



“We couldn’t have asked
for a more magical setting
for our wedding!”

WEDDINGS BY


HERITAGE
HOTELS & RESORTS, INC.

HeritageHotels.com
(505) 539-7282



The Perfect Day

Our team is committed to making your special day spectacular. Our superior services along with our attention to detail make Hotel Encanto stand apart from other Las Cruces wedding locations.

Located in Las Cruces, New Mexico, our property is a true oasis in the desert. Your guests can enjoy the many treasures of Southern New Mexico while experiencing our landmark property designed to reflect the Spanish Colonial heritage of the region.

Start planning today (505) 539-7282





“We will cherish
the memories forever.”

RECEPTION BOOKINGS INCLUDE:

Champagne and sparkling cider toast

Dedicated banquet captain on the day of wedding

Complete table set up to include china, silverware
and glassware

Black, white, or ivory floor length linens

Selection of house centerpieces

Dance floor and staging

**Garden areas may require a rented dance floor at the client's expense*

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.
Based on availability



“We couldn’t have been happier
with how everything went.”



CEREMONY LOCATIONS

Pool Side Garden up to 100 guests

Our flower-filled outdoor gardens provide a truly lovely backdrop. Complete the look with a 30’x40’ tent and white garden chairs. The Pool Side Garden seats 100 guests.

\$3,000++

All ceremony times/space considerations are for weekends (day/nights Saturday)

**Ceremony must be paired with a reception

Ceremony Rental Fee Includes

- Ceremony rehearsal



RECEPTION LOCATIONS

San Rafael Ballroom up to 100 guests

If intimate is what you’re looking for, this space is perfect for your reception. It’s warmth and cozy feeling makes you feel right at home. With warm lighting and Spanish décor, this 1,600 sq. ft. room is a special place.

\$8,000++ Food Min / \$2,000++ Bev Min

San Andres Ballroom up to 400 guests

Our tasteful 5,000 sq. ft. San Andres Ballroom ranks among the largest in available Las Cruces venues. With its dramatic 16’ ceilings and large glistening chandeliers this is the perfect setting making your event a celebration-to-remember for years to come.

\$10,000++ Food Min / \$3,000++ Bev Min

Pool Side Garden up to 50 guests

Flower-filled outdoor gardens and elegant outdoor reception areas make this a unique spot for celebrations and memorable photographs.

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

RECEPTION DISPLAYS

Minimum of 25 guests

A \$250 fee will be assessed if the guest count is not met.

Chilled Vegetable Display with Red Chile Ranch Dip	10
Imported & Domestic Cheese Display with Assorted Crackers	16
Charcuterie Display of Cheeses, Meats, Fruits, Vegetables, Nuts, Crackers, Bread	22
Seasonal Fresh Fruit & Berries	12
Assorted Dessert Display	14

RECEPTION PACKAGES

Includes Iced Tea and Water Station

Minimum of 30 guests

A \$250 fee will be assessed if the guest count is not met.

Spanish	34
Imported and Domestic Cheese Display, Assorted Breads & Gourmet Crackers, Spanish Meatballs, Shrimp & Chorizo Toast, Steak Skewer, Sweet Pepper with Cilantro Sauce	
Mexican	32
Fresh Guacamole, Queso, Salsa, Tortilla Chips, Beef Taquitos Jalapeño Cream Cheese Bacon Popper, Green Chile Pinwheels	
Street Tacos (3 tacos per person)	28
Choice of One Meat: Seasoned Seared Carne Asada, Lime Chicken, or Ground Beef, Two Salsas, Onions, Lettuce, Cilantro, Lime, Shredded Cheese, Tomatoes, Corn Tortillas	
Sizzling Fajitas	34
Beef & Chicken Fajitas, Sautéed Bell Pepper, Onions, Mini Flour Tortillas, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream, Guacamole, Salsa	
Italian	28
Caprese Skewers, Toasted Ravioli with Marinara Dipping, Sauce Bruschetta, Zucchini Arancini with Red Pepper Tomato Sauce	

HORS D'OEUVRES

Minimum of 25 guests

HOT APPETIZERS 175/25 Pieces

Jalapeño Chicken & Bacon Skewer, Agave BBQ Glaze
Churrasco Steak Skewer, Sweet Pepper, Cilantro Sauce
Black Beans & Oaxaca Cheese Quesadilla,
 Tomatillo Dipping Sauce (v)
Shrimp & Chorizo Toast, Pineapple Salsa
Spanish Meatball with Chipotle Cream
Zucchini Arancini, Red Pepper Tomato Sauce (v)
Stone Fruit & Manchego Cheese Empanada (v)
BBQ Shrimp Tostada, Charred Serrano Aioli, Citrus Slaw
Heritage Beef Empanada with New Mexico Cheddar,
 Green Chile, Chipotle Aioli

COLD APPETIZERS 175/25 Pieces

Dried Fruit Chutney, Candied Almonds, Blue Cheese,
 Seeded Cracker (v)
Shrimp Ceviche, Tomato, Avocado Purée
Goat Cheese, Fig Preserve on a Crispy Pastry (v)
Honey Glazed Chicken, Whipped Mascarpone,
 Roasted Serrano Salad, Baguette
Beet & Tomato Salad, Fig Preserves, Toasted Crostini (Vegan)
Caramelized Onion and Mushroom Toast, Chive Crema (v)
Fresh Brie Cheese, Orange Marmalade, Almonds, Crostini (v)
Prosciutto Ham Skewer, Mozzarella, Melon, Balsamic Glaze

DINNER SOUPS & SALADS

Choice of one (1) or two (2) menu item(s)

Tomato Bisque – Vine Ripened Tomatoes, Basil, Cream

Cheddar Potato Chowder – Smooth Cream Sauce, Tender Potatoes, Cheddar Cheese

Posole – Braised Pork, White Hominy, Natural Jus, Chimayó Red Chile or Hatch Green Chile

Tortilla Soup – Pulled Chicken, Roasted Mirepoix, Hearty Chicken Broth, Tortilla Strips

Cream of Mushroom – Baby Portabella, Savory Cream Sauce

Green Chile Stew – Braised Pork, Potatoes, Green Chile, Roasted Corn, Hearty Broth

Caesar Salad – Romaine Hearts, Parmesan, Red Chile Croutons, Caesar Dressing

House Salad – Mixed Greens, Cucumber, Tomato, Red Onion, Crouton, Balsamic Vinaigrette

Southwest Salad – Spring Mix, Black Beans, Corn, Cheddar Jack, Tomato, Chipotle Ranch

New Mexico Wedge – Iceberg, Tomato, Red Onion, Crispy Bacon, Green Chile Ranch

New Mexico Salad – Poached Pears, Blue Cheese, Roasted New Mexico Pecans, Red Wine Vinaigrette

DINNER STARCHES

Choice of one (1) menu item

Garlic Whipped Potatoes	Spanish Rice
Green Chile Whipped Potatoes	Cilantro Lime Rice
Manchego Whipped Potatoes	Basil Pesto Rice
Fingerling Potatoes	Penne Pasta, choice of sauce
Roasted Sweet Potato	(buffet dinners only)

DINNER VEGETABLES

Choice of one (1) menu item

Roasted Asparagus	Braised Rainbow Chard
Broccolini	Green Beans
Baby Carrots	Sautéed Brussels Sprouts
Calabacitas	Whole Beans
Esquites	Charro Beans
Grilled Zucchini	Ranch Style Beans

PLATED DINNERS

Include Dinner Rolls and Butter, Iced Tea and Water Service

Minimum of 30 guests

A \$250 fee will be assessed if the guest count is not met.

SOUP OR SALAD

Choice of one (1) menu item

ENTRÉES

Choice of one (1) menu item

Chicken Relleno	48	Red Chile Roasted Pork Loin 45
Lemon Rosemary Chicken	45	Cheese Enchiladas35
New Mexico Sirloin Tips	55	(Red Chile or Green Chile)
Baseball Sirloin	59	add Chicken or Ground Beef +6
NY Strip	66	Stuffed Poblano with
Spiced Roasted Duck Breast	69	Ground Beef35
Chipotle & Citrus Roasted		Chickpea and
Salmon	57	Quinoa “Filet” (v)40
Blackened Mahi Mahi	48	Spanish Marinated
		Grilled Tofu (v) 40

STARCH

Choice of one (1) menu item

VEGETABLE

Choice of one (1) menu item

DINNER BUFFET

Includes Dinner Rolls and Butter, Iced Tea and Water Service

Minimum of 30 Guests

A \$250 fee will be assessed if the guest count is not met.

TRADITIONAL BUFFET . . . 50	GRANDE BUFFET 70
One (1) Soup or Salad Selection	Two (2) Soup or Salad Selections
One (1) Entrée Selection	Two (2) Entrée Selections
One (1) Starch Selection	One (1) Starch Selection
One (1) Vegetable Selection	One (1) Vegetable Selection

ENTRÉE SELECTIONS

Choice of one (1) or two (2) menu item(s)

Corn Tortilla Crusted	Green Chile Chicken Enchiladas
Chicken Breast	Red Chile Cheese Enchiladas
Chimayó Chicken Breast	Spanish Marinated Pork Loin
Chicken Relleno	Carne Adovada (Red Chile Pork)
Fettuccine Chicken Alfredo	Beef & Chicken Fajitas with
Chipotle & Citrus	Assorted Toppings
Roasted Salmon	Meat Lasagna
Lemon Pepper Tilapia	
New Mexico Sirloin Tips	

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	



Lindsay Davenport Photography



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

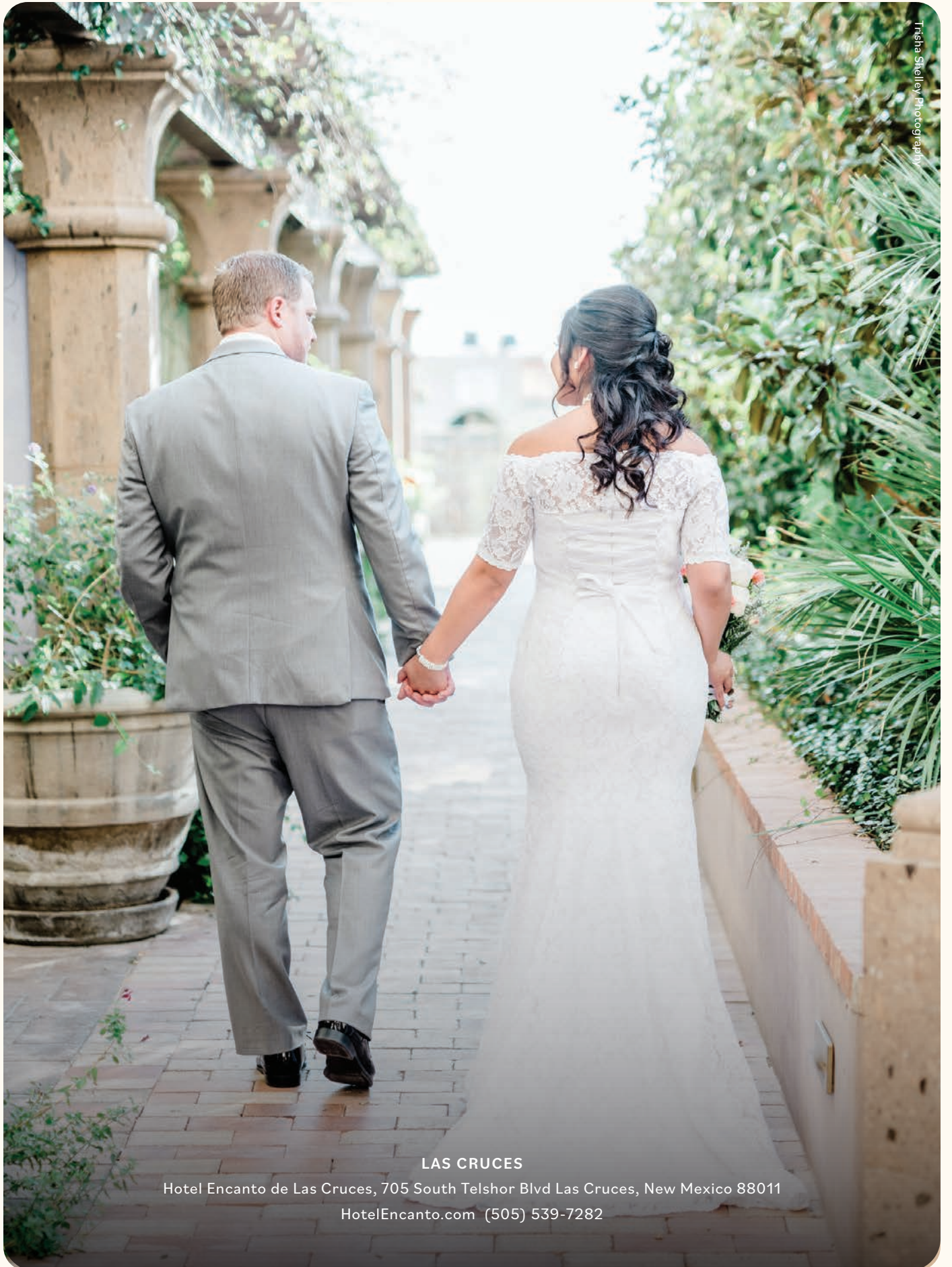
A final guarantee of the number of guests is required by 5 p.m. ten (10) business days before your event. Once this number is confirmed, it may not be reduced. If the numbers increase from what was previously guaranteed, the additional entrées will be added to the final charges. In the absence of a final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



LAS CRUCES

Hotel Encanto de Las Cruces, 705 South Telshor Blvd Las Cruces, New Mexico 88011

HotelEncanto.com (505) 539-7282