**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**

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)
- 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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August 2017
**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

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

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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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August 2017
**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

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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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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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
**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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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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August 2017
PLATED DINNERS

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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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-crusted 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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August 2017
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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January, 2016
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.

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**CORDIALS**

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

$9

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**MIXED PREMIUM DRINKS**

- Maker’s Mark
- Chivas Regal
- Bacardi Gold
- Crown Royal
- Stolichnaya
- Beefeaters
- Cuervo 1800

$10

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**MIXED CALL DRINKS**

- Jack Daniel’s
- Dewar’s
- Bacardi
- Absolut
- José Cuervo
- Tanqueray

$8

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**LOCAL HAND CRAFTED BEERS**

- Rio Grande Outlaw Lager
- Rio Grande Alien Stout
- Abbey Monk’s Ale
- Marble IPA
- Marble Red Ale

$6

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**IMPORTED BEERS**

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

$6

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**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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October, 2016
**Champagne & Sparkling Wines**

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
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<tbody>
<tr>
<td>48</td>
<td>Gruet Rosé Brut, New Mexico</td>
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<tr>
<td>49</td>
<td>Gruet Brut, New Mexico</td>
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<td>Domaine Chandon Blanc de Noir, Napa Valley</td>
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<td>Roederer Estate Brut, Anderson Valley</td>
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<td>52</td>
<td>Kenwood Yulupa Cuvee Brut, Sonoma</td>
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<td>53</td>
<td>Schramsberg Blanc de Blancs Brut, California</td>
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**White Wine Selection**

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*There are no artificial trans fats in any of the food served by La Fonda.*

October, 2016
### White Wine Selection

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<td>Côtes Du Rhône Rosé, France 2014</td>
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October, 2016
## Red Wine Selection

<table>
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<tr>
<th>No.</th>
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<td>2013 Les Violettes, Moillard Côtes du Rhône, France</td>
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### Red Wine Selection

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</tbody>
</table>

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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.

100 E. San Francisco Street ● Santa Fe, NM 87501
800-523-5002, #1 ● 505-982-5511 ● Catering Fax 505-995-2361
Web: www.lafondasantafe.com ● email: sales@lafondasantafe.com