



WEDDING MENU

2026



BRUNCH STATIONS

▷▷ LA FONDA BRUNCH 86

TOMATO SALAD

mozzarella, petite greens, balsamic syrup, olive oil

SEASONAL FRUIT SALAD

FRESH FROM THE BAKERY

assorted muffins, pastries, scones, whipped butter, preserves

YOGURT, GRANOLA, FRESH SEASONAL BERRIES

CARVED PRIME RIB**

au jus, creamy horseradish

**** 150 chef attendant fee. chef attendant required. one attendant per 75 guests**

BAGEL BAR

assorted bagels, assorted cream cheese, arugula, pickled onions, regular onions, capers, smoked salmon

SCRAMBLED EGGS AND EGGS BENEDICT

grilled breakfast potatoes, steamed asparagus with hollandaise

MINI AVOCADO TOAST

tomato jam, avocado, scrambled eggs, cherry tomatoes, arugula, english muffin

BRIOCHE FRENCH TOAST

maple syrup, applewood-smoked bacon and farm fresh sausage

CHICKEN AND WAFFLES

buttermilk waffles, fried chicken tenders, applewood-smoked bacon, sausage gravy,

maple syrup, whipped butter, chives

CHICKEN BISCUITS

DESSERTS

fudge brownies, assorted mini cheesecakes, fresh baked cookies, chocolate dipped strawberries

HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 50.
MAY BE PASSED OR DISPLAYED.



COLD

ROAST BEEF TENDERLOIN 11
toasted french bread, roasted shallots, fresh herb mayonnaise

SEARED PORK TENDERLOIN 8
toasted french bread, roasted shallots, fresh herb mayonnaise

SERRANO HAM-WRAPPED ASPARAGUS 9

SMOKED CHICKEN BREAST 8
toasted french bread, mango-avocado salsa

SHRIMP DIABLO 10
crispy tortilla, cocktail sauce
AVOCADO ROCK SHRIMP SHOOTER 9

TUNA TARTARE 10
on a spoon

SMOKED SALMON 10
toasted brioche, lemon-dill cream

BRUSCHETTA 7
chopped roma tomatoes, garlic, fresh basil, mozzarella cheese

CROSTINI 7
sun-dried tomatoes, feta cheese, kalamata olives, caramelized onions

CUCUMBER GAZPACHO SHOOTER 7

PITA BREAD 8
capers, feta cheese, roasted eggplant, roasted peppers

» CONTINUE

HORS D'OEUVRES

ALL ITEMS MUST BE ORDERED IN QUANTITIES OF 50.
MAY BE PASSED OR DISPLAYED.



HOT

PEAR AND BRIE 8
baked in phyllo

SPANAKOPITA 7
spinach, onions, herbs, cheese in phyllo

MAUI SHRIMP SPRING ROLL 8

PEKING DUCK SPRING ROLL 9

VEGETABLE SPRING ROLL 7

CHORIZO STUFFED DATES 8

BRAISED SHORT RIB EMPANADA 9

TEQUILA CHICKEN TAQUITO 8

CORN AND EDAMAME QUESADILLA 8

PORCINI MUSHROOM CROQUETTE 8

MALIBU COCONUT SHRIMP 9

RECEPTION STATIONS



STREET TACOS 37

pork carnitas, red snapper, red cabbage slaw, pickled red onions, queso fresco, pico de gallo, tomatillo salsa, avocado-papaya salsa, lime crema, fresh limes, fresh white corn tortillas



QUESADILLAS 33

spicy chicken, mexican cheese blend, duck confit, creamy goat cheese, roasted poblano, monterrey jack, pico de gallo, sour cream, guacamole, house salsa, fresh flour tortillas



CHIP AND DIP BAR 26

artisan crackers, flat bread, garlic hummus, artichoke and crab dip, onion sour cream, fresh sliced vegetables



LAFONDACHIPSANDSALSA 29

crispy corn tortilla chips, guacamole, house salsa, roasted jalapeno salsa, chile con queso, chicken taquitos

CHURRO STATION



21

house churros, three flavors of dipping sauce, mexican chocolate, caramel, and strawberry, whippedcream,sliced strawberries.

RECEPTION SPECIALTY DISPLAYS

MINIMUM OF 25 PEOPLE. MINIMUM OF TWO DISPLAYS. PRICED PER PERSON.

- ▶▶▶ FRESHLYSLICEDSEASONALFRUIT 22
honey dipping sauce
- ▶▶▶ VEGETABLE CRUDITÉ 17
pear tomatoes, asparagus, cucumber, broccoli, cauliflower, baby carrots, sugar snap peas, radishes, green beans, roasted hummus, thick creamy red chile ranch dressing
- ▶▶▶ CHARCUTERIE BOARD 24
prosciutto, hard salami, spanish chorizo, jamon serrano, duck pate, marcona almonds, grainy mustard, gherkins, fig jam, artisan crackers, french bread
- ▶▶▶ CHEESEBOARD 25
goat milk chevre, grand queso manchego, campo de montalban, maytag blue cheese, cave-aged cheddar, quince membrillo, grapes, marcona almonds, artisan crackers, french bread
- ▶▶▶ ANTIPASTOTRAY 24
hard salami, prosciutto, marinated mushrooms, artichoke hearts, pepperoncini, assorted olives, gherkins, cocktail, onions, spicy pickled vegetables
- ▶▶▶ SEAFOODTOWER 41
jumbo shrimp cocktail, jumbo lump crab, lobster claw meat, truffle remoulade, spicy cocktail sauce, caperberries, sea beans, charred lemon
- ▶▶▶ ICE CREAM STATION 21
vanilla, salted caramel and chocolate gelato, ice cream bars, orange sherbet push-ups, waffle cones and cups, salted caramel sauce, hot fudge sauce, strawberry sauce, toasted almond slivers, chocolate sprinkles, m&m's®, reese's® peanut butter cups, white chocolate chips, chocolate chips, whipped cream, maraschino cherries
- ▶▶▶ ASSORTED MINI DESSERTS 20
cheesecake lollipops, macaroons, fudge brownie bites, chocolate hazelnut beignets, lemon tarts, carrot cakes, assorted cookies

All pricing is subject to a 23% service fee and 8.1875% tax. All pricing is subject to change without notice.

RECEPTION CARVING STATIONS

ALL SERVED WITH RED CHILE SILVER DOLLAR ROLLS,
ROASTED GARLIC MAYONNAISE, GRAINY MUSTARD
150 CHEF ATTENDANT FEE.

CHEF ATTENDANT REQUIRED. ONE ATTENDANT PER 75 GUESTS

- ▷▷▷ SMOKED BRISKET 480
smokey chipotle barbecue sauce (serves 30)
- ▷▷▷ ROASTED TOP ROUND 480
au jus, creamy horseradish (serves 50)
- ▷▷▷ ACHIOTE PORK TENDERLOIN 380
grilled pineapple-avocado salsa (serves 40)
- ▷▷▷ SLOW ROASTED TURKEY BREAST 320
pan gravy, cranberry compote (serves 25)
- ▷▷▷ CARVING HAM 330
new mexico green chile-honey glaze (serves 25)
- ▷▷▷ HERB-GARLIC CRUSTED BEEF TENDERLOIN 630
red chile horseradish cream (serves 20)
- ▷▷▷ NEW MEXICO LEG OF LAMB 480
red chile-mint chimichurri (serves 25)

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DINNER BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ARTISAN BREAD AND COMPOUND BUTTER



BUILD YOUR OWN BUFFET

81

CHOOSE TWO OF EACH COURSE

STARTERS

FRESH MIXED BABY GREENS cherry tomatoes, shaved red
cabbage, cucumber slices, mushrooms, red chile ranch dressing

THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made
herb vinaigrette

SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, balsamic vinaigrette

LA FONDA CAESAR SALAD

romaine, lettuce, cotija cheese, pear tomatoes, and caesar dressing

TORTILLA SOUP

guajillo chile chicken broth, crispy tortilla strips, mexican cheese mix, avocado

ROASTED GREEN CHILE CORN CHOWDER

with crispy leeks

MANGO GAZPACHO

crème fraîche, green grapes

ENTRÉES

PORK LOIN

southwest rubbed papaya-avocado salsa

SCOTTISH SALMON

prickly pear butter sauce

1855 TOP SIRLOIN

roasted poblano chimichurri

REDBIRD FARMS® CHICKEN BREAST

ancho chile mole, roasted pineapple salsa

BRAISED BECK AND BULOW BUFFALO SHORT RIBS

sauce natural

SEASONAL GRILLED VEGETABLE PASTA

basil pesto

»» CONTINUE

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DINNER BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,
ARTISAN BREAD AND COMPOUND BUTTER

SIDES

OVEN ROASTED NEW POTATOES

ROASTED GARLIC BUTTERMILK MASHED POTATOES

GRILLED RED PEPPER POLENTA BROWN RICE PILAF

scallions, almonds, red onion

BUTTERED BROCCOLINI STEAMED ASPARAGUS

GRILLED VEGETABLES SAUTEED SUGAR SNAP PEAS



NORTHERN NEW MEXICAN 68

baby greens, jicama, red bell pepper, queso fresco, red chile ranch dressing and fresh herb vinaigrette arugula, baby spinach, frisée, red chile pistachios, cotija cheese, red wine vinaigrette jicama apple salad, orange chipotle vinaigrette stacked cheese enchilada casserole, christmas chile vegetarian tamales (gf) chicken fajitas, bell pepper and sweet corn roasted pablano, red pepper coulis, leeks, corn, shitakes, tofu spanish rice, pinto beans, calabacitas rancheras red and green chile flour and corn tortillas corn tortilla chips, salsa, pico de gallo, sour cream, shredded lettuce, shredded cheese natillas, biscochitos, chocolate cups

»» CONTINUE

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DINNER BUFFETS

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,
ARTISAN BREAD AND COMPOUND BUTTER



SANTA FE BARBECUE 72

wedge salad, roasted corn, and black bean salad
spicy deviled eggs
brisket, baby back ribs, chicken quarters, smokey chipotle barbecue sauce
ranch beans
buttermilk sweet corn
oven roasted new potatoes
sauteed green beans
blue corn muffins, jalapeno corn bread, butter
chocolate pinon brownies
root beer floats – ibc® root beer and vanilla gelato



SOUTHWESTERN 72

fresh garden salad, shredded jicama, red peppers, queso fresco,
house-made herb vinaigrette, classic ranch dressing
roasted corn black bean salad, charred tomato-cumin dressing
baby spinach and arugula frisée, toasted piñon nuts, queso valdeón, chipotle-orange vinaigrette
vegetarian tamales (gf)
char-grilled flat iron steak
roasted bell peppers, onion rajas
oven-roasted fillet of achiote-rubbed salmon
roasted shallot-avocado vinaigrette
roasted garlic-chipotle mashed potatoes
tomatillo-cilantro green rice
chef's selection of fresh vegetables
gluten free bread, butter

DINNER PLATED

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,
ARTISAN BREAD AND COMPOUND BUTTER

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PLEASE SELECT ONE SOUP **OR** SALAD AND ONE ENTRÉE
IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL



STARTERS

FRESH MIXED BABY GREENS

cherry tomatoes, shaved red cabbage, cucumber slices, mushrooms, red chile ranch dressing

THE WEDGE

heirloom tomatoes, applewood-smoked bacon, feta cheese, sourdough croutons with house-made herb vinaigrette

SPINACH FRISÉE

candied red chile pecans, heirloom cherry tomatoes, balsamic vinaigrette

LA FONDA CAESAR SALAD

romaine, lettuce, cotija cheese, pear tomatoes, and caesar dressing

TORTILLA SOUP

guajillo chile chicken broth, crispy tortilla strips, mexican cheese mix, avocado

ROASTED GREEN CHILE CORN CHOWDER

with crispy leeks



ENTRÉES

CHAR-GRILLED PORK TENDERLOIN 54

jalapeno-honey mustard, roasted corn and black bean salad, broccolini, chipotle barbecue vinaigrette

ROASTED CLASSIC CHICKEN LA FONDA 55

redbird farms® chicken breast filled with red onions, bacon, green chile, cheddar and jack cheese mix, green chile cream sauce, buttermilk mashed potatoes, fresh seasonal vegetables

CHAR-GRILLED FILET MIGNON 71

asparagus bundle, potato cakes, spanish sherry reduction
bison upgrade: 6oz. or 7oz. – market price

PAN FRIED IDAHO RAINBOW TROUT 44

blue corn dusted, calabacitas rancheras, grilled yukon gold potatoes, cilantro-lemon butter sauce

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DINNER PLATED

INCLUDES ICED TEA, ASSORTED HOT HERBAL AND BLACK TEAS,
LOCALLY ROASTED REGULAR AND DECAFFEINATED COFFEE,
ARTISAN BREAD AND COMPOUND BUTTER

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PLEASE SELECT ONE SOUP **OR** SALAD AND ONE ENTRÉE

CHILE-SEARED SALMON 59

sweet corn asparagus succotash, wild mushroom couscous, caramelized lemon, sweet corn sauce

GRILLED CAULIFLOWER STEAK (GF) 42

huitlacoche tamale, quinoa, broccolini, black bean sauce

ROASTED POBLANO 45

roasted spaghetti squash, root vegetables, quinoa pilaf, roasted red pepper coulis

CHAR-GRILLED TOP SIRLOIN 56

grilled yukon gold potatoes, grilled squash, peppers and onions, avocado chimichurri

FILET AND TAMAL 70

char-grilled six-ounce filet, steamed red chile pork tamal, roasted tomato salsa asadero cheese, chef's-choice vegetable

BEVERAGES A LA CARTE

BEVERAGE STATIONS

AGUA FRESCA STATION 68 GAL.



watermelon, mint, or cantaloupe

INFUSED WATER STATION

68 GAL.

lemon, cucumber, raspberry-lime infused water, served in glass bubblers

LOCALLY ROASTED SPECIALTY-BLEND COFFEE

72 GAL.

LOCALLY ROASTED SPECIALTY-BLEND DECAFFEINATED COFFEE
72 GAL.

ASSORTED HOT HERBAL TEAS AND BLACK TEAS

72 GAL.

ICED TEA 72 GAL.

LEMONADE 72 GAL.

ENERGY DRINKS 9 EA.

ICED COFFEE DRINKS 7 EA.

ASSORTED BOTTLED JUICES 6 EA.

ASSORTED FRUIT SMOOTHIES 8 EA.

ASSORTED SOFT DRINKS 6 EA.

STILL BOTTLED WATER 6 EA.

SPARKLING BOTTLED WATER 7 EA.

VERDE® LOCALLY PRESSED JUICE 13 EA

LATE NIGHT SNACKS

- ▶▶▶ CHEESE AND CHARCUTERIE 26
cougar gold sharp white cheddar, goats milk chevre, raw milk manchego, salami, prosciutto, duck pate
- ▶▶▶ SOFT PRETZELS AND FLAVORED POPCORN 16
buttered, parmesan, black truffle, yellow mustard,, grainy mustard, chile con queso
- ▶▶▶ SEAFOODCOCKTAIL TOWER market price
crab claws, jumbo shrimp, mussels, oysters on the half shell, garlic aioli, mignonette, spicy cocktail sauce
- ▶▶▶ WAGYU HOTDOG STATION 21
wagyu beef franks, artisan rolls, ketchup, mustard, sweet pickle relish, pickled onions, coney sauce, sauerkraut, chopped bacon
- ▶▶▶ CARNITAS TACO STATION 22
avocados, grilled green onions, pickled red onions, queso fresco, tomatillo salsa, jalapeno salsa, papaya-avocado salsa, jalapeño-cilantro mixto, fresh lime
- ▶▶▶ SWEET AND SALTY BAR 18
red chile pinon brittle, green chile caramel corn, m&m® trail mix, white and dark chocolate pretzels, sweet potato chips, grapes, cherry licorice, jerky

BAR SERVICE

HOST AND CASH

ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS
HOST BAR: 160 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS
CASH BAR: 210 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS
500 MINIMUM FOR EACH BAR. IF MINIMUM IS NOT MET, THE REMAINING BALANCE
WILL BE CHARGE IN ROOM RENTAL

MIXED NEW MEXICO SPIRITS 15

expedition vodka (santa fe), jack & sixes spiced rum (red river),
tumbleroot plata agave spirit (santa fe), wheelers gin (santa fe),
sidewinder whiskey(taos), dry spell bourbon (las cruces)
gruet chardonnay, gruet pinot noir

MIXEDULTRA -PREMIUM 17

chopin, herradura double barrel anejo, elijah craig,
barcelo rum, monkey 47 gin,
glenlivet 12, sonoma cutrer chardonnay
caymus suisun the walking fool

MIXEDSUPER -PREMIUM 16

johnny walker black, bulleit rye, capitán morgan, don julio
blanco, bombay sapphire, grey goose,
frenzy sauvignon blanc malborough
smith & hook cabernet sauvignon

MIXEDPREMIUM 15

jack daniels, johnnie walker red, bacardi silver, tito's, esplon
tequila, crown royal, beefeater gin,
giesen marlborough sauvignon blanc,
elemental substance cabernet sauvignon

MIXED HOUSE 14

new amsterdam vodka, jose cuervo traditional, dire wolf
bourbon, paramount silver rum, svedka gin, concierge scotch

ADD CORDIALS 15

grand marnier, kahlua, courvoisier vsop, frangelico, bailey's
irish cream, sambuca, amaretto di saronno

BEER

*INCLUDES A SELECTION OF THE FOLLOWING AND BASED
ON AVAILABILITY*

LOCAL ANDHAND-CRAFTED 8

marble cerveza, snata fe pepe loco, marble ipa, santa fe pale ale

IMPORTED 8

corona, negra modelo, modelo especial, dos xx lager, stella
artois, heineken 0.0

DOMESTIC 7

bud light, coors light, miller light, michelob ultra

HOUSE WINE 13

canyon road: chardonnay, pinot grigio, merlot, cabernet
sauvignon

SOFT DRINKS

6

coke, diet coke, sprite, ginger ale

BOTTLED MINERAL AND STILL

WATER 7

perrier, la fonda natural spring water

FRUIT JUICES 6

orange, grapefruit, cranberry

SPECIALTY DRINKS

AVAILABLE TO BE ADDED TO A HOST BAR
ONE ATTENDANT REQUIRED FOR EVERY 75 GUESTS
160 PLUS TAX AND SERVICE FOR ONE TO FOUR HOURS
ONE-GALLON YIELDS APPROXIMATELY 20 SERVINGS

BLOODY MARY'S

grey goose bloodymary	16 each
absolut bloody mary	15 each
house bloody mary	14 each

FRUIT SANGRIA

red, white, or sparkling	150 per gallon
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MOCKTAILS

pomegranate fizz	8 each
pink mademoiselle	8 each
cucumber lemonade	8 each

MIMOSAS

gruet mimosa	215 per gallon
house mimosa	195 per gallon

MARGARITAS

patron silver	270 per gallon
gold	230 per gallon
turquoise	220 per gallon
house	210 per gallon

TERMS AND CONDITIONS

All food and beverage charges are subject to 23% Service Charge and prevailing Gross Receipts Tax, (currently 8.1875%). All ServiceCharge is taxable. Plated menus are limited to one entrée selection (unless noted). La Fonda on the Plaza 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 attendee's 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 guaranteed 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.

FOOD AND BEVERAGE

La Fonda prohibits any food or beverage including alcoholic beverages of any kind to be brought into the hotel by the patron or any patron's guests or attendees. Per New Mexico health restrictions, no food may be removed from the event by the patron or any patron's guests or attendees. Hot beverages sold by the gallon are brewed and sold in quantities of three.

BANQUET CHECK APPROVAL

All itemized food and beverage checks must be signed at the conclusion of the event. If the banquet check is not signed, the client is agreeing to pay all charges posted to the Master Account in full.

DECORATIONS & ENTERTAINMENT

A variety of musical, floral and entertainment options are available. La Fonda's convention services, and catering managers can assist with recommendations and can put you in touch with our preferred, licensed vendors. Our preferred vendors have already provided La Fonda with their business license and insurance policies. All other vendors will need to contact La Fonda's convention services or catering manager prior to arrival to provide their business license and insurance. 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.

LOST ITEMS

La Fonda will not assume or accept any responsibility for damages brought into the hotel event space. to or loss of any items

WATER RESTRICTIONS

Due to the heightened water restrictions in the City of Santa Fe we are unable to offer water pitchers on the table for meetings. We can offer (1) centralized water station for each group either in the main meeting room or near registration. Thank you for your understanding.

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OFF-SITE EVENTS

EQUIPMENT AND SETUP FEES

Setup charges are based on the number of guests in attendance and the location of the event: 0–100 guests, \$500; 101–250 guests, \$750; 251–500 guests, \$1,000. There may be an additional fee if La Fonda provides tables, chairs, linens, and centerpieces.

For events at the Santa Fe Convention Center groups will be assessed a facility fee of 10% of total food and beverage cost.

LABOR FEES

For most events, La Fonda's 23% 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 within Santa Fe City Limits. The cost for permit and processing is 200, plus prevailing Gross Receipts Tax.

PRICING

All pricing is subject to change without notice.