Inn and Spa at Loretto / Loretto Chapel Jac Dodge Photography

"We couldn't have asked for a more magical setting for our wedding!"

WEDDINGS BY

HERITAGE

HOTELS & RESORTS, INC

HeritageHotels.com/weddings
(505) 539-7282

Eldorado Hotel & Spa / Alicia Lucia Photography

The Perfect Day

Nestled in the foothills of the Sangre de Cristo Mountains, framed by azure skies and breathtaking landscapes, the historic city of Santa Fe is unmatched by any place on earth. At the heart of it all, alive with Southwest warmth and charm lay the iconic Inn and Spa at Loretto and Eldorado Hotel & Spa.

Our team takes pride in providing an unforgettable experience and is focused on flawless execution of events large and small. Your dedicated Special Events Manager will help you create the perfect wedding.

Start planning today (505) 539-7282

Two Luxury Spas
Two Times the Relaxation

ENJOY A DAY OF PAMPERING BEFORE YOU SAY, "I DO!"

SPA AND SALON AT LORETTO

The Spa and Salon at Loretto offer a sanctuary for the senses. Experience organic treatments and time-honored healing traditions designed to restore balance and well-being.

HotelLoretto.com (505) 984-7997

NIDAH SPA

Ancient wisdom and modern luxury await. Relax and rejuvenate before your big day with treatments that blend ancient healing and modern luxury.

EldoradoHotel.com (505) 995-4535

"I experienced zero stress the day of my wedding."

Inn and Spa at Loretto / Jac Dodge Photography

"I could go on and on...
but bottom line is
the venue is gorgeous!"

RECEPTION BOOKINGS INCLUDE:

Champagne and sparkling cider toast with a sweet bite for your guests

Complete table set up to include china, silverware, and glassware

Choice of white, ivory, or black floor length linens

Dance floor and staging

Full cake-cutting and service

Complimentary guestroom for the night before and night of the wedding. *Based on availability.*

Breakfast for two in our restaurant

15% discount for all additional wedding-related events (engagement party, rehearsal dinner, send-off brunch)

Complimentary one (1) night stay on the couple's 1st anniversary at their wedding location

Eldorado Hotel & Spa / Maura Jane Photography

"The whole experience was so very positive!"

ELDORADO HOTEL & SPA

CEREMONY LOCATIONS

La Capilla De Oro . . . . . **up to 150 guests**

This non-denominational chapel holds the gold elements sought by Spanish explorers in their search for Eldorado, "The City of Gold." Featuring a simplistic and modern design, the chapel seats offers a bridal suite and dramatic vestibule entrance.

Ceremony Rental Fee Includes:
- Ceremony rehearsal
- Beautifully appointed dressing rooms

$3,000++

Rooftop Presidential Balcony . . . . . **up to 125 guests**

With sweeping views of the Sangre de Cristo Mountains and Santa Fe's renowned downtown, your guests will be in awe of the views that this space offers.

Ceremony Rental Fee Includes:
- Ceremony rehearsal

$4,000++ Ceremony Fee
$2,500++ Room Rental

All ceremony times/space considerations are for weekends (day/nights Saturday)
**Ceremony must be paired with a reception

RECEPTION LOCATIONS

Eldorado Ballroom . . . . . **up to 350 guests**

The Eldorado Grand Ballroom is designed to achieve simple elegance in form and style. Architectural details include 15 ft. coffered ceilings, large multi-paned doors, traditional wainscoting, and custom lighting fixtures. LED ceiling lighting allows further customization of the room's color palette. This space is available to be booked from 5pm-midnight.

Full: $30,000++ Food Min / $5,000++ Bev Min
Half: $20,000++ Food Min / $3,000++ Bev Min

Anasazi Ballroom . . . . . **up to 200 guests**

With close to 4,500 sq. ft., the Anasazi Ballroom is an ideal space for memorable events. For smaller groups, the ballroom can be split into two distinct north and south rooms. The north end has a beautiful wood-burning fireplace.

$18,000++ Food Min / $4,000++ Bev Min

Zia Ballroom . . . . . **up to 75 guests**

At the north end of the grand concourse, the Zia Ballroom offers extra seclusion with less traffic than other rooms with 2,200 sq. ft. of space.

$6,000++ Food Min / $1,000++ Bev Min

The Presidential Suite . . . . . **up to 150 guests**

The Presidential Suite offers more than 1,500 sq. ft. of interior space and a 2,200 sq. ft. patio with stunning panoramic views of downtown Santa Fe.

$15,000++ Food Min / $3,000++ Bev Min
$2,500++ Rental Fee (2 night minimum)

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Inn and Spa at Loretto / Maura Jane Photography

"Perfect setting for our wedding!"

INN and SPA at LORETTO

CEREMONY LOCATIONS

Loretto Chapel

Rich in history, this Gothic style chapel, with its famous miraculous staircase, was built in 1876 and features an elaborate Italian altar, vaulted ceilings, and 150-year-old stained glass windows. The Loretto Chapel orchestrates a flawless wedding service then facilitates your group's seamless transition to the Inn and Spa at Loretto for your reception.

Loretto Event Lawn . . . . . **up to 150 guests**

This tranquil garden setting provides a beautiful, serene space to say your vows.

Ceremony Rental Fee Includes:
- Ceremony rehearsal

$6,000++

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RECEPTION LOCATIONS

Zuni Ballroom and Loretto Event Lawn . . . . **up to 250 guests**

Our grand Zuni Ballroom reflects the culture of the region with custom skylights, Navajo inspired design, and French doors that open to the lush event lawn. This tranquil garden space provides a stunning backdrop for an unforgettable outdoor reception.

$20,000++ Food Min / $4,000++ Bev Min
$3,000++ Rental Fee

Tesuque Ballroom . . . . . **up to 80 guests**

Native American inspired designs and original artwork complete the room's elegant ambiance.

$8,000++ Food Min / $3,000++ Bev Min

Chaco Ballroom . . . . . **up to 100 guests**

A flexible, secluded room that reflects the culture of the region in elegant black and white. This space is accessible, yet private, with access to a private foyer.

$6,000++ Food Min / $2,000++ Bev Min

Penthouse Suite . . . . . **up to 40 guests (cocktail reception style format)**

Enjoy the luxury and comfort of our premier Penthouse suite. This Santa Fe wedding venue is perfectly appointed for the most unique and memorable special events. Offering five terraces, a gourmet kitchen, an upstairs private master suite, and ample seating, the Penthouse is the ideal location for a truly memorable and intimate event.

$6,000++ Food Min / $2,000++ Bev Min
$2,500++ Rental Fee (2 night minimum)

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HORS D'OEUVRES

PASSED HORS D'OEUVRES

Medjool Dates with Prosciutto and Goat Cheese

Cocktail Meatballs, Sweet and Spicy BBQ

Churrasco Steak Skewer, Sweet Pepper, Cilantro Sauce

Mini Crab Cakes, Garlic Aioli

Chipotle Grilled Shrimp, Tequila Spiked Cocktail Dip

Spicy Ahi Tuna on Crispy Wonton

Wild Mushroom Tartlet, Brie, Chive Crema

Empanada, Quince and Manchego Cheese (V)

Dried Fruit Chutney, Candied Almonds, Blue Cheese, Seeded Cracker (V)

Seared Asada Beef Tenderloin on Grilled Baguette with Chimichurri Aioli

Pimento Cheese, Green Chile, Oregano, Arugula, Baguette (V)

Summer Chicken Salad, Toasted Wheat Crostini, Red Grape-Onion Jam

Crostini with Brie and Mandarin

Roasted Mushroom Toast, Chive Crema, Arugula (V)

Prosciutto Ham Skewer, Mozzarella, Melon, Balsamic

DISPLAY STATIONS

Cheese and Charcuterie
Selection of International / Local Cheeses and Cured Meats
Presented with Seasonal Preserves, Roasted Nuts,
Artisanal Bread, Crackers, Local Honey

Taste of New Mexico
Hatch Red Chile Pork Tamalitos, Green Chile Chicken Taquitos,
Warm Roasted Poblano Queso, Fresh Guacamole,
Corn Tortilla Chips

Vegetable Crudités
Carrots, Baby Tomatoes, Bell Peppers, Jicama,
Cucumbers, Seasonal Vegetables,
Sun-Dried Tomato Aioli, Cilantro-Lime Ranch

Mediterranean
Assorted Roasted Vegetables,
Roasted Eggplant Baba Ganoush,
Roasted Bell Pepper Hummus,
Marinated Feta Cheese, Assorted Olives,
Crispy Lavash, Warm Pita with Infused Olive Oil

RECEPTION PACKAGES

CIMARRON
$109.00++ Per Guest

Selection of Three Passed Hors d'Oeuvres (left)
Selection of Two Display Stations (left)
Selection of Carving Station with Two Proteins (below)
Champagne and Sparkling Cider Toast

SANGRE DE CRISTO RANGE
$120.00++ Per Guest

Passed Champagne Upon Arrival
Selection of Four Passed Hors d'Oeuvres (left)
Selection of Two Display Stations (left)
Selection of Carving Station with Two Proteins (below)
Champagne and Sparkling Cider Toast

CARVING STATIONS
Whole Roasted Selections

Herb Roasted Top Round of Beef
Wilted Spinach and Sautéed Mushrooms, Garlic Au Jus,
Horseradish Cream, Warm Roll

Chile Roasted Pit Ham
Pineapple Compote, Ciabatta Roll

Honey-Lime Glazed Salmon
Soy Butter, Asian Slaw, Chef Selection of Bread

Piñon Roasted Turkey
Roasted Sweet Potato Purée, Cranberry Chutney,
Honey Cornbread

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PLATED DINNER PACKAGES

PRIMROSE
$99.00++ Per Guest

Cocktail Reception to Include:
Two Passed Hors d'Oeuvres (p10)

Dinner to Include:
Selection of One Soup or Salad
Selection of Two Entrées
Warm Rolls and Butter
Coffee, Decaf, Iced Tea, Hot Tea, Water Service
Champagne and Sparkling Cider Toast

CHAMISA
$109.00++ Per Guest

Cocktail Reception to Include:
Two Passed Hors d'Oeuvres (p10)

Dinner to Include:
Selection of One Soup or Salad
Selection of Two Entrées
Warm Rolls and Butter
Coffee, Decaf, Iced Tea, Hot Tea, Water Service
Wine Service with Dinner
Champagne and Sparkling Cider Toast

ROSEWOOD
$130.00++ Per Guest

Cocktail Reception to Include:
Champagne Passed upon Arrival
Two Passed Hors d'Oeuvres (p10)
One Displayed Hors d'Oeuvre (p10)

Dinner to Include:
Selection of One Soup or Salad
Selection of Three Entrées
Warm Rolls and Butter
Coffee, Decaf, Iced Tea, Hot Tea, Water Service
Wine Service with Dinner
Champagne and Sparkling Cider Toast

PLATED SOUP & SALAD SELECTIONS

Old House Chicken Tortilla Soup

Forest Mushroom Soup, Snipped Chives

Ginger Carrot Soup, Green Scallion Cream

Hearts of Romaine "Caesar," Reggiano, Tapenade Crostini

"Vintner's Style" Artisan Field Lettuces, Grapes, Bleu Cheese, Candied Walnuts, Champagne Vinaigrette

Steakhouse Wedge Salad, Smoked Bacon, Blue Cheese, Grape Tomatoes, Blue Cheese Dressing

Farmer's Market Salad, Tomato, Basil, Fresh Mozzarella, Shaved Fennel, Balsamic Drizzle

Belgian Endive and Boston Bibb Salad, Marinated Asparagus, Portobello Mushrooms, Pepper Confetti, Sun-Dried Tomato Vinaigrette

PLATED ENTRÉE SELECTIONS

Roasted Free-Range Chicken Breast, Chipotle Demi-Glace

Tuscan-Roasted Breast of Chicken, Fennel Slaw, Marsala Mushroom Crema

Bone-In Pork Chop, Foraged Mushrooms

Salmon Filet, Pink Peppercorn and Grainy Mustard Crema

Pan-Roasted Sea Bass, Vodka-Tomato Cream Sauce

New York Strip, Roasted Peppers, Onions

Grilled Flat Iron Steak 8 oz.

Prime Filet Mignon 6 oz., Candied Shallot-Sherry Demi-Glace (+ $10 per person)

Spiced Beef Tenderloin, Crispy Breaded Goat Cheese, Fennel Slaw, Peppercorn Reduction

Herb Crusted Rack of Lamb, Rosemary Au Jus

Forest Mushroom Risotto, Baby Tomatoes, Basil

Sun-Dried Tomato and Goat Cheese Tart

BUFFET PACKAGES

MARIPOSA
$109.00++ Per Guest

Cocktail Reception to Include:
Two Passed Hors d'Oeuvres (p10)

Dinner to Include:
Selection of Buffet Menu
Warm Rolls and Butter
Coffee, Decaf, Iced Tea, Hot Tea, Water Service
Champagne and Sparkling Cider Toast

POLOMA
$130.00++ Per Guest

Cocktail Reception to Include:
Champagne Upon Arrival
Three Passed Hors d'Oeuvres (p10)

Dinner to Include:
Selection of Buffet Menu
Wine Service with Dinner
Champagne and Sparkling Cider Toast

BUFFET MENU SELECTIONS

TASTE OF SANTA FE BUFFET

Hearts of Romaine "Caesar," Black Beans, Roasted Corn, Chile Croutons

Chile Rellenos

Enchiladas, Monterey Jack Cheese, Red Chile

Steak Fajitas, Cast Iron Seared Fajita Vegetables

Warm Flour Tortillas

Garnishes: Shredded Cheddar Cheese, Pico de Gallo, Char-Grilled Tomato Salsa, Guacamole, Sour Cream

Spanish Style Rice

Borracho Beans

Green Chile Cornbread, Honey Butter

Sopaipillas, Honey

CHAMA BUFFET

Panzanella Salad, Tomatoes, Cucumbers, Onions, Balsamic Vinaigrette

"Vintner's Style" Artisan Field Lettuces, Grapes, Bleu Cheese, Candied Walnuts, Champagne Vinaigrette

Chicken Roulade, Wild Mushroom Duxelles, Marsala Crema

Grilled Flat Iron Steak 8 oz, Rosemary Cream

Green Chile-Cheddar Whipped Potatoes

Grilled Asparagus, Roasted Red Pepper, Extra Virgin Olive Oil Drizzle

Warm Artisan Rolls, Sweet Cream Butter

AURORA BUFFET

Tuscan Kale Salad, Dried Cranberry, Carrots, Red Onions, Honey-Shallot Vinaigrette

Romaine Lettuce Salad, Grilled Corn, Black Beans, Cilantro-Lime Vinaigrette

Sesame Crusted Salmon, Bok Choy, Shiitake Mushrooms, Snap Peas, Hot Ginger Sauce

Beef Tri-Tip, Green Peppercorn Au Jus

Roasted Potatoes, Thyme, Garlic

Sautéed French Beans, Wild Mushrooms, Crispy Shallots

READY FOR THE BIG DAY

WEDDING DAY CONTINENTAL
$26.00++ Per Guest

Seasonal Fresh Fruit, Sliced

Croissants, Butter, Jams

Yogurt Parfait

Juice, Orange and Cranberry

Freshly Brewed Regular and Decaf Coffee,
Rishi Hot Tea, Sparkling Water

MEXICAN MARKET
$27.00++ Per Guest

Bionicos (Mexican Fruit Salad): Assorted Fruit, Mexican Sweet Cream, Shredded Coconut, Granola, Dried Fruit, Honey

Pan Dulce (Mexican Sweet Breads), Honey Butter

New Mexican Tortas, Carne Adovada, Avocado, Salsa, Lettuce, Bolillo Rolls

Freshly Brewed Regular and Decaf Coffee,
Rishi Hot Tea, Sparkling Water

SANTA FE SANDWICH SHOP
$25.00++ Per Guest

MINI SANDWICH DISPLAY
Peanut Butter, Banana, Local Honey, Wheat Bread
Cream Cheese, Mushrooms, Muenster Cheese, Avocado, Cucumber, Rye Bread
Chicken Salad, Croissant

Whole Fruit

Kettle Chips

Assorted Sodas and Sparkling Water

CHARCUTERIE
$29.00++ Per Guest

Domestic Cheese and Meat Boards
Dried Fruit, Seeded Crackers

Assorted Sodas and Sparkling Water

WEDDING ON THE RUN
$22.00++ Per Guest

Build Your Own Trail Mix: Pretzels, Assorted Nuts, Dried Fruits, Chocolate Bits, Yogurt Covered Raisins, Sunflower Seeds, Whole Fruit

Assorted Sodas and Sparkling Water

LATE NIGHT BITES

Three Selections for $50.00++ Per Guest
Five Selections for $75.00++ Per Guest

All Late Night Bite Packages Include
Coffee, Decaf, Hot Tea, Water

Quince and Manchego Cheese Empanada (V)

Heritage Beef Sliders
Caramelized Onions, White Cheddar, Garlic Aioli

Chicken Quesadilla
Guacamole

Truffle Fries
Parmesan, Garlic Aioli Dipping Sauce

Mini Hot Dogs
Mustard, Hatch Green Chile Relish, Brioche Bun

Mini Chicken Taquitos
Guacamole, House-Made Salsa, Sour Cream, Queso

Santa Fe Trio
Fresh Tortilla Chips, Salsa Roja, Tomatillo Salsa, Queso

Cookie Bar
Mexican Wedding Cookies, Biscochitos, Black and White Cookies

Churros
Cajeta Filled Churros with Milk Chocolate Whipped Cream

Assorted Mini Cheesecakes
Caramel, Turtle, Strawberry, NY Style

Tony Gambino Photography

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HOSTED BAR BEVERAGE AND WINE LIST

Cash bar and additional options available. Please discuss with your Special Events Manager.

	Glass	Bottle
HOUSE WINE		
Dom Ste Vincent, Brut Rosé, New Mexico	12	40
Dom Ste Vincent, Brut, New Mexico	12	40
Martín Códax, Albariño, Spain	14	46
Craggy Range, Sauvignon Blanc, 'Te Muna', New Zealand	15	60
Mondavi Private Select, Sauvignon Blanc, California	12	40
Mondavi Private Select, Pinot Noir, California	12	40
Mondavi Private Select, Merlot, California	12	40
SPARKLING & CHAMPAGNE		
Dom Ste Vincent, Brut, New Mexico		40
Dom Ste Vincent, Brut Rosé, New Mexico		40
Gruet, Brut Rosé, Blanc de Blancs, New Mexico		48
Jeio, Prosecco, 1542, Italy		40
Nicolas Feuillatte, Brut, Champagne, France		70
Nicolas Feuillatte, Rosé, Champagne, France		90
WHITE WINE		
St M, Riesling, Washington		40
Gruet, Chardonnay, New Mexico		40
Duckhorn, Sauvignon Blanc, Napa Valley		56
Santa Margherita, Pinot Grigio, Alto Adige, Italy		60
Duckhorn, Chardonnay, Napa Valley		60
Stag's Leap Winery, Chardonnay, Napa Valley		75
Louis Latour, Chardonnay, Grand Ardèche, France		60
ROSÉ		
DAOU, Rosé, Paso Robles		48
Belle Glos, Rosé, Oeil De Perdrix, Sonoma		56
Gérard Bertrand, Grenache, Syrah and Cinsault, 'Côte des Roses', France		40
RED WINE		
Benton Lane, Pinot Noir, Willamette Valley		64
Louis Latour, Pinot Noir, Domaine de Valmoissine, France		45
Flora Springs, Merlot, Napa Valley		60
Ferrari-Carano, Merlot, Sonoma County		86
Duckhorn, Merlot, Napa Valley		120
Decoy, Cabernet Sauvignon, Sonoma County		60
Napa Cellars, Cabernet Sauvignon, Napa Valley		64
Seghesio, Zinfandel, Sonoma County		64
Cline, Zinfandel, Ancient Vines		52
Caymus-Suisun Grand Durif, Suisun Valley		70
Pine Ridge, Cabernet Sauvignon, Napa Valley		90
Caymus, Cabernet Sauvignon, Napa Valley		150
Cune, Rioja Reserva		68
Selvapiana, Chianti Classico, Chianti Rufina		48
Kermit Lynch, Côtes Du Rhône, France		46

LIQUOR

Tier 1 12

Svedka Vodka, Bacardi Rum, Los Poblanos Gin, Jim Beam Bourbon, Jose Cuervo Tradicional Tequila

Tier 2 14

Tito's Vodka, Bacardi Silver, Espolòn Blanco, Los Poblanos Gin, Crown Royal, Patrón Citrónge, Maker's Mark, Dewar's White Label

Tier 3 16

Grey Goose, Bacardi Gran Rsv Rum, Hendrick's Gin, Grand Marnier, Glenfiddich, Knob Creek Single Barrel, El Tesoro Single Barrel Heritage Select

BEER

Domestic 7

Bud/Bud Light, Coors Light, Miller Light

Imported 8

Modelo Negra, Modelo Especial, Corona, Dos XX Lager/Amber

New Mexico 8

Bosque Brewing Lager, Marble Double White, Santa Fe 7K IPA, Santa Fe Pale Ale

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SPECIAL EVENT CATERING INFORMATION

Deposit
A 25% deposit is required on contracted food, beverage, and rental.

Billing Schedule
The final balance is due at least seven (7) business days prior to the event. The final payment must be paid by credit card or cashier's check. No personal checks or cash will be accepted.

Contract and Method of Payment
Hotel requires a signed contract and completed credit card authorization to confirm.

Local Taxes and Fees
Food, beverage, rental, New Mexico sales tax, and service charge (23%). *Service charge and tax are subject to change.*

Event Details
It is necessary that we receive set requirements, menu, audiovisual selections, and any other function details no later than thirty (30) days prior to the event.

Outside Vendors
Outside vendors must be licensed and shall maintain insurance coverage including product liability and contractual liability for bodily injury or property damage. Outside vendors are responsible for personal property that they bring on to hotel premises. Decorations are strictly limited to the areas designated. Ask your Special Events Manager about our preferred vendor list.

Food and Beverage
No food or beverage, including liquor, may be removed from the hotel. All food and beverage must be provided by the hotel with the exception of your wedding cake.

Entrée Options
Our plated wedding packages allow you to give your guests a choice of entrée before your event takes place. The following guidelines apply:

- An additional Vegan/Vegetarian entrée option will be offered as needed.
- A child's plate will be offered at a discounted menu price of $25.00++.
- The group is responsible for providing a meal placecard indicator for each guest for plated menu items.

Food and Beverage Guarantees
A final guarantee of the number of guests is required by 5 p.m. ten (10) business days before your event. Once this number is confirmed, it may not be reduced. If the numbers increase from what was previously guaranteed, the additional entrées will be added to the final charges. In the absence of a final guarantee, the agreed upon number of guests specified on the signed contract will apply.

Complimentary Guestroom
A complimentary guestroom is included for the night before and night of your wedding, based on availability. Check-in is at 4 p.m. Every effort will be made to allow early check-in, however cannot be guaranteed.

Guest Room Accommodations
Please contact your Special Event Manager for more details.

Maura Jane Photography

SANTA FE

Inn and Spa at Loretto, 211 Old Santa Fe Trail • Eldorado Hotel & Spa, 309 W San Francisco St.

HotelLoretto.com • EldoradoHotel.com (505) 539-7282