheddar Puff
.....
Pork Carnitas Taquitos
Cilantro Crema
.....
Mole Beef Satay
.....
Petite Beef Wellington
.....
"Beyond Beef" Vegan Cheese Roll Up
.....

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STATION ENHANCEMENTS

CRUDITÉS

ARTISANAL CHEESE SELECTION

Celery
Flat Bread Crisps
Carrots
Broccoli
Cucumber
Asparagus
Mushroom
Peppers
Roasted Nuts
Edamame
Avocado-Lime Sour Cream
Rosemary-Ranch Dips

\$21 *Per Guest*

DIPS AND MORE...

Traditional Hummus
Pita Chips
Rice Crackers
House-Made Potato Chips
Carrots
Sweet Peppers
Celery
French Onion Warm Spinach-Artichoke

\$21 *Per Guest*

Coonridge: Spiced Goat Cheese
Brie
Cambozola
Sage Derby
Baguettes
Crackers
Flat Bread
Tamaya Honey
Fruit Preserves
Toasted Walnuts

\$28 *Per Person*

ANTIPASTO STATION

Stuffed Olives
Marinated Artichokes
Roasted Mushrooms
Dolmades
Prosciutto
Salami
Cabrales
Manchego
Tomato Goat Cheese
Olive Tapenade
Focaccia

.....
.....
.....
.....
.....

TACO STATION

Spiced Beef
.....
Gringo Chicken
.....
Chipotle Shrimp
.....
Crisp Taco Shells
.....
Tortilla Chips
.....
Bolita Beans
.....
Shredded Lettuce
.....
Lime
.....
Jalapeño
.....
Cabbage Slaw
.....
Jack Cheese
.....
Sour Cream
.....
Guacamole
.....
Pico De Gallo
.....
Roasted Tomato Salsa
.....
Queso Fresco
.....
Salsa Verde
.....

\$35 *Per Guest*

DESIGNER SLIDERS STATION

Sweet Peppers
.....
Flatbread Crackers
.....
Garlic Herb Oil
.....

\$35 *Per Guest*

SPORTS BAR

Selection of Smokin’ Hot, Honey-BBQ, and Garlic-Ginger Chicken Wings
.....
Mozzarella Sticks
.....
Jalapeño Poppers
.....
Onion Rings
.....
Ranch
.....
Ketchup
.....

\$28 *Per Guest*

FRITO PIE STATION

Beef Burger, Locally Crafted White Cheddar

Mole Chicken

Lump Crab on Sweet Roll

BBQ Pulled Pork

Caramelized Onions

Giardiniera

Lemon Aioli

Whole Grain Mustard

Spicy Chile Ketchup

\$32 *Per Guest*

Individual Bags of Frito Chips

Vegan Bolita Bean Chili

Classic Cowboy Chili

Tomato

Onion

Jalapeños

Green Chile Cheddar

Cotija

Sour Cream

Tomatillo Salsa

Salsa Roja

\$27 *Per Guest*

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

DESSERT ENHANCEMENTS

PETITE DESSERTS

Mousse

Truffles

Petit Fours

Chocolate Dipped Strawberries

Gourmet Selection of Tarts

\$20 *Per Guest*

NM DESSERT STATION

Dulce De Leche Cheesecake

Green Chile Apple Pie

Red Chile Chocolate Torte

Biscochitos

Mexican Wedding Cookies

Sopapillas with Honey

\$21 *Per Guest*

HAAGEN-DAZS ICE CREAM

S'MORES

Warm Ibarra Chocolate-Chipotle Brownie Pudding
.....
Sopapillas with Tamaya Honey
.....
Vanilla Bean | Dutch Chocolate | Strawberry
Cajeta, Abuelita Chocolate Sauce, Heidi's Raspberry Sauce, NM
Grown Agave-Roasted Pecans, Whipped Cream, Sprinkles
.....
\$23*Per Guest*

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

HORS D'OEUVRES

CHILLED SELECTIONS

Cherry Crostini | \$7 Per Piece
Local Goat Cheese and Spiced Pinon
.....
Crab Salad | \$7 Per Piece
Crab Salad, Red Pepper, Cucumber Cup
.....
Canela Peach Relish Biscochito | \$7 Per Piece
.....
Seared Tuna and Wasabi | \$7 Per Piece
Rice Cracker
.....
Gorgonzola Mousse | \$7 Per Piece
Scarlet Grape Tart
.....
Spicy Chicken Bouchee | \$7 Per Piece
Candied Green Chile
.....
Prosciutto | \$7 Per Piece
Olive Pesto and Reggiano Crostini
.....
Chipotle Shrimp Salad Cup | \$7 Per Piece
.....
Caprese Skewer | \$7 Per Piece
Balsamic Glaze
.....

Marshmallows | Hershey Chocolate Bars | Graham Crackers
*Fire Pit Fee Waived with Purchase of S'mores *Fire Pits- \$100*
.....
\$13*Per Guest*

WARM SELECTIONS

Vegetable Spring Roll | \$7 Per Piece
Sweet and Sour Sauce
.....
Asparagus - Goat Cheese Quiche | \$7 Per Piece
Pepper Chutney
.....
Baked Brie and Raspberry | \$7 Per Piece
.....
Green Chile Chicken Quesadilla | \$7 Per Piece
.....
Smoked Salmon | \$7 Per Piece
Dill and Mozzarella Tart
.....
Chicken Sate | \$7 Per Piece
Balsamic Glaze
.....
BBQ Brisket Cheddar Puff | \$7 Per Piece
.....
Pork Carnitas Taquitos | \$7 Per Piece
Cilantro Crema
.....
Mole Beef Satay | \$7 Per Piece
.....
Petite Beef Wellington | \$7 Per Piece
.....
"Beyond Beef" Vegan Cheese Roll Up | \$7 Per Piece
.....

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conditions.

STATION ENHANCEMENTS

STATIONS AND MORE...

- CHARRED SALSA AND TORTILLA CHIPS | \$11 Per Guest
- GUACAMOLE AND TORTILLA CHIPS | \$15 Per Guest
- CHIPS AND QUESO | \$15 Per Guest

ARTISANAL CHEESE SELECTION

- Coonridge: Spiced Goat Cheese
- Brie
- Cambozola
- Sage Derby
- Baguettes
- Crackers
- Flat Bread
- Tamaya Honey
- Fruit Preserves

CRUDITÉS

- Celery
- Carrots
- Cucumber Mushrooms
- Peppers
- Broccoli
- Edamame
- Roasted Nuts
- Flat Bread Crisps
- Avocado-Lime Sour Cream
- Rosemary-Ranch Dips

\$21 Per Guest

DIPS AND MORE...

- Traditional Hummus
- French Onion Warm Spinach-Artichoke
- Pita Chips
- Rice Crackers
- House-Made Potato Chips
- Carrots
- Sweet Peppers
- Celery

\$21 Per Guest

Toasted Walnuts

\$28*Per Person*

ANTIPASTO STATION

Stuffed Olives

Marinated Artichokes

Grilled Peppers

Roasted Mushrooms

Dolmades

Prosciutto

Salami

Cabrales

Manchego

Tomato Goat Cheese

Olive Tapenade

Garlic Herb Oil

Focaccia

Flatbread Crackers

\$35*Per Guest*

SPORTS BAR

Selection of Smokin’ Hot, Honey-BBQ, Soy-Ginger Chicken Wings

Mozzarella Sticks

TACO STATION

Spiced Beef

Gringo Chicken

Chipotle Shrimp

Crisp Taco Shells

Tortilla Chips

Bolita Beans

Queso Fresco

Pico De Gallo

Roasted Tomato Salsa

Tomatillo Salsa

Guacamole

Sour Cream

Cabbage Slaw

Jalapeno

Jack Cheese

Lime

Shredded Lettuce

\$35*Per Guest*

DESIGNER SLIDERS STATION

Beef-White Cheddar Burger

BBQ Pork Miniature Burgers

Jalapeño Poppers

Onion Rings

Ketchup

Ranch

\$28 *Per Guest*

Mole Chicken

Lump Crab

Lemon Aioli

Caramelized Onions

Pickled Vegetables

Grain Mustard

Spicy Ketchup

\$32 *Per Guest*

FRITO PIE STATION

Individual Bags of Frito Chips

Cowboy Chili

Vegan Bolita Bean Chili

Tomato

Onion

Jalapeños

Green Chile Cheddar

Cotija

Sour Cream

Roasted Tomato Salsa

Tomatillo Salsa

\$27 *Per Guest*

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

DESSERT ENHANCEMENTS

PETITE DESSERTS

Mousse

Truffles

Petit Fours

Chocolate Dipped Strawberries

\$21 *Per Guest*

HAAGEN-DAZS ICE CREAM

Vanilla Bean | Dutch Chocolate | Strawberry
Cajeta, Abuelita Chocolate Sauce, Heidi's Raspberry Sauce, Agave
Roasted Pecans, Whipped Cream, Sprinkles

Warm Ibarra Chocolate-Chipotle Brownie Pudding

Sopapillas with Tamaya Honey

\$24 *Per Guest*

NM DESSERT STATION

Dulce De Leche Cheesecake

Green Chile Apple Pie

Red Chile Chocolate Torte

Biscochitos

Mexican Wedding Cookies

Churros

Sopapillas with Honey

\$22 *Per Guest*

S'MORES

Marshmallows | Hershey Chocolate Bars | Graham Crackers

*Fire Pit Fee Waived with Purchase of S'mores *Fire Pits- \$100*

\$14 *Per Guest*

Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.

BAR PACKAGES

OUR BAR PACKAGES

Bar packages are priced per guest and are subject to change based on the guarantee or actual attendance, if higher. \$200.00Per Bartender - up to 3 hours (1 per 100 guests)

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity to have the exact beverage offerings of your choice.
Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

SIGNATURE HOSTED BAR- CONCIERE BRAND
SPIRITS

Vodka
Silver Rum
Silver Tequila
Gin
Reposado Tequila
Bourbon
Scotch
Brandy
Uncle Nearest Tennessee Whiskey

\$25*First Hour/ Per Guest*

\$17*Second Hour/ Per Guest*

\$14*Each Additional Hour / Per Guest*

SIGNATURE HOSTED BAR PER DRINK

Signature Cocktails \$13 Per Drink
Domestic Beer \$7 Per Drink
Premium and Imported Beer \$8 Per Drink
Canvas Wine Champagne \$14 Per Drink
Mineral Water Juices Soft Drinks \$7 Per Drink
Cordials \$14 Per Drink

WINE SERVICE

McBride Sisters Pinot Grigio \$55 Per Bottle Napa Valley, California
McBride Sisters Sauvignon Blanc \$55 Per Bottle Napa Valley, California

PREMIUM HOSTED BAR

Titos Vodka
Bombay Sapphire
Bacardi
Milagro Silver
Crown Royal
Buffalo Trace
Makers Mark
Glenlivet 12

\$27*First Hour/ Per Guest*

\$18*Second Hour/ Per Guest*

\$15*Each additional Hour/ Per Guest*

PREMIUM HOSTED BAR PER DRINK

Top Tier Cocktails \$16 Per Drink
Domestic Beer \$7 Per Drink
Premium and Imported Beer \$8 Per Drink
Mineral Water Juices Soft Drinks \$7 Per Drink
Cordials \$14 Per Drink

Black Girl Magic | Red Blend, California | \$55 Per Bottle
A complex, well-crafted and inviting wine that shows tobacco and vanilla bean notes alongside generous plum, raspberry, and blackberry.

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Black Girl Magic | Rosé, California | \$55 Per Bottle
A dry rosé with aromas of raspberry and orange blossom with delightful acidity and a mouthwatering fresh stone fruit and citrus palate.

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Longevity Cabernet Sauvignon, California | \$55 Per Bottle
Temptingly rich and layered, a firm, ripe, muscular wine that's deep, structured, intense and concentrated, serving up a mix of ripe currant, cassis, plum, black cherry and blackberry fruit with touches of anise, cedar and black licorice.

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Hess Collection | Chardonnay | \$62 Per Bottle
Napa Valley, California

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Longevity Chardonnay, California | \$55 Per Bottle
Bursting with aromas of apricot, pineapple Asian pear, sweet vanilla and butterscotch.

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No Shots Permitted, Mixed Cocktails Only Prices are subject to 26% taxable service charge and current New Mexico sales tax of 7.2%.Menu pricing and selections may change based on availability and market conditions.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian