

 **COLD HORS D'OEUVRES** 

Must be ordered in quantities of 50

Cocktail shrimp served on crispy tortilla, topped with spicy cocktail sauce
\$6 each

Roasted beef tenderloin on toasted French bread with roasted shallot and fresh herb
mayonnaise
\$8 each

Avocado and rock-shrimp shooters
\$6 each

Seared ahi tuna on crispy brioche with wasabi mayonnaise and pickled ginger
\$7 each

Smoked salmon on toasted brioche with lemon-dill cream
\$6 each

Shrimp Diablo, served on crispy tortilla, topped with cocktail sauce
\$6 each

Tuna tartare spoon service
\$7 each

Salmon ceviche shooters
\$5 each

Seared pork tenderloin on croustade with pineapple-papaya salsa
\$4 each

Smoked chicken breast served on toasted French bread with mango-avocado salsa
\$5 each

Serrano ham–wrapped asparagus with melon
\$5 each

Bruschetta with chopped Roma tomatoes, garlic, fresh basil and fresh mozzarella cheese
\$4 each

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 **COLD HORS D'OEUVRES** 
continued

Crostini topped with sun-dried tomatoes, feta cheese, Kalamata olives and caramelized onions
\$4 each

Cucumber gazpacho shooters
\$4 each

Pita bread topped with a mixture of capers, feta cheese, roasted eggplant and roasted peppers
\$4 each

Santa Fe pinwheels with roasted red pepper, Spanish goat cheese and basil pesto
\$4 each

 **HOT HORS D'OEUVRES** 
Must be ordered in quantities of 50

Beef tenderloin skewer with garlic-mustard glaze
\$8 each

Char-grilled baby lamb chops with béarnaise sauce
\$8 each

Coconut shrimp with piña colada sauce
\$6 each

Grilled shrimp skewers with ponzu sauce
\$6 each

Dungeness crab cakes with a spicy rémoulade
\$6 each

Chicken breast skewer with mango-habanero glaze
\$5 each

Grilled Portabella mushroom with Roma tomato, roasted red pepper, and Monterey Jack and goat cheese in a flaky puff pastry
\$7 each

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 **HOT HORS D'OEUVRES** 
continued

Pear and Brie cheese baked in phyllo
\$5 each

Seafood-stuffed mushroom cap
\$5 each

Smoked-chicken quesadilla with chipotle sour cream
\$5 each

Shrimp spring roll with plum sauce
\$6 each

Cashew Chicken Spring Roll
\$5 each

Shrimp Jammers, filled with cream cheese, jalapeno and shrimp
\$5 each

Fig and mascarpone cheese in puff pastry
\$5 each

Jalapeño poppers
\$4 each

Spanakopita
Spinach, onions, herbs and cheeses in phyllo
\$4 each

Spicy chicken empanada
\$4 each

Vegetable spring roll with wasabi aioli
\$4 each

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THEMED RECEPTIONS

ASIAN

Tuna, Santa Fe and vegetarian rolls served with soy sauce, wasabi and pickled ginger
Beef and chicken satay accompanied by Thai peanut sauce and red curry sauce
Roasted duck and baby Bibb lettuce wraps topped with orange-honey reduction
Vegetable egg rolls accompanied by sweet-and-sour and hot-mustard sauces
Shiitake-ginger chicken stir-fry served with snow peas, water chestnuts,
bean sprouts and cashews in a sweet sesame ginger sauce
Sweet rice and coconut maki rolls with mandarin oranges

\$48 per person

SOUTHWESTERN

Tacos carnitas (slow-roasted, crispy fried pork)
and tacos de huachinango (red snapper) served with assorted salsas.
Roasted duck quesadillas with goat cheese and barbecue vinaigrette
Shrimp diablo tossed with roasted tomatillo-chipotle salsa
Achiote-smoked chicken breast on croustade topped with roasted pineapple-avocado salsa
Tostaditos with fresh guacamole, salsa, chile con queso and spicy bean dip
Bizcochitos and natillas

\$44 per person

ITALIAN

Antipasto platter consisting of prosciutto, salami, Asiago and Provolone cheeses,
marinated mushrooms and artichoke hearts, olives and pepperoncini.
Pizza with roasted duck, fresh tomatoes, caramelized onion and goat cheese
Steamed mussels in white wine, garlic and fresh basil
Cheese-filled tortellinis tossed in pesto cream
Fried calamari served with a spicy cocktail sauce
Rice pudding with Sambuca-drenched raisins

\$44 per person

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RECEPTION CARVING STATIONS

Each carving station includes red chile and plain silver-dollar rolls, grainy mustard, honey Dijon mustard, red chile mayonnaise and creamy horseradish.

Roasted beef tenderloin served with caramelized shallot and red wine reduction
\$375 each (serves 20 persons)

Achiote-rubbed pork loin served with grilled pineapple-avocado salsa
\$250 each (serves 40 persons)

Roasted pit ham served with dried cherry-guajillo glaze
\$250 each (serves 50 persons)

Roasted top round beef served with au jus lie
\$250 each (serves 50 persons)

Roasted turkey breast served with cranberry compote
\$200 each (serves 25 persons)

\$100 chef fee per carving station

SALSAS AND DIPS

Chef-prepared guacamole served with crispy corn tortilla chips
\$5 per person
plus \$100 chef attendant fee

Crab and shrimp dip served with crostinis, pita slices and assorted crackers
\$5 per person

Artichoke and spinach dip served with bread sticks, pita slices and assorted crackers
\$4 per person

Spicy bean dip served with crispy corn tortilla chips
\$4 per person

Chile con queso served with crispy corn tortilla chips
\$4 per person

Green and red salsas served with crispy corn tortilla chips
\$4 per person

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 **SPECIALTY DISPLAYS** 

FRESHLY SLICED SEASONAL FRUIT

With honey yogurt dipping sauce
\$15 per person

IMPORTED CHEESE DISPLAY*

Mahon Reserve (Spain)
Guinness with Cheddar (England)
Claudel Brie (France)
Naked Goat (Spain)
Campo de Montalban (Spain)
Chevre Blanc with Herbs (France)
Sliced French bread
Assorted crackers
\$18 per person
With fresh-sliced seasonal fruit
\$22 per person

DOMESTIC CHEESE DISPLAY*

Cave-aged cheddar
Carr Valley Cocoa Cardona
Aged Van Gogh Gouda
Marisa™ sheep's milk
Tucumcari Smoked Gouda
Tucumcari Asiago
Maytag Blue Cheese
Sliced French bread
Assorted crackers
\$19 per person
With freshly sliced seasonal fruit
\$23 per person

**Cheese displays may be customized to accommodate your requirements.*

Specialty display service is for one-and-one-half hours

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 **SPECIALTY DISPLAYS** 
continued

ANTIPASTO

Prosciutto, salami, aged Asiago and sharp Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini
\$16 per person

VEGETABLE CRUDITÉS

Broccoli, cauliflower and asparagus, red and yellow bell peppers, carrots, zucchini, radishes, cucumber and cherry tomatoes
Accompanied by classic ranch or chipotle ranch dip
\$10 per person

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August 2017


DINNER BUFFETS

*All buffets include freshly brewed herbal and black teas,
freshly brewed regular and decaffeinated coffee, iced tea and a choice of one dessert.*

AMERICAN

Freshly tossed garden salad with mixed baby greens,
shredded carrots, red cabbage and assorted dressings
Spinach salad with hot bacon dressing, garnished with red onions,
sliced egg, shiitake mushrooms and croutons
Mesclun salad garnished with apples, goat cheese and balsamic reduction vinaigrette


Roasted beef tenderloin accompanied by red wine-crimini mushroom demi-glace
Pan-seared free-range chicken breast served with roasted shallot-tarragon pan sauce
Oven-roasted medallions of salmon served with a Meaux mustard and fresh dill cream


Oven-roasted new potatoes
Brown rice with toasted pecans and scallions
Chef's selection of fresh vegetables


Assorted hearth breads

\$60 per person
Two entrée selections \$50 per person

SOUTHWESTERN

Fresh garden greens tossed with shredded jicama, red peppers,
red onions, queso fresco and assorted dressings
Roasted corn and black bean salad with a charred tomato-cumin dressing
Baby spinach, arugula and frisée tossed with toasted piñon nuts,
queso Valdeón and chipotle-orange vinaigrette


Roasted pork loin served with papaya mojo and green chile coriander relish
Char-grilled flat iron steak accompanied by roasted bell pepper and onion rajas
Oven-roasted fillet of achiote-rubbed salmon served with roasted shallot-avocado vinaigrette


Roasted garlic-chipotle mashed potatoes
Tomatillo-cilantro green rice
Chef's selection of fresh vegetables
Fresh bolillos and butter

\$54 per person
Two entrée selections \$48 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people.

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 **DINNER BUFFETS** 
continued

ITALIAN

Freshly sliced tomatoes, buffalo mozzarella and fresh greens served with balsamic vinaigrette
La Fonda Caesar salad
Antipasto platter consisting of prosciutto, salami, Asiago and
Provolone cheeses, marinated mushrooms and artichoke hearts, olives and pepperoncini



Parmesan-crusted chicken breast served with a sun-dried tomato and roasted garlic cream sauce
Rigatoni pasta with classic Bolognese and Alfredo sauces
Grilled swordfish Sicilian style



Butter-saffron orzo
Gnocchi with garlic, butter, pecorino cheese and parsley
Chef's selection of fresh vegetables
Garlic bread and focaccia with butter

\$55 per person

Two entrée selections \$45 per person

NEW MEXICAN

Fresh shredded jicama tossed in chipotle-orange vinaigrette
and

Fresh tossed garden greens accompanied by queso Cotija,
sliced mushrooms, cherry tomatoes and sliced cucumbers
Served with red chile ranch dressing and fresh herb vinaigrette



Please select three entrée items

Cheese enchiladas served with red and green chile
Chicken enchiladas served with red *or* green chile
Beef enchiladas served with red *or* green chile
Spicy pork tamales served with red chile
Grilled chicken fajitas
Grilled beef fajitas
Carne adovada



Calabacitas rancheras
Spanish rice
Pinto *or* black beans



Corn tortilla chips, salsa, sour cream, warm tortillas and butter

\$50 per person

Two entrée selection \$42 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people.

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 **DINNER BUFFETS** 

continued

Western Barbecue Buffet

Mixed greens with assorted dressings

Ranch potato salad

Black bean–roasted corn salad

Spicy deviled eggs

Barbecue beef brisket, smoked turkey, baby back ribs
and smoked sausage served with tangy barbecue sauce

Barbecue baked beans, roasted new potatoes, corn on the cob and sautéed green beans

Freshly baked rolls, jalapeño cornbread muffins and butter

\$47 per person

Standard buffet service is one-and-one-half hours for a minimum of 30 people

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August 2017

❁ **PLATED DINNERS** ❁

All plated dinners include assorted hot herbal and black teas, freshly brewed regular and decaffeinated coffee, iced tea, salad selection, fresh seasonal vegetables, assorted hearth breads and choice of one dessert.

APPETIZER SELECTIONS

La Fonda Shrimp Cocktail

Spicy horseradish-tomatillo cocktail sauce and papaya-avocado relish

\$22 per person

Dungeness Crab and Roasted Garlic Flan

With spicy crab salad and cilantro cream

\$19 per person

Roasted Duck Tamal

Corn masa, huitlacoche, goat cheese and grilled green onion, wrapped and steamed in banana leaf and served with sweet onion-chipotle cream and tomato concassé

\$18 per person

Red Snapper Mango Ceviche

Avocado, red onion, roasted yellow bell pepper, cilantro, tomato and Serrano chile served with lime-hinted tortilla strips

\$14 per person

Duck Confit Quesadilla

With asadero cheese and served with chipotle sour cream, pico de gallo and guacamole

\$18 per person

SOUP SELECTIONS

Roasted poblano corn chowder
Cream of roasted butternut squash
Cream of mushroom
Seasonal melon
Mango gazpacho

Each selection \$10 per person

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❁ **PLATED DINNERS** ❁
continued

SALAD SELECTIONS

Freshly tossed baby greens with cherry tomatoes, shaved red cabbage,
cucumber slices and mushrooms

Fresh field greens with blue cheese crumbles, piñon nuts, shredded carrots,
red onions, black olives and Roma tomatoes

Freshly tossed fiesta salad (iceberg lettuce, romaine lettuce and spinach)
with shredded jicama, red onions, red peppers,
queso fresco and toasted piñon

Spinach salad with spiced walnuts, sun-dried cranberries, New Mexico feta cheese,
sliced red onion and apple cider vinaigrette

Please choose no more than two dressing selections

Red chile ranch, classic ranch, fresh herb vinaigrette, raspberry vinaigrette, honey mustard-
lime vinaigrette, creamy blue cheese and apple cider vinaigrette
Oil and vinegar also available

Substitute

La Fonda Signature Salad

Grilled pear, sliced and accompanied by petite greens, papaya vinaigrette,
shaved Manchego cheese and paprika-smoked almonds

Additional \$4 per person

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August 2017

❁ **PLATED DINNERS** ❁

continued

ENTRÉES

Filet Mignon

Char-grilled eight-ounce filet served with caramelized shallot and red wine reduction, chef's-choice vegetable and creamy roasted-garlic mashed potatoes

\$53 per person

Filet Mignon and Tamal

Char-grilled six-ounce filet with steamed red chile pork tamal, served with roasted tomato salsa, asadero cheese, chef's-choice vegetable and calabacitas rancheras

\$46 per person

Prime Rib

Slow-roasted and served with caramelized onion jus lie, chef's-choice vegetable and herb-roasted new potatoes

\$50 per person

Flat Iron Steak

Char-grilled and served with fingerling potato hash, chef's-choice vegetable and apple cider demi-glace

\$44 per person

Swordfish

Char-grilled fillet served on top of creamy roasted-garlic and wild-mushroom polenta, with chef's-choice vegetable with lemon-tarragon butter sauce

\$45 per person

Classic Chicken La Fonda

Breast of chicken filled with bacon, red onion, green chile, and Jack and cheddar cheese, lightly breaded, flash fried, and oven-baked
Accompanied by mild green chile cream sauce, chef's-choice vegetable and garlic mashed potatoes

\$38 per person

Salmon

Char-grilled Atlantic salmon served with quinoa pilaf, chef's-choice vegetable and roasted yellow pepper vinaigrette

\$40 per person

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❁ **PLATED DINNERS** ❁

continued

Free-Range Chicken Breast

Char-grilled and served with white truffle-orange blossom honey demi-glace, chef's-choice vegetable and oven-roasted new potatoes

\$36 per person

Pork Tenderloin

Pan-seared medallions accompanied by roasted-corn black-bean salad, chef's-choice vegetable and barbecue chipotle vinaigrette

\$33 per person

VEGETARIAN SELECTIONS*

VEGETABLE PLATE 1

Roasted cashew cake served with roasted tomato sauce, lentil salad, red pepper hummus, steamed broccoli, black bean salad and creamy sweet potato polenta

\$35 per person

VEGETABLE PLATE 2

Char-grilled cauliflower steak topped with sautéed leeks, sweet corn and shiitake mushrooms, accompanied by sautéed spinach and turnip greens, rainbow quinoa pilaf and spicy papaya-soy cream

\$35 per person

VEGETARIAN TAMALES

Steamed and served with calabacitas rancheras, black bean mash, mango salsa and roasted tomato coulis

\$35 per person

POBLANO PLATE

Roasted chile poblano filled with roasted root vegetables, leeks, tofu and shiitake mushrooms
Accompanied by endive and red onion salad, sautéed spinach and turnip greens, saffron couscous, yam mash and roasted red pepper coulis

**Available for parties with ten or more vegetarian needs*

\$38 per person

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August 2017

PLATED DINNERS

Duets

Petite Filet and Petite Coldwater Lobster

Char-grilled filet mignon

Oven-broiled lobster tail

Served with caramelized shallot and red wine reduction and lemon butter sauce, accompanied by creamy roasted-garlic mashed potatoes

Market price per person

Petite Filet and Atlantic Salmon

Char-grilled filet mignon

Oven-poached salmon fillet

Served with wild-mushroom demi-glace and mango vinaigrette, accompanied by roasted-garlic buttermilk mashed potatoes

\$52 per person

Petite Filet and Free-Range Chicken Breast

Pan-seared filet mignon

Char-grilled chicken breast

Served with roasted piñon compound butter and barbecue vinaigrette, accompanied by creamy roasted-garlic wild-mushroom polenta

\$50 per person

Petite Filet and Jumbo Shrimp

Char-grilled filet mignon

Stuffed jumbo shrimp

Served with apple cider demi-glace and lemon butter sauce, accompanied by fingerling potato hash

\$56 per person

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August 2017

 **DINNER PRIX FIXE MENUS** 

SELECTION ONE

Appetizer

Cumin-cruste duck breast with prickly-pear gastrique and red-onion confit

Salad

Garlic cheese crisp filled with petite greens, poached pear, pear tomatoes and roasted sweet corn, and served with apple cider vinaigrette

Entrée

Char-grilled prime New York strip steak, accompanied by roasted tomato-chile demi-glace, roasted butternut squash cake, sautéed sugar snap peas, leeks and fresh chanterelles

Dessert

Flourless Mexican chocolate torte with vanilla-strawberry compote

\$75 per person

SELECTION TWO

Appetizer

Jamón serrano–wrapped diver scallops, pan seared and served on creamy wild-mushroom risotto with an orange blossom honey demi-glace

Salad

Chickpeas and goji berries served over mâche, heirloom tomatoes, local feta cheese, and sweet corn vinaigrette and balsamic reduction

Entrée

Pan-seared prime flat iron steak, accompanied by port wine reduction, warm fingerling potato salad and broccoli flan

Dessert

Moist chocolate flan cake, served with vanilla whipped cream, strawberry compote and port wine syrup

\$65 per person

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DESSERTS

A choice of one of the following desserts is included in the price of plated lunches and dinners.

Bête Noire

Flourless chocolate torte

Big Apple Pie

Tart, fresh, crisp apples with cinnamon apple cider and crunchy granola'd crumbs

Carrot Cake

Layered rich, moist carrot cake filled with raisins, walnuts and pineapple,
Finished with smooth cream cheese frosting and a drizzle
of white chocolate ganache

Chocolate Spoon Cake

Chocolate pudding between two layers of moist, chocolate-drenched cake

Chocolate Toffee Mousse Pie

Golden toffee crunches with creamy chocolate mousse, rich with coffee liqueur

Crème Brûlée

Rich and creamy vanilla custard with a crunchy caramel shell

Salted Caramel Brûlée Cheesecake

Served with caramel sauce and raspberries

Five High Chocolate Cake

Five layers of dark, moist chocolate cake with smooth chocolate filled
and dark chocolate ganache

Key Lime Pie

Authentic Florida Key lime, tartly refreshing in a granola'd crust

Lemon Cake with Meyer Lemon Curd

Layered lemon cake with a luscious, cool lemon mousseline and Meyer lemon curd

Torta Tiramisu

Mascarpone and marsala with lady fingers and coffee liqueur

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DESSERT STATIONS

Substitute one of the following desserts for an additional per-person charge.

House-Made Ice Creams

Please choose only one flavor

Mexican chocolate, vanilla bean, roasted banana, peppermint or espresso

Additional \$4 per person

Raspberry Enchiladas

This La Fonda classic consists of crêpes filled with fresh raspberry mascarpone cheese, drizzled with chocolate and raspberry sauces, and topped with grated white chocolate

Additional \$4 per person

Triple Mousse

Raspberry, chocolate and vanilla mousses in a martini glass with cream anglaise, raspberry sauce and tuile

Additional \$4 per person

Cherries Jubilee

Cherries flambéed with Kirschwasser (cherry liqueur) and served as a sauce over house-made vanilla ice cream

\$10 per person, plus \$100 chef attendant fee

Bananas Foster

Classic banana flambé served with a sauce of butter, brown sugar, cinnamon, dark rum and banana liqueur

Accompanied by house-made vanilla ice cream

\$12 per person, plus \$100 chef attendant fee

Ice Cream Station

Chocolate, strawberry and vanilla ice creams served with hot chocolate, butterscotch, caramel, strawberry and raspberry sauces
Toppings for ice creams include roasted peanuts, M&M's[®], candy sprinkles, chocolate chips, peanut butter chips, mini marshmallows and fresh whipped cream

\$8 per person, plus \$100 chef attendant fee

Mini Dessert Bar

Assorted mousse "shots," chocolate-chunk brownies, lemon crumb squares, brûlée cheesecake bars, and assorted cookies and cupcakes

\$15 per person

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❁ HOST AND CASH BAR SERVICE ❁

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

CORDIALS

B & B • Grand Marnier • Kahlua • Courvoisier VSOP • Frangelico
Bailey's Irish Cream • Amaretto di Saronno • Sambuca

\$9

MIXED PREMIUM DRINKS

Maker's Mark • Chivas Regal • Bacardi Gold • Crown Royal
Stolichnaya • Beefeaters • Cuervo 1800

\$10

MIXED CALL DRINKS

Jack Daniel's • Dewar's • Bacardi • Absolut • José Cuervo • Tanqueray

\$8

LOCAL HAND CRAFTED BEERS

Rio Grande Outlaw Lager • Rio Grande Alien Stout • Abbey Monk's Ale
Marble IPA • Marble Red Ale

\$6

IMPORTED BEERS

Corona • Negra Modelo • Heineken • Dos X Lager • Stella Artois

\$6

DOMESTIC BEERS

Bud Light • Coors Light • Miller Light • Michelob Ultra • O'Doul's

\$5

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HOST AND CASH BAR SERVICE

One bar and bartender required for every 75 guests.

Host Bar: \$125 plus tax per bar and bartender for one to four hours.

Cash Bar: \$200 plus tax per bar and bartender for one to four hours.

HOUSE WINES

Chardonnay • White Zinfandel • Malbec • Cabernet Sauvignon

\$8 per glass

SOFT DRINKS

Coke • Diet Coke • Sprite • Ginger Ale

\$3 per bottle

BOTTLED MINERAL AND STILL WATER

Perrier and La Fonda Natural Spring Water

\$3 per bottle

FRUIT JUICES

Orange Juice, Grapefruit Juice and Cranberry Juice

\$4 per glass

SPECIALTY DRINKS

One gallon yields approximately 20 servings

Available for Host Bars only • Pricing does not include sales tax or service charge.

Bloody Marys

Grey Goose Bloody Mary \$8 • Ketel One Bloody Mary \$9

Stolichnaya Bloody Mary \$9 • Bloody Mary \$8

Mimosas

Gruet Mimosa \$9 • House Mimosa \$8

Margaritas

Patron - \$200 per gallon • Silver Coin - \$180 per gallon • Gold - \$170 per gallon

Turquoise - \$150 per gallon • House - \$150 per gallon

Fruit Sangria

\$95 per gallon

Host Bar pricing does not include sales tax or service charge

Prices do not include Service Charge or Gross Receipts Tax.

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Champagne & Sparkling Wines

48	Gruet Rosé Brut, New Mexico		44
49	Gruet Brut, New Mexico	10	38
51	Domaine Chandon Blanc de Noir, Napa Valley		50
52	Roederer Estate Brut, Anderson Valley		50
53	Kenwood Yulupa Cuvee Brut, Sonoma		28
54	Schramsberg Blanc de Blancs Brut, California		91
57	Perrier Jouet Grand Brut, France	22	85
58	Laurent-Perrier Champagne Brut, L-P, France		99
59	Taittinger Champagne Brut, France		92
60	Veuve Clicquot Ponsardin Champagne Brut, France		89
61	Duval-Leroy Champagne Brut, France		47
62	Louis Roederer Champagne Brut Premier, France		110
63	Dom Perignon Champagne, France 2004		240
64	Louis Roederer Cristal Champagne, France 2005		350
67	Casa del Mar Brut Rosé Cava, Spain		31
68	Poema Brut Cava, Spain		30
69	Adriano Adami Prosecco, Italy	12	45

White Wine Selection

105	Muga Rioja, Spain 2014	12	46
106	Allende Rioja, Briones, Spain 2010		62
107	Bollini Pinot Grigio, Trentino, Italy 2012		35
108	Anselmi Pinot Grigio, Italy 2014		32
109	Barone Fini, Pinot Grigio, Italy		35
110	Elk Cove Pinot Gris, Willamette Valley, Oregon 2014	13	48
111	King Estate, Pinot Gris, Willamette Valley, Oregon		35
115	Emmolo Sauvignon Blanc, Napa Valley 2013		42
116	Twomey Sauvignon Blanc, Napa Valley 2010		48
117	Honig Sauvignon Blanc, Napa Valley 2013	12	44

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White Wine Selection

120	Simi Sauvignon Blanc, Sonoma County 2014	37
121	Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 2014	35
122	Dog Point Vineyards Sauvignon Blanc, Marlborough, New Zealand 2013	48
123	Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand 2014	47
124	The Crossing Sauvignon Blanc, Marlborough, New Zealand 2014	38
125	Stags Leap Wine Cellars Sauvignon Blanc, Napa Valley 2012	48
126	Argum Sauvignon Blanc, Spain 2012	38
130	Gruet Chardonnay, New Mexico 2013	10 38
133	Ferrari Carano Fume Blanc, Sonoma 2014	35
135	Wente Riesling, Arroyo Seco Monterey County 2014	10 35
138	Rutherford Hill Chardonnay, Napa Valley 2010	65
139	Clos Du Val Chardonnay, Carneros, Napa Valley 2013	51
140	Franciscan Chardonnay, Napa Valley	44
141	Gundlach Bundschu Chardonnay, Sonoma Coast 2013	52
142	Calera Chardonnay, Central Coast 2012	14 50
143	La Crema Chardonnay, Sonoma Coast 2012	62
144	Mer Soleil Chardonnay Reserve, Santa Barbara County 2014	38
145	Sonoma-Cutrer Chardonnay, Russian River Ranches 2013	47
146	Canon 13 Chardonnay, Monterey County 2015	35
147	Montes Alpha Chardonnay, Colchagua Valley Chile 2013	12 45
148	Catena Chardonnay, Mendoza, Argentina 2009	48
149	Chartron et Trebuchet, Macon-Villages 2013, Burgundy, France	48
150	Bourgogne Chardonnay, Vieilles Vignes, France 2011	48
154	Gunderloch Gewurztraminer, Germany 2012	49
155	Conundrum, California White Wine 2012	44
158	Côtes Du Rhône Rosé, France 2014	45
159	Martin Códax Albariño, Rias Baixas Spain 2014	33
160	Aveleda Vinho Verde, Portugal 2014	30

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Red Wine Selection

200	Gruet Pinot Noir, Cuvee Gilbert Gruet, New Mexico 2013	10	38
201	Chime Pinot Noir, California 2013		37
203	Cakebread Cellars Pinot Noir, Anderson Valley 2011		118
204	Kendall-Jackson, Jackson Estate Pinot Noir, Anderson Valley 2013		50
205	Twomey Pinot Noir, Sonoma Coast 2012		102
206	La Crema Pinot Noir, Sonoma Coast 2013	16	62
207	Patz & Hall Pinot Noir, Sonoma Coast 2012		92
208	Benton Lane Pinot Noir, Willamette Valley, Oregon 2012		56
209	Foris Vineyards Pinot Noir, Rogue Valley Oregon 2012		48
210	Merry Edwards Pinot Noir, Russian River Valley 2012		106
215	Bodegas Muga Reserve Rioja, Spain 2011		59
216	Baron De Ley Reserve Rioja, Spain 2010	14	55
217	San Vicente Rioja, Spain 2010		100
220	Humberto Canale Malbec, Patagonia, Argentina 2014		28
221	Ruta 22 Malbec, Patagonia, Argentina 2014		32
222	Pascual Toso Malbec, Mendoza Argentina 2013	11	39
223	Altos Las Hormigas Malbec, Mendoza, Argentina 2013		38
224	Catena Malbec, Mendoza, Argentina 2013		53
225	Mendel Malbec, Mendoza, Argentina 2012		60
226	Tikal Amorio Malbec, Argentina 2011		67
250	Kunde Estate Merlot, Sonoma Valley 2013		38
251	Kenwood Merlot, Sonoma 2012		38
252	Rutherford Hill Merlot, Napa Valley 2012	13	47
253	Twomey Merlot, Napa Valley 2012		102
254	Duckhorn Merlot, Napa Valley 2012		102
255	Montes Alpha Merlot, Colchagua, Chile 2011		48
256	Rosenblum Cellars, Vintner's Cuvée XXXVII Zinfandel, California 2010		36
257	Seghesio Sonoma Zinfandel, Sonoma County 2014		45
260	Bucklin Old Hill Ranch Zinfandel, Sonoma 2012		67
261	Bogle Vineyards Old Vine Zinfandel, California 2013		34
265	Figgins Estate, Bordeaux Blend, Walla Walla Washington 2011		174
266	Browne Red Blend, Columbia Valley Washington 2012		52
267	Château Aney, Haut Médoc, Cru Bourgeois Bordeaux, France 2012		66
268	E. Guigal, Gigondas, France 2013		82
269	Les Violettes, Moillard Côtes du Rhône, France 2013		37

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Red Wine Selection

275	Rodney Strong Cabernet Sauvignon, Sonoma County 2013	11	42
276	Decoy Cabernet Sauvignon, Sonoma County 2014	13	47
277	Ferrari-Carano Cabernet Sauvignon, Alexander Valley 2012		76
278	Silverado Cabernet Sauvignon, Estate Grown, Napa Valley 2010		80
279	Joseph Carr Cabernet Sauvignon, Napa County 2012		76
280	Caymus Cabernet Sauvignon, Napa Valley 2013		160
281	BV Rutherford Cabernet Sauvignon, Napa Valley 2012		58
282	Cakebread Cellars Cabernet Sauvignon, Napa Valley 2011		143
283	Faust Cabernet Sauvignon, Napa 2012		122
284	Silver Oak Cabernet Sauvignon, Alexander Valley 2010		127
285	Casa Lapostolle Cabernet Sauvignon, Chile 2013		48
286	Vega Sindoa Cabernet Sauvignon, Bodegas Nekeas, Spain 2013		40
290	Justin Isosceles, Paso Robles 2013		160
291	Opus One Meritage, Napa Valley 2006		280
292	Col Solare Meritage, Columbia Valley 2009		154
293	Quintessa Rutherford, Napa Valley 2005		218
294	Michael David Ancient Vine Cinsault, Appellation Lodi 2013		64
295	Losada, Mencía, Bierzo, Spain 2009		50
299	Vietti Barbera d'Asti "Tre Vigne" Piedmont, Italy 2014		56
300	Vietti Nebbiolo Langhe "Perbacco" Piedmont, Italy 2012		58
301	Brancaia Tre Rosso, Italy 2015		49
302	Allegrinin Palazzo Della Torre, Italy 2014		53
305	Saint Cosme Chateauneuf-du-Pape, France 2011		108
306	Tres Picos Borsao Garnacha, Spain 2011		43
307	Romanico Toro, Bodega Teso La Monja, Spain 2011		43
308	Montaña Crianza Rioja, Spain 2012		41
309	Dominio De Atauta, Spain 2010		81
310	Cune Crianza Rioja Alta, Spain 2011		45
311	Protos Reserva, Ribera Del Duero, Spain 2010		95
312	Bodegas Barco de Piedra, 100% Tempranillo, Spain 2013		43
313	Juan Gil Monastrell, Jumilla, Spain 2013		42
314	Michael David Inkblot Petit Verdot, Lodi 2013		64

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GENERAL INFORMATION

All food and beverage charges are subject to a 22 percent Service Charge and an 8.3125 percent Gross Receipts Tax (Gross Receipts Tax subject to change without notice). Menus are limited to one entrée selection with the only exception being buffet meals. The hotel reserves the right to make substitutions based on product availability, and will inform you of such changes. La Fonda also reserves the right to exercise artistic judgment, where advisable, to successfully produce this event.

GUARANTEES

The Catering and Convention Services Department must be notified of the exact number of guests at least three business days prior to the function (example: Tuesday for Monday). This will be considered the Final Guarantee for which you will be charged, even if fewer guests attend. La Fonda will not be able to reduce the guarantee number after the Final Guarantee is given. If your attendance increases after the Final Guarantee is received, La Fonda will make every effort to accommodate this increase. Dietary substitutions are available upon request, with advance notice, at the time the Final Guarantee is given.

MUSICAL ENTERTAINMENT

A variety of musical entertainment options are available. La Fonda's catering managers can assist with recommendations. Due to the layout of the hotel and the need to accommodate hotel guests, hours of entertainment will vary based on the location of your event.

OFF-SITE EVENTS

EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event: 100–250 guests, \$300; 251–500 guests, \$400; 501–750 guests, \$500; 751–1,000 guests, \$600. There may be an additional fee if the hotel provides tables, chairs, linens and centerpieces.

LABOR FEES

For most events, La Fonda's 22 percent service charge will be adequate. Additional charges will apply for events that take place over a 22-mile radius from the hotel or that extend beyond four hours. Servers and bartenders will be charged at \$30 each per hour.

TRANSPORTATION FEES

Rental fees for food, equipment and staff transportation will be charged. Fees range from \$250 to \$500 per vehicle, plus mileage. Vehicle rental is based on the number of guests in attendance and the location of the event.

LIQUOR PERMITS

Liquor permits are required by law to serve alcohol off property. The cost for permit and processing is \$200, plus Gross Receipts Tax.

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