



HYATT REGENCY®

TAMAYA RESORT & SPA

Tamaya Weddings
Menu Packages

Photo: Maura Jane

Congratulations



At Hyatt Regency Tamaya Resort & Spa we want you to tell your love story and how it began. Starting with a gorgeous setting, an enticing menu and flawless, authentic service, each guest has an experience that will forever be remembered.

In honor of your upcoming celebration, Hyatt Regency Tamaya is proud to present our distinct and comprehensive wedding packages. We created these options to offer you choices and possibilities that combine an original flare for presentation with our stunning views to give you what no other location in New Mexico or the Southwest can offer. These will start off the conversation, and we can further customize your menu to represent you as a couple.

Venue Fee

Friday and Sunday- \$2,000++
Saturday - \$4,000++

Inclusions

- Venue Tables and Chairs
- Floor Length Linen and Napkins in traditional white or black
- Table Settings including House Centerpieces and Votives
- Dance Floor
- Staging for Band or DJ
- Choice of 3 Hors d' Oeuvres (for Tier 2 & 3)
- Coffee and Iced Tea Service
- Champagne Toast
- Menu Tasting with our Chefs for up to four Guests
- Complimentary Accommodations for the Wedding Couple on Night of Wedding
- Experienced Event Team to Assist with Venue Specifications

Venue Option

Sunrise Amphitheatre

This beautiful ceremony site is set in a flagstone and grass amphitheater, offering a magnificent backdrop of the Sandia Mountains and the Rio Grande Bosque.

Tamaya Ballroom

Choose the ballroom to host events from fun to formal, or divide the space to accommodate both your ceremony and reception. The adjoining pre-function space leads to a veranda and views of the incredible grounds, making it ideal for cocktails and hors d'oeuvres prior to your grand celebration.
(pictured on last page)

Events up to 500 in guest count
with a dance floor.



Venue Option



Cottonwood Pavilion and Gazebo

The Cottonwood Pavilion at Tamaya is the perfect setting for beautiful wedding ceremonies and receptions. With views of the Sandia Mountains and the Rio Grande Bosque, the Pavilion is an exquisite and secluded venue located in the heart of the Bosque along the shores of the iconic Rio Grande River. Cottonwoods Pavilion (pictured on last page)

Events up to 350 in guest count with a dance floor.

Venue Option

Hummingbird Garden

Enjoy the breathtaking landscape of The House of Hummingbird. This outdoor tented ballroom replicates an adobe Pueblo ruin and offers views of the Sandia Mountains and the sacred Tuyuna Mesa.

Events up to 250 in guest count with a dance floor.

Oxbow Pool

Located next to the House of the Hummingbird with close up views of the Tuyuna Mesa, Oxbow Pool is the perfect setting for a pre-dinner or post-wedding reception.
(pictured on last page)



Plated Menu Option – Tier 1



Soup | Salad (choice of soup or salad)

Tortilla Soup | Cilantro Crema
Wild Mushroom Bisque | Chive Oil
Harvest Squash Soup | Toasted Pepitas

Romaine | Tomato | Corn | Reggiano
Cumin Dusted Croutons | Ancho Caesar

Crisp Greens | Cucumber | Roasted Tomato | Feta
Candied Walnuts | Champagne Vinaigrette

Entrees (choice of one)

Herb Roasted Chicken Breast | Balsamic Fig Pan Jus
Roasted Red Pepper and Parmesan Polenta | Market Vegetables

Char Grilled Native Sirloin Steak | Sherry Demi-Glace
Horseradish Smashed Golden Potatoes | Market Vegetables

Orange Peel Chicken Breast | Tomato Chutney
Basil Gnocchi | Market Vegetables

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

\$72 Per Guest

All Food and Beverage prices are subject to 24% service charge and 6.375% sales tax

Plated Menu Options – Tier 2

Soup | Salad (choice of soup or salad)

Plum Tomato Basil Soup | Reggiano Ficelle

White Bean and Fennel Stew | Truffle Oil

Roasted Calabacitas and Garlic Bisque | Blue Corn Scone

Iceberg Wedge | Tomato | Scallions | Heirloom Carrots | Bacon

Gorgonzola | Dill Ranch

Arcadian Greens | Raspberries | Roasted Peaches | Flower Petals

Goat Cheese | Candied Pecans | White Balsamic Vinaigrette

Macho Salad | Chopped Lettuce | Tomato | Dates | Sweet Corn

Slivered Almonds | Scallions | Goat Cheese

Corn Bread Croutons | Tarragon Dressing

Entrees (choice of 2)

Grilled Beef Filet | Taos Lightening Mushroom Sauce

Buttermilk Whipped Golden Potatoes | Market Vegetables

Smoked Native Sirloin Steak | Green Chile Demi

Sweet Corn-Cojita Roasted Potatoes | Market Vegetables

Herb Rubbed Chicken Breast | Roasted Red Pepper Chutney

Saffron Risotto | Market Vegetables

Sel de Soleil Dusted Chicken Breast | Cognac Demi Glace

Parmesan-Foraged Mushroom Polenta | Market Vegetables

Basil Seared Salmon Filet | Meyer Lemon Cream

Caramelized Shallot-Chive Pasta | Market Vegetables

(Vegetarian Option Provided as Third Option)

\$89 Per Guest

All Food and Beverage prices are subject to
24% service charge and 6.375% sales tax



Photo: Brandon Harwell

Buffet Menu Options – Tier 3

Option 1

Spinach | Arugula | Radish
 Mushrooms | Roasted Tomato
 Pecorino Cabernet and Lemon
 Dijon Dressings

Peach | Citrus | Strawberry
 Mozzarella | EVOO | Herbs

Grilled NM Beef | Cabernet Sauce
 Mushrooms | Artichokes

Pan Roasted Chicken
 Breast | Balsamic Reduction
 Sour Cherries

Lemon Zest Salmon
 Oregano-Sweet Pea Emulsion

Cheese Tortellini | Porcini Crème
 Reggiano

Herb Blended Rice
 Market Vegetables

\$96 Per Guest

Option 2

Arugula | Butter Lettuce
 Raspberries | Jicama | Mandarins
 Cucumber | Red Onion | Spiced Pecans
 Avocado Lime Vinaigrette
 Cabernet Dressing
 Rolls | Butter

Tucumcari Cheeses
 Green Chile Cheddar | Tomato Basil
 Chimayo Jack | Mountain Feta
 Gourmet Stuffed Olives | Dates
 Grapes | Raisins on the Vine
 NM Pistachios and Pecans
 Rice and Flat Bread Crackers

*Carved to Order
 *Lavender Beef Strip Loin
 *Chipotle Rubbed Chicken Breast
 Mole | Creamy Horseradish
 Grain Mustard Cranberry Sauce
 Corn Compote
 (Requires carvers at \$175.00 ea)

Shrimp Alfredo Rigatoni | Crispy
 Capers Wild Rice-Ancient Grains
 Pilaf | Market Vegetables

\$96 Per Guest

Option 3

Western Chopped Salad
 Cucumber | Tomato | Jicama
 Black Beans | Sweet Corn Queso
 Fresco
 Chipotle Ranch | Honey Dijon
 Cilantro-Lime Vinaigrette

Citrus | Red Onion | Palm Heart
 Corn | Micro Greens

Piloncillo Canela Seared Chicken
 Breast
 Green Chile Demi
 Blistered Heirloom Tomatoes
 Pineapple

NM Beef Mole
 Tomatillo- Black Bean Salsa

Seared Salmon Vera Cruz

Corn Ravioli | Tequila Lime Sauce
 Grilled Vegetable Relish
 Achiote Rice | Green Olives
 Cilantro
 Three Sisters Vegetables

\$96 Per Guest

Station Menu Options – Tier 4

Option 1

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

Gourmet Sliders
 Beef Burger | Locally Crafted White Cheddar
 Vegetarian Black Bean Patty | Guacamole
 Teriyaki Pulled Pork | Hawaiian Roll
 Cilantro Mayonnaise | Whole Grain Mustard | Spicy Chile Ketchup

Warm House Made Potato Chips:
 Parmesan Truffle | Smoked Sea Salt

Tamales and Tacos
 Red Chile Pork | Green Chile Chicken Tamales
 Gringo Beef | Mole Chicken | Bolita Beans | Spanish Rice
 Flour and Corn Tortillas
 Guacamole | Lettuce | Mango Pico de Gallo | Salsa Verde | Cotija
 Limes | Jalapenos | Red Chile Crema

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

Western Chopped Salad | Ancho Ranch, Margarita | Lemon Dijon Dressings

Mexican Wedding Cookies, Biscochitos
 Coffee, Tea

\$115 Per Guest

Option 2

Tomato Basil Soup | Golden Squash Bisque
 Miniature Grilled Cheese Sandwiches:
 Extra Sharp Cheddar with Fig Preserves on Multi Grain
 Green Chile Jack with Tomato Jam Quesadilla

Antipasto Station
 Stuffed Olives | Marinated Artichokes | Grilled Sweet Peppers | Roasted
 Mushrooms | Dolmades | Prosciutto | Salami | Cabrales | Manchego
 Tomato Goat Cheese | Olive Tapenade | Garlic Herb Oil
 Focaccia | Flatbread Crackers

Carved To Order
 Honey Glazed Ham | Peppercorn Crusted Prime Rib
 Port Mushroom Sauce | Creamy Horseradish | Green Tomato Chutney
 Buttermilk Biscuits

Garden Salad | Buttermilk Ranch and Cabernet Dressing
 Kale Crunch Slaw

Mac and Cheese Bar
 Campanelle Tossed with Aged Cheddar Sauce
 Customize with Your Choice of Herb Bread Crumbs | Spring
 Peas | Bacon | Diced Tomatoes | Wild Mushrooms | Caramelized
 Onion | Green Onion | Shredded Cheddar | Manchego | Cotija

Three Cheese Tortellini | Garden Vegetable Pesto
 Baked Sausage Peperonata

Mexican Wedding Cookies | Biscochitos
 Coffee, Tea

\$115 per Guest

All Food and Beverage prices are subject to 24%
 service charge and 6.375% sales tax

Hors d'Oeuvres

Chilled

Cherry Crostini | Local Goat Cheese | Spiced Pinons
 Spicy Chicken Bouchee | Candied Green Chile
 Tarragon Crab Salad | Citrus | Cucumber Crisp
 Prosciutto | Olive Pesto | Reggiano Crostini
 Chipotle Shrimp Salad Cup
 Canela Peach Relish Biscochito
 Seared Tuna and Wasabi | Rice Cracker
 Caprese Skewer | Balsamic Glaze
 Gorgonzola Mousse and Scarlet Grape Tart

\$6.50 each

Warm

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

\$6.50 each

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Enhancements

Crudités

Celery | Carrots | Cucumber
Mushrooms | Peppers | Broccoli
Asparagus | Edamame | Roasted
Nuts | Flat Bread Crisps
Avocado Lime Sour Cream
Rosemary-Ranch Dips
\$19.00 Per Guest

Artisanal Cheese Selection

Handcrafted Local and International
Cheese
Tucumcari: Green Chile Cheddar
Asadero | Tomato Basil
Coonridge: Southwest Spiced Goat
Cheese | Brie | Cambozola | Sage
Derby | Baguettes | Crackers
Flat Bread | Tamaya Honey | Fruit
Preserves | Toasted Walnuts
\$26.00 Per Guest

Charred Salsa and Tortilla Chips

\$10.00 Per Guest

Guacamole and Tortilla Chips

\$13.00 Per Guest

Chips and Queso

\$13.00 Per Guest

Dips and More....

Traditional Hummus | French Onion
Warm Spinach-Artichoke | Pita Chips
Rice Crackers | House Made Potato
Chips | Carrots | Sweet Peppers | Celery
\$19.00 Per Guest

Antipasto Station

Stuffed Olives | Marinated Artichokes
Grilled Sweet Peppers | Roasted
Mushrooms | Dolmades | Prosciutto
Salami | Cabrales | Manchego | Tomato
Goat Cheese | Olive Tapenade | Garlic
Herb Oil | Focaccia | Flatbread Crackers
\$32.00 Per guest

Tacos Station

Spiced Native Beef | Gringo
Chicken | Chipotle Shrimp | Bolita
Beans | Crisp Taco Shells | Tortilla Chips
Sour Cream | Guacamole | Pico De Gallo
Roasted Tomato Salsa | Tomatillo Salsa
Cabbage Slaw | Shredded Lettuce | Lime
Jalapeño | Queso Fresco | Jack Cheese
\$32.00 Per Guest

Sports Bar

Selection of Smokin' Hot | Honey-BBQ
and Garlic-Ginger Chicken Wings
Mozzarella Stick | Jalapeno Poppers
Onion Rings | Ketchup | Ranch
\$26.00 Per Guest

Designer Miniature Burgers Station

Mole Chicken | Caramelized
Sweet Onions
Beef Burger | Locally Crafted
White Cheddar
Lump Crab on Sweet Roll
BBQ Pulled Pork
Lemon Aioli | Whole Grain
Mustard | Spicy Chile Ketchup
Giardiniera
\$29.00 Per Guest

Frito Pie Station

Individual Bags of Frito
Chips | Classic Cowboy Chili
Vegan Bolita Bean
Chili | Tomato | Onion |
Jalapeños | Green Chile
Cheddar | Cotija
Sour Cream | Salsa Rojo Y Verde
\$25.00 Per Guest

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Enhancements



Petite Desserts

Gourmet Selection of Tarts | Mousse | Truffles
 Petit Fours | Chocolate Dipped Strawberries
 \$19.00 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
 \$20.00 Per Guest

Ice Cream

Haagen-Dazs Ice Cream Vanilla Bean
 Dutch Chocolate | Strawberry

Cajeta | Abuelita Chocolate Sauce | Heidi's Raspberry
 Sauce | NM Grown-Agave Roasted Pecans | Whipped
 Cream | Sprinkles

Warm Ibarra Chocolate-Chipotle Brownie
 Pudding | Sopapillas with "Tamaya"
 Honey | Biscochitos
 \$22.00 Per Guest

S' Mores

Marshmallows | Hershey Chocolate Bars
 Graham Crackers
 \$12.00 Per Guest
 (fire pit fee waived with purchase of S'mores)
 *Fire Pits- \$100

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 service charge and 6.375% sales tax

Bar

Signature Brands

First Hour	\$21.00
Second Hour	\$14.00
Each Additional Hour	\$12.00

Per Drink Pricing:

Signature Cocktails	\$12.00
Domestic Beer	\$7.00
Premium and Imported Beer	\$7.50
Canvas Wine Champangne	\$11.00
Mineral Water Juices Soft Drinks	\$6.00
Cordials	\$13.00

Top Tier Brands

First Hour	\$23.00
Second Hour	\$15.00
Each Additional Hour	\$13.00

Per Drink Pricing:

Top Tier Cocktails	\$14.00
Domestic Beer	\$7.00
Premium and Imported Beer	\$7.50
Premium Wine Champangne	\$12.00
Mineral Water Juices Soft Drinks	\$6.00
Cordials	\$13.00

Wine Service

Canvas by Michael Mondavi	\$42.00 per bottle
Josh Cellars	\$50.00 per bottle
Rodney Strong	\$56.00 per bottle

Bartender Fee: \$175
 1 per 100 guests

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Extras



Horse and Carriage

Just like in a fairytale our horse drawn carriage is available to add romance and whimsy to your big day. Arrive at your ceremony in style or depart the ceremony for the first time as newlyweds as you meander through the Bosque where your photographer will capture timeless memories.

\$500.00 for ceremony drop-off and 20 minutes of photos by your photographer

Tamaya Mist Spa and Salon

Salon Services

Bridal Hair Styling | \$100
Bridal Makeup Application | \$100
Bridal Party Style | Up-do | \$75
Bridal Party Makeup Application | \$70
Flower Girl Hair Styling (10 and under) | \$35
Hair Extension Placement | \$40
Lash Add-On | \$20
Tamaya Signature Mani and Pedi | \$120
Gel Add-On | \$20
French Add-On | \$10
*Trial run of bridal hair styling and bridal makeup
– 50% off above pricing*

Spa Services

Tamaya Signature Massage 50 | 80 Minutes \$130 | 185
Ultimate Zen 110 Minutes | \$275
HydraFacial Express 30 | 50 | 80 Minutes \$149 | \$225 | \$295

Packages

HydraFacial Express 30 Minutes | Series of 3 | \$395
(includes complimentary Lip Renewal Treatment with each Facial)
Couples Romance Ritual 110 Minutes | \$550

*Discounts available based on party size, please check with Spa Coordinator
Pricing does not include 18% service Charge or NM State Tax



Vendors



Wedding Coordinators

Just Lovely Events
(505) 835-0011

Found Hearts
(505) 933-6254

Black Bow Events
(505) 328-0900

Photography

Blue Rose Photography
(505) 266-5292
blurosestudios.com

Kayla Kitts Photography
kaylakittsphotography.com

Maura Jane
(505) 310-5385
maurajanephotography.com

Emily Joanne
(505) 369-9077
emilyjoanne.com

Kevin 's Photography
(505) 345-6322
kevinsphotography.net

Officiant

Amor Ceremonies
(505) 453-8602

De Novo Pastoral Services
D.Paul Martinez
(505) 400-1619

Music

Dream Factory
(505) 507-2795

Complete Music
Justin Johnson
(505) 275-7800

Cutmaster Music
(505) 269-5585

Soulstice
(505) 986-5882
soulsticesantafe.com

Giovanni String Quartet
(505) 615-8680

Full Service Décor

Black Swan Events
(505) 263-6519
Joann Baldwin
yourblackswanevent.com

Simply Décor and Events
(505) 463-2998

Cake

Simply Sweet by Darci
Darci Rochau
(505) 922-5560

The Cake Boutique
(505) 883-1170

Cake Fetish
(505) 883-0670



Photo: Maura Jane

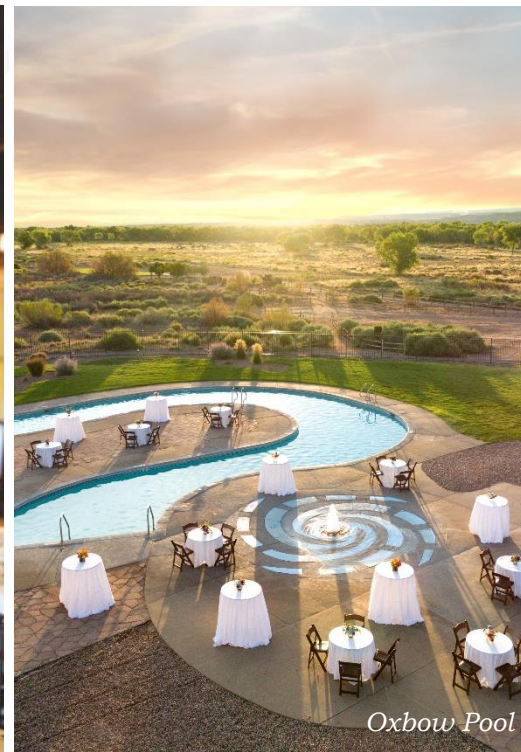


Tamaya Ballroom



Cottonwood Pavilion

Photo: Emily Joanne



Oxbow Pool



Photo: Alicia Lucia



Photo: Moon and Midnight