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LA POSADA DE SANTA FE

TRIBUTE PORTFOLIO

WEDDING MENU

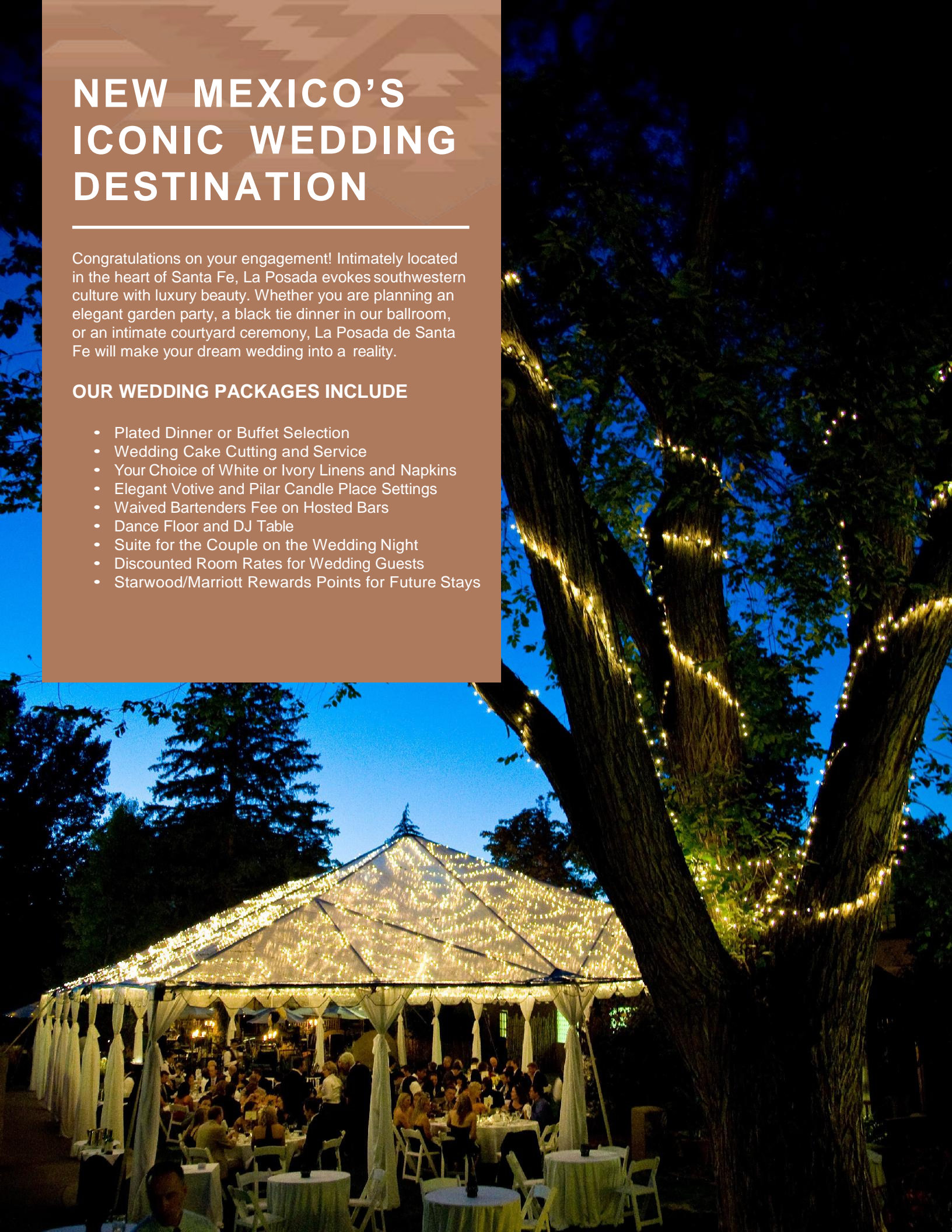
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NEW MEXICO'S ICONIC WEDDING DESTINATION

Congratulations on your engagement! Intimately located in the heart of Santa Fe, La Posada evokes southwestern culture with luxury beauty. Whether you are planning an elegant garden party, a black tie dinner in our ballroom, or an intimate courtyard ceremony, La Posada de Santa Fe will make your dream wedding into a reality.

OUR WEDDING PACKAGES INCLUDE

- Plated Dinner or Buffet Selection
- Wedding Cake Cutting and Service
- Your Choice of White or Ivory Linens and Napkins
- Elegant Votive and Pilar Candle Place Settings
- Waived Bartenders Fee on Hosted Bars
- Dance Floor and DJ Table
- Suite for the Couple on the Wedding Night
- Discounted Room Rates for Wedding Guests
- Starwood/Marriott Rewards Points for Future Stays





WEDDING PACKAGES

TURQUOISE PACKAGE | 75

- Choice of Four Passed Hors D'oeuvre
- Three Course Plated Dinner
- Choice of Starter
- Choice of Two Entrées

PINON BUFFET PACKAGE | 81

- Choice of Four Passed Hors D'oeuvre
- Choice of Buffet Dinner

ENCHANTED PACKAGE | 98

- Choice of Reception Display
- Choice of Six Passed Hors D'oeuvre
- Four Course Plated Dinner
- Choice of Starter
- Choice of Two Entrées
- Choice of Intermezzo

PASSED HORS D'OEUVRE SELECTION

Caprese Skewers

Chicken Satay, Chipotle Peanut Sauce

Black Bean Hummus, Crispy Pita Chip, Pickles Red Onion

Stuffed Mushrooms Florentine

Mini Beef Tostadas

Mini Chicken Quesadillas

Navajo Fry Bread, Pumpkin Seed Cream, Avocado Salsa

Chorizo Sausage and Green Olives in Puff Pastry, Chipotle Cream

Smoked Salmon Rolls and Cream Cheese on Cucumber

Baked Raspberry and Brie in a Puff Pastry

Spinach and Feta Phyllo Triangles

Crispy Vegetables Spring Rill, Mesquite Honey Mustard

Bruschetta with Tomato, Basil and Extra Virgin Olive Oil

Pear, Gorgonzola, and Thyme Tartlet

Mexican Shrimp Cocktail (Shrimp In Spicy Gazpacho)

| Add 3

Roast Tenderloin of Beef on Sourdough Crostini, Pepper Relish

| Add 3

Herb and Garlic Shrimp Skewer, Sweet & Hot Mustard Sauce

| Add 3

Achitote Lamb Chops Cilantro Chimichurri (cannot be passed)

| Add 5

Santa Fe Tuna Poke On Wonton Chip

| Add 3

Southwestern Crab Cake

| Add 3

RECEPTION DISPLAYS

(ENCHANTED PACKAGE SELECT TWO)

ARTISANAL CHEESE DISPLAY | 16

An Assortment of Domestic and Imported Cheeses
Whole Grain and Water Crackers, Sliced Baguettes
Mustard and Seasonal Berries and Fruit

ANTIPASTO TABLE | 16

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola
Marinated and Grilled Vegetables
Olives, Mushrooms, Roasted Tomatoes, Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

DESSERT | 16

Chef's Selection of Seasonally Inspired Desserts
Add Sopapillas & Honey | 3

GRILLED & FRESH VEGETABLE CRUDITÉ | 12

Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

FIESTA STATION | 16

Mini Beef Tostadas and Mini Chicken Quesadillas
Crisp Tortilla Strips, Salsa Roja and Pico De Gallo
Guacamole, Chile Con Queso

ACTION STATION ENHANCEMENTS

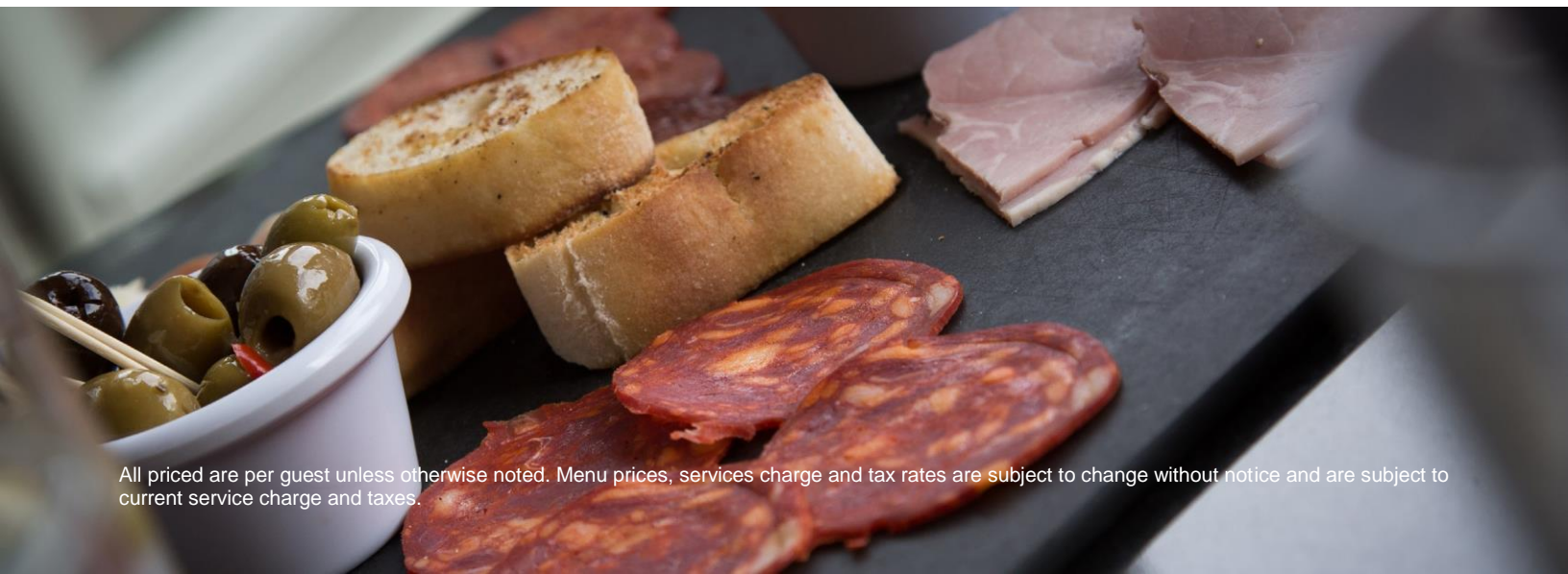
EACH ACTION STATION REQUIRES \$150 CHEF ATTENDANT PER 100 GUESTS

FAJITAS | 21

Steak, Chicken and Vegetarian
Corn Or Flour Tortillas
Sour, Guacamole, House Made Salsa, Grated Cheese,
Pico De Gallo
Add Shrimp | 10

CUSTOM PASTA CREATIONS | 18

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized Onions, Kalamata Olives,
Baby Spinach, Roasted Mushroom and Garlic Confit
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Herb Cream and Pesto
Extra Virgin Olive Oil
Focaccia, Roasted Garlic and Cheese Bread
Add Sweet Italian Sausage | 3
Add Sliced Grilled Chicken | 3
Add Shrimp | 10



All priced are per guest unless otherwise noted. Menu prices, services charge and tax rates are subject to change without notice and are subject to current service charge and taxes.

STARTERS

SELECT ONE

CHIPOTLE TOMATO SOUP

TORTILLA SOUP

FIELD OF GREENS

Orange Segments, Jicama, Pecans, Cilantro Vinaigrette

FIELD OF GREENS

Tomato Cucumber, Piquillo Pepper Vinaigrette

TOMATO & FRESH MOZZARELLA SALAD

Extra Virgin Olive Oil, Black Pepper, Sea Salt, Balsamic Reduction, Fresh Basil

TRADITIONAL CAESAR

Romaine, Herb Garlic Croutons, Parmesan

ACHIOTE SHRIMP | ADD 5

Field Greens, Grapefruit Salsa

INTERMEZZO

ENCHANTED PACKAGE SELECT ONE; OTHER PACKAGES | ADD 6

LEMON SORBET

RASPBERRY SORBET

ENTRÉE SELECTION

FAJITAS

Beef, Chicken or Vegetable, Cilantro Rice, Refried Beans

BEEF SHORT RIBS

Red Wine Sauce, Chorizo Potatoes, Cumin Glazed Carrots

ACHIOTE RUBBED BEEF TENDERLOIN

Cheese Enchiladas, Cilantro Rice, Black Beans

CILANTRO & CHILE CRUSTED SALMON

Wild Rice, Chef's Choice Vegetables

CHIPOTLES RUBBED PORK TENDERLOIN

Cornbread Stuffing, Roasted Root Vegetables

CHORIZO & CHEESE STUFFED CHICKEN BREAST

Black Beans, Cilantro Rice

GRILLED TENDERLOIN

Shrimp, Chicken Apple Sausage, Herbed Potato Soufflé

FILET MIGNON & POACHED LOBSTER TAIL | ADD 15

Red Wine Demi, Potato Soufflé, Asparagus

PAN SEARED SCALLOPS | ADD 15

Creamy Polenta, Wilted Baby Kale

SWEET POTATO POLENTA

Three Sisters

CHEESE ENCHILADAS (V)

Red Chile, Cilantro Rice, Refried Beans

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BUFFET SELECTION

NUEVO MEXICO

CHOICE OF SOUP

Tortilla Soup, Chipotle Tomato Soup, or Posole

CHOICE OF SALAD

Classic Caesar, Chopped, or Garden

FAJITAS

Chicken, Beef, Grilled Vegetables served with Sour Cream, Guacamole, Housemade Salsa, Pico de Gallo
Add Shrimp | 5

CHEESE ENCHILADAS

CHOICE OF BEANS

Black or Pinto

CALABACITAS & SPANISH RICE

CHIPS & DIP

Guacamole, Chile Con Queso, House Made Salsa

DESSERT

Churros, Flan, Biscochitos

ITALIANO

CHOICE OF SOUP

Minestrone, Spicy Tomato, Truffle White Bean and Kale

CHOICE OF SALAD

Classic Caesar, Caprese or Spinach with Roasted Pecans, Pears, Gorgonzola

ANTIPASTA

Grilled Vegetables, Cured Meats, Crudit 

BAKED RIGATONI

Herb Roasted Potatoes and Grilled Vegetables

PASTA STATION

Penne and Cheese Ravioli, Spinach, Caramelized Onions, Olives, Confit Garlic, Parmesan, Roasted Tomatoes, Artichokes, Mushrooms, Asparagus, White and Red Sauce

CHICKEN PARMESAN

GRILLED SALMON PUTTANESCA

DESSERT

Tiramisu, Cheesecake and Vanilla Custard

BEVERAGES

One bar required for every 100 guests with a bartender fee of \$150 per bar. New Mexico state law states that liquor cannot be distributed before 11am on Sundays.

BRANDS	FAVORITE	APPRECIATED	EXTRAORDINARY
SPIRITS	Dewar's, Svedka, Seagram's 7, Tanqueray, Jim Beam, Bacardi, E&J, El Jimador, Triple Sec, Dry and Sweet Vermouth	Chivas Regal, Tito's, Bulleit Rye, Bombay Sapphire, Maker's Mark, Appleton Estates, Courvoisier V.S., Herradura Silver, Cointreau, Dry & Sweet Vermouth, Amaretto DiSarrono, Bailey's Irish Cream, Kahlua	Glenlivet 12 Year, Grey Goose, Crown Royal, Hendrick's, Woodford Reserve, Mount Gay Eclipse, Courvoisier V.S., Xicaru Silver Mezcal, Grand Marnier, Dry & Sweet Vermouth, Amaretto DiSarrono, Bailey's Irish Cream, Kahlua
WINE	Proverb Cabernet Sauvignon and Chardonnay	Storypoint Cabernet Sauvignon and Chardonnay	Storypoint, Cabernet Sauvignon and Chardonnay
BEER	Coors Light, Negra Modelo Corona Extra, St. Pauli Girl N.A		

HOSTED BAR | PER DRINK

	FAVORITE	APPRECIATED	EXTRAORDINARY
Mixed Drinks	\$10	\$12	\$14
Imported Beer	\$7	\$7	\$7
Domestic Beer	\$6	\$6	\$6
Wine by the Glass	\$12	\$14	\$14
Water	\$3.50	\$3.50	\$3.50
Soft Drinks	\$3.50	\$3.50	\$3.50

CASH BAR | PER DRINK

	FAVORITE	APPRECIATED	EXTRAORDINARY
Mixed Drinks	\$12	\$13	\$15
Imported Beer	\$8	\$8	\$8
Domestic Beer	\$7	\$7	\$7
Wine by the Glass	\$13	\$15	\$15
Water	\$4	\$4	\$4
Soft Drinks	\$4	\$4	\$4

MARGARITAS | PER GALLON

Sauza Gold Margaritas	\$110
Pomegranate	\$120
Silver Coin	\$130
Prickly Pear	\$140
Grand Gold	\$160

SANGRIA | PER GALLON

Traditional	\$70
White Peach Sangria	\$75

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CELEBRATION BRUNCH | 65

CHEF FEE | \$150

Orange and Grapefruit Juice

Hand Cut Seasonal Melons and Berries

Freshly Baked Morning Pastries, Sliced Artisan Bread, Trio of House made Fruit Preserves and Butter

Farm Fresh Egg Omelets Station with Cheddar and Gruyere Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa

Assorted Mini Bagels with Low-Fat and Regular Cream Cheese, Smoked Salmon

Grilled Vegetables

Farm Fresh Scrambled Eggs

CHOICE OF Buttermilk Pancakes or Cinnamon French toast with Maple Syrup

CHOICE OF TWO: Hardwood Smoked Bacon, Country Sausage Links, Turkey Sausage, Grilled Ham

Oven Roasted Breakfast Potatoes with Fresh Herbs

THE ULTIMATE BLOODY MARY BAR

\$15 PER DRINK WITH \$150 BEVERAGE MINIMUM

SPIRITS

Absolut and Tito's Handmade

Premium Vodka Available for Additional Charge

SEASONINGS

Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

SALAD

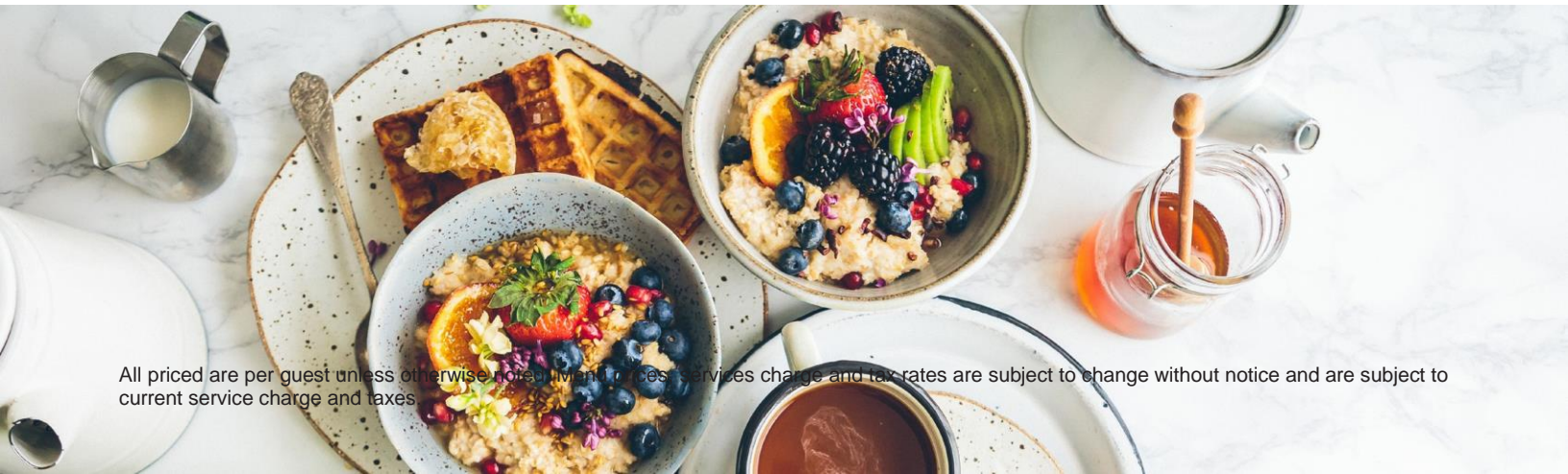
Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Pepperoncini's, Marinated Artichoke Hearts, Marinated Pearl Onions

FLAVORS

Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

PROTEINS

Bacon, Cooked Shrimp, Beef Jerky



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PLATED REHEARSAL DINNERS | 65

Three course dinner includes choice of starter, two entrées, and dessert, as well as Chef's choice of seasonal vegetables.

FIRST COURSE

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Bleu Cheese Crumbles, Herb

SPICY TOMATO BISQUE

Parmesan Cheese, Basil Oil GF

GREEN CHILE STEW

Diced Pork, Potatoes, Green Chile GF Vinaigrette

VEGETARIAN TORTILLA SOUP

Tomatoes, Onions, Garlic, Corn Tortilla, Red Chile, Pico De Gallo GF

POSOLE

Hominy, Pork, Red Chile, Radishes, Onions, Oregano GF

MAIN COURSE

CRISP SKIN WING TIP CHICKEN BREAST

Parmesan Polenta, Creamy Leeks

ROASTED RACK OF LAMB | ADD 15

Green Chile Scalloped Potatoes, Garlic Demi-Glace

BRAISED SHORT RIBS

Chorizo Potatoes, Red Wine Sauce, Cumin Glazed Carrots

CILANTRO & CHILE CRUSTED SALMON

Green Chile, Wild Rice

ACHIOTE RUBBED FILET

Cheese Enchiladas, Black Bean Cilantro Rice

FILET MIGNON, HERB ROASTED SHRIMP | ADD 15

Potato Dauphinoise, Herb Butter

SEARED PORK TENDERLOIN

Apple Cider Mustard Jus

FINAL COURSE

NaNa Chocolate Mousse, Cinnamon Tortilla

Tiramisu, Espresso Soaked Lady Fingers, Cocoa, Mascarpone Frosting

Vanilla Flan, Grande Marnier Oranges

Homemade Shortcake, Fresh Berries, Whipped Sweet Cream

Flourless Chocolate Cake, Berries

Carrot Cake, Cream Cheese

Cheesecake, Fresh Fruit Compote

Margarita Pie, Lime, Strawberries

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BUFFET REHEARSAL DINNERS | 65

YESTERDAYS SOUP

ASSORTED ARTISANAL ROLLS & SWEET CREAMERY BUTTER

CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCHES

CHOICE OF TWO SALADS OR SOUP

Crisp Caesar Salad

Baby Spinach Salad

Baby Field Greens Salad

Posole

Spicy Tomato Soup

Green Chile Port Stew

CHOICE OF TWO ENTRÉES

Cheese Ravioli

Roasted Chicken Marsala

Cheese Enchiladas

Grilled Anchoite Chicken

Pan Seared Chicken Breast

Grilled Salmon Puttanesca

Baked Penne

Char-Grilled Marinated Skirt Steak Chimichurri

Chile-Rubbed Slow Roasted Pork Loin

CHOICE OF TWO DESSERTS

Tres Leches

Flan

Carrot Cake

Cheesecake

Bourbon Chocolate Bread Pudding

Homemade Shortcake

Key Lime Pie



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VENDOR MEALS

All vendor meals can choose any entrée for 20% off the meal price per package.

CHILDREN'S MEALS

CHILDREN AGES 12 AND UNDER
\$15 PER CHILD

**GRILLED KIDS HAMBURGER,
FRENCH FRIES**

MAC 'N CHEESE

CHICKEN FINGERS, FRENCH FRIES

BEAN AND CHEESE BURRITO

All served with a seasonal fruit cup.

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FREQUENTLY ASKED QUESTIONS

Will we get a room on our wedding night?

Yes, it would be our pleasure to give you one night in a King Suite on the evening of your wedding with the purchase of a wedding package.

Are room blocks available for my guests at a discounted rate?

Yes. Discounts do apply based on hotel availability.

How do my guest reserve a room?

They may call reservations at 1-855-210-7210. The rooms would be reserved under a wedding block which contains the bride and groom's last names.

What will be the parking charges for my guests?

Parking for overnight guests is \$10 Valet Parking, although, parking for Reception attendees not staying overnights will be charged a parking rate of \$5.

Can I bring my own decorations?

Yes, our guests are more than welcome to create their atmosphere based on their own personal tastes.

Do you provide Audiovisual Equipment?

Yes, Alliance Audio Visual is our in-house audiovisual company.

How many entrées can I choose?

You may choose 2 entrée plus a vegetarian. The final number of each is due 7 days prior to the wedding event.

What is the payment policy?

- Upon the signing of the contract 30% of the food and beverage minimum is due.
- 90 days prior to your event, 70% of the food and beverage minimum is due.
- 3 days prior to your event, 100% of all estimated expenses are due.

Do I need to hire a Wedding Planner?

To insure a flawless event, you will find it essential to hire a Professional Wedding Planner to assist you with your wedding planning, rehearsal and reception. While our experienced Event Sales Managers are experts in planning every aspect of your food and beverage, room arrangements, and hotel details, Professional Wedding Planner will oversee all the details of your wedding.

Can we bring our own alcohol?

With the exception of the Wedding Cake, no food and beverage from outside sources can be brought in. The hotel provides food prepared by our Longtime Award Winning Chef. The La Posada de Santa Fe is the only licensed authority to sell and serve any and all alcohol.

How long do I have the room?

Events are typically five hours in length; however, all events must end by 12:00am midnight.

Can I taste my menu?

A complimentary tasting for up to 4 attendee is offered for wedding booked with an event minimum of food \$4000. This should be scheduled about 3 months prior to your wedding.

Would I be able to provide outside vendors?

We are happy to accept any vendors most valuable to your wedding, however, they must be licensed and shall maintain insurance including liability and property damage.

After my Wedding is booked, what is next?

Our Event Sales Manager will be in touch in touch with you in the next few weeks or months to begin firming up your menu and other specific details for your big day.