



Inn and Spa at Loretto / Alicia Lucia Photography

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

WEDDINGS BY


HERITAGE
HOTELS & RESORTS, INC.

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(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

Relax and rejuvenate before the big day.



Up In the Sycamore Photography

Enjoy a day of pampering before you say, “I do!” Our spas and full-service salon have you covered.

SPA AND SALON AT LORETTO

The Spa and Salon at Loretto features a range of spa offerings including treatments, styles, and ingredients honoring the different traditions that make up Santa Fe.

NIDAH SPA

Nidah Spa provides a unique blend of modern and ancient healing techniques using only the highest-quality of botanicals, essential oils, gemstones and minerals. Nidah Spa was named one of the “World’s 10 Best Spas” by *Premier Traveler Magazine*.

SPA AND SALON SERVICES INCLUDE:

| | | |
|-------------------------------|-----------|---------------|
| Massages | Makeup | Bridal Styles |
| Body Treatments and Scrubs | Manicures | Blow Outs |
| Facials | Pedicures | |
| | Waxing | |

“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

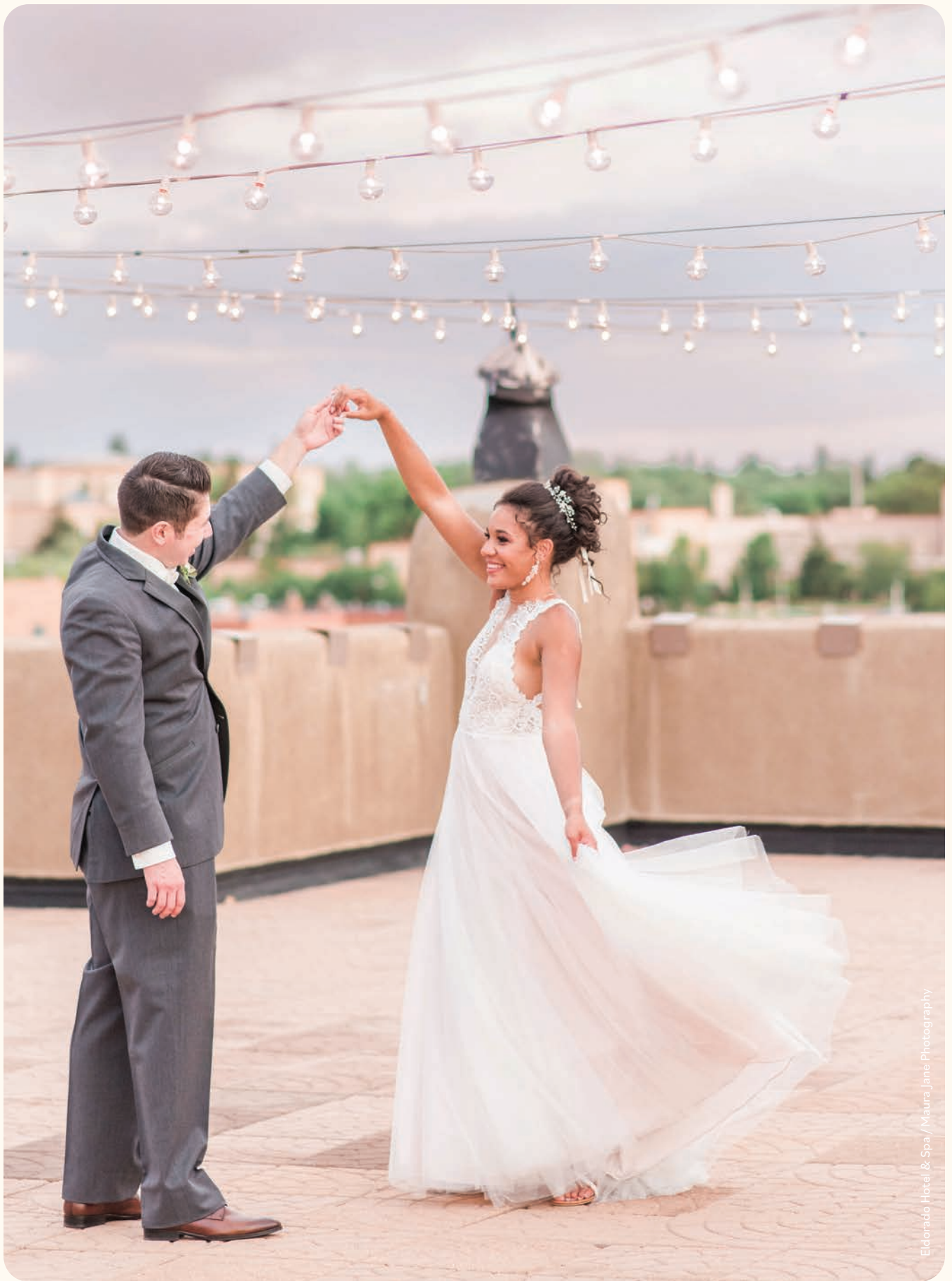
Full cake-cutting and service

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!”



CEREMONY LOCATIONS

La Capilla De Oro

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 150 guests and offers a bridal suite and dramatic vestibule entrance.

Ceremony Rental Fee Includes:

- Ceremony rehearsal
- Beautifully appointed dressing rooms

\$2,000++

Rooftop Presidential Balcony

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

\$2,500++

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

**Ceremony must be paired with a reception

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

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.

One half (3,500 sq. ft.) up to 150 guests

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.

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.

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.



Loretto Chapel / Tony Gambino Photography

“Perfect setting for our wedding!”



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

Newly renovated, this outdoor event space is a tranquil setting for up to 150 guests.

Ceremony Rental Fee Includes:

- Ceremony rehearsal

\$1,500++

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



Inn and Spa at Loretto / Jac Dodge Photography

RECEPTION LOCATIONS

Zuni Ballroom up to 150 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.

Loretto Event Lawn up to 120 guests

This tranquil garden space provides a stunning backdrop for an unforgettable outdoor reception.

Tesuque Ballroom up to 80 guests

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

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.

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.

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

\$99.00++ 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

\$110.00++ 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

PLATED DINNER PACKAGES

PRIMROSE

§89.00++ 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

§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

Wine Service with Dinner

Champagne and Sparkling Cider Toast

ROSEWOOD

§120.00++ 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

\$99.00++ 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

\$120.00++ 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

Sopapillas, 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 \$35.00++ Per Guest

Five Selections for \$50.00++ 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

HOSTED BAR BEVERAGE AND WINE LIST

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

| | Class | Bottle | | |
|---|-------|--------|---|----|
| HOUSE WINE | | | LIQUOR | |
| Dom Ste Vincent, Brut Rosé, New Mexico | 10 | 40 | Tier 1 | 10 |
| Dom Ste Vincent, Brut, New Mexico | 10 | 40 | Svedka Vodka, Bacardi Rum, Vara Gin, Jim Beam Bourbon, | |
| Mondavi Private Select, Merlot, California | 10 | 40 | Jose Cuervo Tradicional Tequila | |
| Mondavi Private Select, Pinot Noir, California | 10 | 40 | Tier 2 | 12 |
| Mondavi Private Select, Sauvignon Blanc, California | 10 | 40 | Tito's Vodka, Bacardi Silver, Espolòn Blanco, Vara Gin, | |
| | | | Crown Royal, Luxardo Triplum, Maker's Mark, | |
| | | | Dewar's White Label | |
| SPARKLING & CHAMPAGNE | | | Tier 3 | 14 |
| Dom Ste Vincent, Brut Rosé, New Mexico | | 40 | Grey Goose, Bacardi Gran Rsv Rum, Patrón Silver, | |
| Dom Ste Vincent, Brut, New Mexico | | 40 | Hendrick's Gin, Grand Marnier, Glenfiddich, | |
| Gruet, Brut Rosé, Blanc de Blancs, New Mexico | | 48 | Knob Creek 8 Yr. | |
| Nicolas Feuillatte, Brut, Champagne, France | | 70 | | |
| Nicolas Feuillatte, Rosé, Champagne, France | | 90 | | |
| WHITE WINE | | | BEER | |
| St M, Riesling, Washington | | 40 | Domestic | 6 |
| Gruet, Chardonnay, New Mexico | | 40 | Bud/Bud Light, Coors Light, Miller Light | |
| Ferrari-Carano, Chardonnay, Alexander Valley | | 50 | Imported | 7 |
| Duckhorn, Sauvignon Blanc, Napa Valley | | 56 | Modelo Negra, Modelo Especial, Corona, | |
| Santa Margherita, Pinot Grigio, Alto Adige, Italy | | 60 | Dos XX Lager/Amber | |
| Duckhorn, Chardonnay, Napa Valley | | 60 | New Mexico | 7 |
| Stag's Leap Winery, Chardonnay, Napa Valley | | 75 | Santa Fe 7K IPA, Santa Fe Pale Ale, | |
| Louis Latour, Chardonnay, Grand Ardèche, France | | 60 | Bosque Brewing Lager, Marble Double White | |
| ROSÉ | | | | |
| Charles and Charles, Rosé, Washington State | | 40 | | |
| DAOU, Rosé, Paso Robles | | 48 | | |
| RED WINE | | | | |
| Cuvelier Los Andes, Malbec, Argentina | | 75 | | |
| Louis Latour Domaine de Valmoissine, Pinot Noir, France | | 45 | | |
| Portillo, Malbec, Argentina | | 40 | | |
| Flora Springs, Merlot, Napa Valley | | 60 | | |
| Decoy, Cabernet Sauvignon, Sonoma County | | 60 | | |
| Benton Lane, Pinot Noir, Willamette Valley | | 64 | | |
| Napa Cellars, Cabernet Sauvignon, Napa Valley | | 64 | | |
| Seghesio, Zinfandel, Sonoma County | | 64 | | |
| Caymus-Suisun, Grand Durif, Suisun Valley, CA | | 70 | | |
| Pine Ridge, Cabernet Sauvignon, Napa Valley | | 90 | | |
| Duckhorn, Merlot, Napa Valley | | 120 | | |



Alicia Lucia 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, sales tax (8.1875%), 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 placard 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.

SANTA FE

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