



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 **VGF**  
Cilantro Crema

Wild Mushroom Bisque **VGF**  
Chive Oil

Harvest Squash Soup **VGF**  
Toasted Pepitas

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

Crisp Greens **VGF**  
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

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

### 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*

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

### BRUNCH PACKAGES

#### Venue Fee

\$1,000 to \$4,000

#### Food and Beverage Minimum

Based Upon Date and Event Space

#### Reception Package Pricing

Beginning at \$61 per guest

## 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

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

### 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

.....  
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.

**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*

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

### 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  
 .....

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.

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

---

Jalapeño

---

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. \$200.00 Per 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*

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*

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.

---

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 VVegetarian