



“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



The Perfect Day

Encircled by mature willows and cottonwoods, El Monte Sagrado was built around The Sacred Circle, revered by Native Americans for hundreds of years. Today, The Sacred Circle serves as a meditation spot, contemplative promenade, and a New Mexico wedding location in which to perform one of the most sacred of rites: the wedding ceremony.

You may choose from a wide variety of rooms and settings, from the intimacy of the Library and our Gallery overlooking aspen trees and waterfalls to the Rio Grande Ballroom.

Start Planning Today (505) 539-7282

Relax and rejuvenate
before the big day.



THE LIVING SPA

The Living Spa is an eco-conscious, world-class rejuvenation center at the heart of El Monte Sagrado. Prepare to be pampered by professional therapists focused on your health and healing. Ten perfectly designed treatment rooms, many with added benefits of a sunlit shower and natural waterfall cooling system, await you at our Taos spa. Ask about our two romantic, candlelit couple's suites with extraordinary treatments that are sure to heal mind, body, and spirit.

BOOK YOUR APPOINTMENT TODAY
ElMonteSagrado.com or (575) 737-9880

“El Monte Sagrado
was out of a fairy tale.”

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

Ivory or white linens

Dance floor and staging

Menu tasting prior to event

Full cake-cutting and service

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

Breakfast for two serviced by De La Tierra

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 El Monte Sagrado.
Based on availability



“The most beautiful place
to have a wedding in Taos.”

CEREMONY LOCATIONS

Sacred Circle up to 250 guests

The Sacred Circle is surrounded by waterfalls, ponds, and towering cottonwoods.

\$4,000++

**Ceremony must be paired with a reception

Taos Mountain Lawn up to 150 guests

A perfectly manicured lawn with a stunning backdrop of the Sangre de Cristo mountains makes this ceremony location the perfect space to say your vows.

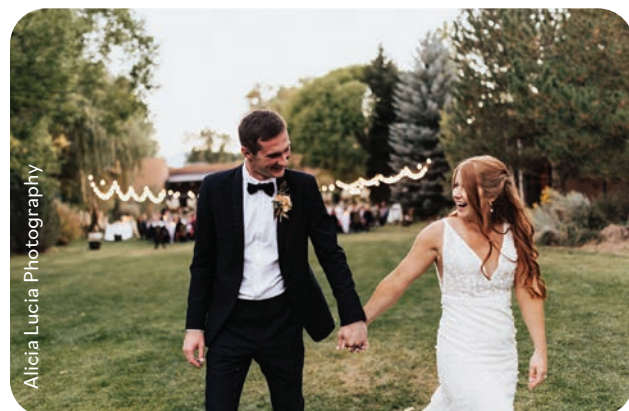
\$4,000++

**Ceremony must be paired with a reception

Ceremony Rental Fee Includes:

- Use of the space for 2 hours on the day of
- White garden chairs
- Seasonal fruit infused water station
- Ceremony rehearsal

All prices subject to 23% Service Charge and NM Sales Tax
(Service Charge and NM Sales Tax subject to change)



RECEPTION LOCATIONS

Rio Grande Ballroom up to 110 guests

This chic and versatile 2,400 sq. ft. room features stunning Italian crystal chandeliers and imported hand-carved columns and doors. Bookings for this space also include the outside terrace overlooking the Taos Mountain Lawn, grand foyer, and the piano room.

\$12,000++ Food Min / \$3,000++ Bev Min

Taos Mountain Lawn up to 250 guests

Great for larger groups, this awe-inspiring outdoor space sets the stage for a magical event. Tents are required for this reception venue.

\$15,000++ Food Min / \$5,000++ Bev Min

The Gallery up to 50 guests

Overlooking the Sacred Circle, this beautiful space provides the setting for an intimate reception with stunning views.

\$5,000++ Food Min / \$2,000++ Bev Min

Sandoval Room up to 60 guests

This 1,400 sq. ft. room features ebony-paneling, crystal chandeliers, and an intimate feel.

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

The Wine Room up to 8 guests

Accented by a dome brick ceiling and marble flooring, this exclusive space is perfect for a private dinner or reception.

HORS D'OEUVRE SELECTIONS

LAND

Black Bean Purée, Avocado, Pico De Gallo on Tostada*

Prosciutto Wrapped Medjool Dates with Goat Cheese*

Beef Empanada with Salsa Verde

Roasted Beef Tenderloin, Horseradish Cream,
Fried Rosemary, Microgreens on Artisanal Crostini

Pork Dumpling with Chile Plum Dip

New Mexican Red Chile Cocktail Meatball

Asparagus and Prosciutto Canapé, Mustard Aioli
on Artisanal Crostini

Red Chile Duck Confit with Seasonal Fruit Marmalade,
Jalapeño on Pita Point

Green Chile, Bacon and Cheddar Croquette*

SEA

Chipotle Grilled Shrimp with Spiked Tequila Bloody Maria Sauce,
Cucumber Relish*

Lobster Salad on Endive*

Spicy Ahi Tuna with Wasabi Avocado Mousse
on Crispy Wonton

Taos Lightning Whiskey Cured Salmon with
Horseradish Cream on Cucumber*

Red Chile Prosciutto Wrapped Scallop with Pickled Shallots
and Cornichon*

Crab Cake with Preserved Lemon Aioli, Fresh Herbs

Smoked Trout Salad with Celery, Shallots, Aioli
on Vinegar Potato Chip*

VEGETARIAN

Caprese Skewer with Tomato, Basil, Mozzarella*

Crostini with Brie, Fig Jam

Crispy Arancini, Truffle Cheese, Roasted Pepper Dip

Skewered Baked Squash with Cumin Roasted Carrots,
Cilantro Vinaigrette*

Stuffed Mushrooms with Spinach, Cheese, Asparagus

Spanakopita, Spinach, Feta, Wrapped In Phyllo

Bruschetta, Heirloom Tomatoes, Garlic,
Basil, Balsamic Drizzle

Vegetable Spring Roll, Miso Cured Vegetables,
Ginger Chile Sauce

Roasted Garlic, Bell Pepper, Goat Cheese on Crostini

*gluten free

BUFFET DINNER SELECTIONS

Includes Freshly Brewed Regular Coffee,
Decaffeinated Coffee, Tazo Hot and Iced Tea
House Wine Service and Champagne Toast

Vegetarian, Vegan, and Gluten-Free Options Available

Minimum of 15 Guests

EL MONTE EXPERIENCE: A GLOBAL DELIGHT \$120

Includes Whipped Sour Cream and Rosemary Potatoes, Grilled Asparagus
and Roasted Peppers, Wild Mushroom Soup, Freshly Baked Dinner Rolls,
Whipped Sweet Cream Butter

HORS D'OEUVRES Choice of two (2) menu items

SALAD Choice of one (1) menu item

Butter Leaf Salad Tomato, Cucumber, Local Goat Cheese,
Balsamic Vinaigrette

Baby Spinach Salad Romaine Hearts, Heirloom Tomatoes,
Applewood Smoked Bacon, Bleu Cheese Dressing

ENTRÉE Choice of two (2) menu items

Mediterranean Roasted Sea Bass Lemon Scented Kale,
Giant White Beans

Chicken Piccata Grilled Artichokes

Grilled Ribeye Mushroom Marsala Sauce

Penne All'Amatriciana

SOUTHWEST COVERED WAGON \$109

Includes Spanish-Style Rice, Borracho Beans, Green Chile Mac and Cheese,
Chuck Wagon Cornbread with Honey Butter

HORS D'OEUVRES Choice of two (2) menu items

SALAD OR SOUP Choice of one (1) menu item

Garden Greens Salad Roasted Squash, Roasted Corn,
Red Bell Peppers, Pepitas, Red Chile-Herb Dressing

Southwest Caesar Salad Baby Romaine Hearts,
Roasted Tomatoes, Spicy Caesar Dressing

Chicken Tortilla Soup Avocado, Tortilla Strips

Red Chile Pork Posole Onions, Oregano

TWO ENTRÉE SELECTIONS Choice of two (2) menu items

FIRST CHOICE Choose one (1) menu item

Vegetarian Enchiladas Red and Green Chile, Cheddar,
Monterey Jack Cheese

Chile Rellenos

Pork Tamales

- AND -

SECOND CHOICE Choose one (1) menu item

Cast Iron Seared Fajitas with Beef and Chicken Warm Flour
Tortillas, Pico De Gallo, Shredded Cheddar Cheese, Guacamole,
Crema, Fresh Salsa

Smoked Jalapeño BBQ Brisket and Chicken



SALADS OR SOUPS SELECTIONS for Plated Dinners

SALADS

Santa Fe Salad Crisp Greens, Heirloom Tomatoes, Jack and Cheddar Cheese, Blue Corn Strips, Chipotle-Herb Dressing

Sweetheart Salad Baby Spinach, Butter Leaf, Sliced Strawberries, Goat Cheese, Pepitas, Jalapeño Vinaigrette

Classic Caesar Salad Sourdough Croutons, Pecorino Romano, House-made Caesar Dressing

Steakhouse Wedge Salad Smoked Bacon, Bleu Cheese Crumbles, Cherry Tomatoes, Creamy Herb Dressing

Green Goddess Salad Mixed Greens, Onion, Red Cabbage, Artichokes, Asparagus, Jicama, Edamame,

Artisan Fields Salad Candied Walnuts, House-made Ricotta, Red Grapes, Preserved Lemon Vinaigrette

Fresh Mozzarella Caprese Salad Fresh Basil, Sea Salt, Extra Virgin Olive Oil, Balsamic Reduction

– or –

SOUPS

Chicken Tortilla Soup Avocado, Tortilla Strips

Wild Mushroom Soup Truffle Oil, Chives

Carrot-Apple Curry Soup Greek Yogurt-Cilantro Crema

PLATED DINNER SELECTIONS

Served With Chef's Recommended Seasonal Vegetables,
Freshly Baked Dinner Rolls, Whipped Sweet Cream Butter
Freshly Brewed Regular Coffee,
Decaffeinated Coffee, Tazo Hot and Iced Tea
House Wine Service and Champagne Toast

Vegetarian, Vegan, and Gluten-Free Options Available

Minimum of 15 Guests

THE CHIMAYÓ EXPERIENCE \$109

HORS D'OEUVRES Choice of two (2) menu items

SALAD OR SOUP Choice of one (1) menu item

ENTRÉES Choice of two (2) plus one (1) vegetarian option*

Blackened Salmon Warm Sherry Vinaigrette, Fennel-Tomato Salad, Sweet Corn Risotto

Oven Roasted Herbed Airline Chicken Breast
Orange Glaze, Sweet Potato Mash

Chicken Roulade Sundried Tomato Pesto, Dijon Beurre Blanc, Whipped Potatoes

Flat Iron Bistro Steak Chimichurri Sauce, Duck Fat Roasted Rosemary Potatoes

Grilled Pork Chop Mushroom Marsala Sauce, Goat Cheese Polenta

Grilled Eggplant Napoleon Fresh Mozzarella, Tomato Coulis

SANGRE DE CRISTO EXPERIENCE \$120

HORS D'OEUVRES Choice of two (2) menu items

SALAD OR SOUP Choice of one (1) menu item

ENTRÉES Choice of two (2) plus one (1) vegetarian option*

Butter Roasted Sea Bass Lemon Beurre Blanc, Mediterranean Couscous

Grilled New York Strip Charred Tomato-Herb Jus, Whipped Sour Cream and Roasted Garlic Potatoes

Red Chile Seared Beef Tenderloin Pomegranate Demi-Glace, Green Chile Mac and Cheese

Duck Confit Blood Orange Glaze, Butternut Squash-Brie Purée

Grilled Eggplant Napoleon Fresh Mozzarella, Tomato Coulis

Wild Mushroom Risotto Truffle Cheese, Marinated Tomato-Basil Salad

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





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.

A full-page photograph of a wedding couple in a lush garden. The bride is wearing a long, white lace gown and has a white flower in her hair. The groom is wearing a grey suit with a red boutonniere. They are standing on a green lawn, embracing and looking at each other. Behind them is a massive, dense tree with long, thin green leaves that fills most of the upper frame. To the right, a smaller blue spruce tree is visible. The lighting is soft, suggesting late afternoon or early evening.

EL MONTE SACRADO
317 Kit Carson Road Taos, New Mexico 87571
(505) 539-7282 HeritageHotels.com/weddings