



HYATT REGENCY TAMAYA RESORT AND SPA

## HYATT WEDDING GUIDE



# TIER 1 PLATED

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.

## OUR WEDDING PACKAGE

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### 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 Hors D' Oeuvres for Tiers 2 and 3
- 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

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

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 2 PLATED

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**

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- 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 Hors D' Oeuvres for Tiers 2 and 3
- Coffee Service
- Champagne Toast
- Menu Tasting with our Chefs for up to four Guests for up to four Guests for Tiers 1 and 2
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- 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 <b>GF</b>
Roasted Red Pepper Chutney, Mushroom Parmesan Risotto, Market Vegetables
Fig Stuffed Chicken Breast <b>GF</b>
Roasted Garlic Jus, Sweet Potato Mash, Market Vegetables
Seared Salmon <b>DF</b>
Lemon Jus, Pesto Couscous, Market Vegetables <i>(Vegetarian Option Provided as Third Option)</i>
Chickpea Curry <b>V</b>
Ginger, Turmeric, Chard, Carrots, Squash, Eggplant, Green Beans, Cilantro, Brown Rice
<i><b>USD103</b> Per Guest</i>

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 3 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

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- A wide variety of Centerpieces, including Votive Candles
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- Hardwood Dance Floor
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- Choice of Hors D' Oeuvres for Tiers 2 and 3

- Coffee Service
- Champagne Toast
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### Food and Beverage Minimum

Based Upon Date and Event Space

#### OPTION ONE

Spinach | Arugula **V GF**

Radish, Mushrooms, Roasted Tomato, Reggiano, Cabernet and  
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**

#### OPTION TWO

Arugula | Spinach **DF V GF**

Raspberries, Jicama, Citrus, Cucumber, Red Onion, Spiced  
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*



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

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TIER 4 STATION

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**

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- A wide variety of Centerpieces, including Votive Candles
- Waived Cake Cutting Fee
- Hardwood Dance Floor
- Staging for Band or DJ
- Choice of Hors D' Oeuvres for Tiers 2 and 3
- Coffee Service
- Champagne Toast
- Menu Tasting with our Chefs for up to four Guests for up to four Guests for Tiers 1 and 2
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**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

*USD***132***Per Guest*

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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 <i>**Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.</i>	
<b>Venue Fee</b>	\$1,000 to \$4,000
<b>Food and Beverage Minimum</b>	Based Upon Date and Event Space
<b>Reception Package Pricing</b>	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><b>Venue Fee</b> \$1,000 to \$4,000</div> <div><b>Food and Beverage Minimum</b> Based Upon Date and Event Space</div> <div><b>Reception Package Pricing</b> Beginning at \$61 per guest</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.

CHILLED SELECTIONS

Cherry Crostini | \$7.00 Per Piece  
Local Goat Cheese and Spiced Pinon

Crab Salad | \$7.00 Per Piece

- Crab Salad, Red Pepper, Cucumber Cup
- Canela Peach Relish Biscochito | \$7.00 Per Piece
- Seared Tuna and Wasabi | \$7.00 Per Piece
- Rice Cracker
- Gorgonzola Mousse | \$7.00 Per Piece
- Scarlet Grape Tart
- Spicy Chicken Bouchee | \$7.00 Per Piece
- Candied Green Chile
- Prosciutto | \$7.00 Per Piece
- Olive Pesto and Reggiano Crostini
- Chipotle Shrimp Salad Cup | \$7.00 Per Piece
- Caprese Skewer | \$7.00 Per Piece
- Balsamic Glaze

WARM SELECTIONS

- Vegetable Spring Roll | \$7.00 Per Piece
- Sweet and Sour Sauce
- Asparagus - Goat Cheese Quiche | \$7.00 Per Piece
- Pepper Chutney
- Baked Brie and Raspberry | \$7.00 Per Piece
- Green Chile Chicken Quesadilla | \$7.00 Per Piece
- Smoked Salmon | \$7.00 Per Piece
- Dill and Mozzarella Tart
- Chicken Sate | \$7.00 Per Piece
- Balsamic Glaze
- BBQ Brisket Cheddar Puff | \$7.00 Per Piece
- Pork Carnitas Taquitos | \$7.00 Per Piece
- Cilantro Crema
- Mole Beef Satay | \$7.00 Per Piece
- Petite Beef Wellington | \$7.00 Per Piece
- "Beyond Beef" Vegan Cheese Roll Up | \$7.00 Per Piece

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STATION ENHANCEMENTS

CRUDITÉS

- 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

ARTISANAL CHEESE SELECTION

- 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

Celery  
.....  
French Onion Warm Spinach-Artichoke  
.....  
**\$21** *Per Guest*

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  
.....

Cabrales  
.....  
Manchego  
.....  
Tomato Goat Cheese  
.....  
Olive Tapenade  
.....  
Focaccia  
.....  
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*



Queso Fresco

Salsa Verde

**\$35** *Per Guest*

DESIGNER SLIDERS 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*

FRITO PIE STATION

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*

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DESSERT ENHANCEMENTS

PETITE DESSERTS

Mousse

Truffles

Petit Fours

Chocolate Dipped Strawberries

NM DESSERT STATION

Dulce De Leche Cheesecake

Green Chile Apple Pie

Red Chile Chocolate Torte

Biscochitos

Gourmet Selection of Tarts

**\$20** *Per Guest*

HAAGEN-DAZS ICE CREAM

Warm Ibarra Chocolate-Chipotle Brownie Pudding

Sopapillas with Tamaya Honey

Vanilla Bean | Dutch Chocolate | Strawberry  
Cajeta, Abuelita Chocolate Sauce, Heidi's Raspberly Sauce, NM  
Grown Agave-Roasted Pecans, Whipped Cream, Sprinkles

**\$23** *Per Guest*

Mexican Wedding Cookies

Sopapillas with Honey

**\$21** *Per Guest*

S'MORES

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

**\$13** *Per Guest*

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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

CRUDITÉS

Celery

Carrots

Cucumber Mushrooms

Peppers

Broccoli

Edamame

Roasted Nuts

Flat Bread Crisps

Avocado-Lime Sour Cream

Rosemary-Ranch Dips

**\$21** *Per Guest*

## ARTISANAL CHEESE SELECTION

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

Grilled Peppers

Roasted Mushrooms

Dolmades

Prosciutto

Salami

Cabrales

Manchego

Tomato Goat Cheese

## 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*

## 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

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

Jalapeño Poppers

Onion Rings

Ketchup

Ranch

**\$28** *Per Guest*

FRITO PIE STATION

Individual Bags of Frito Chips

Cowboy Chili

Vegan Bolita Bean Chili

Tomato

Guacamole

Sour Cream

Cabbage Slaw

Jalapeño

Jack Cheese

Lime

Shredded Lettuce

**\$35** *Per Guest*

DESIGNER SLIDERS STATION

Beef-White Cheddar Burger

BBQ Pork Miniature Burgers

Mole Chicken

Lump Crab

Lemon Aioli

Caramelized Onions

Pickled Vegetables

Grain Mustard

Spicy Ketchup

**\$32** *Per Guest*

Onion
Jalapeños
Green Chile Cheddar
Cotija
Sour Cream
Roasted Tomato Salsa
Tomatillo Salsa
<b>\$27</b> <i>Per Guest</i>

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DESSERT ENHANCEMENTS

PETITE DESSERTS

Mousse
Truffles
Petit Fours
Chocolate Dipped Strawberries
<b>\$21</b> <i>Per Guest</i>

NM DESSERT STATION

Dulce De Leche Cheesecake
Green Chile Apple Pie
Red Chile Chocolate Torte
Biscochitos
Mexican Wedding Cookies
Churros
Sopapillas with Honey
<b>\$22</b> <i>Per Guest</i>

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

S'MORES

Marshmallows   Hershey Chocolate Bars   Graham Crackers <i>Fire Pit Fee Waived with Purchase of S'mores *Fire Pits- \$100</i>
<b>\$14</b> <i>Per Guest</i>

Sopapillas with Tamaya Honey

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~~\$24~~ *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

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Silver Rum

.....

Silver Tequila

.....

Gin

.....

Reposado Tequila

.....

Bourbon

.....

Scotch

.....

Brandy

.....

Uncle Nearest Tennessee Whiskey

.....

~~\$25~~ *First Hour/ Per Guest*

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*

**\$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

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

WINE SERVICE

- McBride Sisters | Pinot Grigio | \$55 Per Bottle  
Napa Valley, California
- McBride Sisters | Sauvignon Blanc | \$55 Per Bottle  
Napa Valley, California
- 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.
- 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.
- 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.
- Hess Collection | Chardonnay | \$62 Per Bottle  
Napa Valley, California
- 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