

Weddings

Our hotel greets guests with a breathtaking ambiance. From intimate to extravagant, our wedding spaces are as unique as your love story. Let us help you create your happily ever after.



Receptions

Barcelona

Food & Beverage:
\$15,000++
200 Guests

Our enchanting ballroom located on the Mezzanine with access to the terrace.



Casablanca

Food & Beverage:
\$8,000++
100 Guests

Casablanca welcomes your guests into your urban speakeasy celebration.

Valencia

Food & Beverage:
\$3,000++
40 Guests

Valencia is perfect for an intimate reception.



ANDALUZ

Brunch Menu

Silver Package

\$45++ per person

- 1 Platter
- 2 Sandwiches
- 2 Hors d'Oeuvres
- Mini Cheese Cakes
- Variety of Danishes
- 1 Hot Item
- 1 Side
- Water, Iced Tea,
& Coffee

Gold Package

\$57++ per person

- 2 Platters
- 3 Sandwiches
- 3 Hors d'Oeuvres
- 2 Desserts: Petit
Fours Bon Bons or
Mini Cheesecakes or
Macaroons
- 2 Hot Items
- 2 Sides
- Water, Iced Tea,
& Coffee

Sandwiches

Cucumber & Dill Cream Cheese
Sweet Pickled Cucumber | Fresh Dill
Cream Cheese | Lemon

Strawberry Sandwich
Fresh Strawberries | Boursin Cheese
Balsamic Reduction | Basil

Chicken Salad Sandwich
Grilled Chicken | Boiled Egg
Garlic Aioli | Shallots | Parsley

Caprese Sandwich
Fresh Mozzarella | Heirloom Tomato
Basil | Balsamic Cream Cheese Spread

Avocado Cucumber Sandwich
Avocado | Cucumber | Sweet Pickled
Red Onions | Flaky Salt

Platters

Charcuterie Board
Cured Meats | Imported Cheese
Fresh Fruit | Crackers | Toasted Crostini
Cornichons | Almonds | Pickled Vegetables

Fresh Fruit
Assortment of Fresh Fruits

Antipasti
Marinated Vegetables | Cured Meats
Marinated Olives | Pickled Vegetables

Sides

Esquites
Roasted Corn | Cotija Cheese | Tajin
Lime | Cilantro | Mayo

Asparagus

Brocolini

Quinoa

Cheesy Grits

Sweet Potato Hash

Roasted Red Potatoes

Hors d'Oeuvres

Jamon Toast
Jamon Serrano | Boursin Cheese
Cantaloupe | Toasted Baguette

Dill & Radish Toast
Dill & Cream Cheese Spread | Candied
Lemon Rind | Radish

Crab Meat Leaf
Butter Poached Crab Meat
Shallots | Lemon Vinaigrette Endive
Pomegranate | Chives

Cheese & Meat Torte
Cubed Cheese | Jamon | Boursin Cheese
Apple | Grope Preserve

Poke Tuna Cups
Ponzu Marinated Tuna | Wasabi Pea
Wanton Crisp | Nori Powder Sesame
Seeds Green Onions

Compressed Watermelon
Goat Cheese | Balsamic Reduction Flaky
Salt | Basil

Cranberry Toast
Cranberries | Ricotta | Honey

Hot Items

Salmon Frittata
Egg White | Salmon | Spinach | Cheese
Mushrooms

Scrambled Eggs Benedict
Hollandaise | Jamon | English Muffin

French Toast
Fresh Fruit | Powdered Sugar
Maple Syrup

Carne Adovada & Eggs
Red Chile Marinated Pork | Eggs
Manchego Cheese | Cilantro

Huevos Rancheros
Corn Tortillas | Cheese | Eggs | Cilantro



Buffet Menu



Taste of New Mexico

Served with Green Chile Cornbread.



Classic Andaluz

Served with House Dinner Rolls.

Salads

Choice of two:

Roasted Poblano and Cucumber Salad
Cumin Lime Vinaigrette

Southwestern Caesar Salad
Romaine | Roasted Corn
Cotija Cheese | Red Chile
Caesar Dressing

New Mexican Salad
Mixed Greens | Cherry
Tomatoes | Queso Fresco
Tortilla Strips | House-Made
Green Chile Ranch

Sides (All GF)

Choice of two:

Spanish Rice (GF)

Borracho Pinto Beans (GF)

Calabacitas (GF)

Esquites (Mexican Street Corn) (GF)
Grilled Corn | Mayo | Tajin
Lime | Cotija Cheese
Cilantro

Entrées

Choice of three:

Carne Asada (GF)
Marinated Flank Steak
Roasted Pico de Gallo
Lime | Cilantro

Red Chile Enchiladas (GF)
Ground Beef | Corn Tortillas
Lettuce | Tomatoes
Mexican Cheese | Red Chile

Green Chile Chicken Enchiladas (GF)
Pulled Chicken | Corn
Tortillas | Green Chile Sauce
Mexican Cheese | Lettuce
Tomatoes

Carne Adovada (GF)
Marinated Slow Roasted
Pork | Red Chile | Roasted
Pico de Gallo

Chicken Tinga (GF)
Slow Cooked Chipotle
Braised Chicken | Roasted
Poblano & Tomatoes | Cotija
Cheese | Cilantro | Limes

Chefs Vegetarian
A seasonal creative dish.

Salads

Choice of two:

House Salad (GF)
Mixed Greens | Cherry
Tomatoes | Cucumbers
Shredded Carrots | Toasted
Croutons | House-Made
Cilantro Lime Vinaigrette

Andalusian Piccada (Gazpacho) (GF)
Tomato | Cucumber | Tequila
Lime Tomato Sauce
Cilantro

Caesar Española
Romaine | Manchego | Red
Chile Dusted Croutons
Green Chile Caesar Dressing

Saffron Orzo Pasta Salad
Saffron | Tomato | Cucumber
Cilantro | Lime Vinaigrette

Sides (All GF)

Choice of two:

Oven Roasted Herb Potatoes

Green Chile Au Gratin Potatoes (Dairy)

Sauteed Asparagus

Saffron Rice Pilaf

Roasted Broccolini
with Romesco Sauce

Roasted Brussel Sprouts
with Sherry Vinegar
Reduction

Entrées

Choice of three:

Tenderloin Medallions (GF)
Red Chile Demi-Glace

Grilled Chicken Breast (GF)
Wild Mushroom
Chasseur Sauce

Oven Roasted Salmon (GF, Dairy)
Pickled Shallots | Blood
Orange Cream Sauce

Red Chile Rubbed Pork Loin (GF, Dairy)
Citrus Brined Pork Loin
Arugula | Blistered Cherry
Tomatoes | Green Chile
Cream Sauce



Catering Menu

Platinum

\$150 per person

- 2 Tray Passed Hors d'Oeuvres
- 1 Display Station
- 2 Plated Entrées or 3 Entrée Buffet
- Wedding Cake Designed by Simply Sweets
- Custom Late Night Snack
- Choice to Upgrade Proteins: Filet Mignon or Lobster Tail
- Additional \$25 Per Person

Gold 2

\$100 per person

- 2 Tray Passed Hors d'Oeuvres
- 1 Display Station
- 2 Plated Entrées or 3 Entrée Buffet
- Wedding Cake Designed by Simply Sweets

Silver 2

\$80 per person

- 2 Tray Passed Hors d'Oeuvres
- Vegetable Crudite
- 2 Plated Entrées or 3 Entrée Buffet

Passed Hors d'Oeuvres

Compressed Watermelon

With a Balsamic Reduction and Basil

Pincho

Al ajillo con Pimientos Del piquillo

Cucumber and Shrimp

Cream Cheese and Lemon Zest

Vegetable Skewers

Artichoke, Manchego, and Tomato

Miniature Twice Baked Potatoes

Served with Bacon, Sour Cream, and Chives

Classic Crab Stuffed Mushrooms

Mushrooms stuffed with Crab Meat

Fig, Manchego and Jamon Skewers

Served with Paprika-infused Olive Oil Drizzle

Carne Adovada Empanada

Red Chile Marinated Pork in a Puff Pastry

Display Platters

Vegetable Crudité (GF, Veg)

Crisp Vegetables | Herb Dip

Cheese & Fruit Platter (Veg)

Imported & Domestic Cheeses | Fresh Fruit
Crostoni & Crackers

Charcuterie Board

Spanish Cured Meats | Imported Cheeses
Marinated Olives | Fresh Fruit
Fig Spread | Crostoni & Crackers

Carving Station

Slow Roasted Prime Rib (GF)

Additional \$25 per person
Beef Jus | Creamy &
Raw Horseradish (Dairy)

Slow Roasted Turkey Breast (GF)

Pan Gravy | Cranberry Chutney

Honey Glazed Ham (GF)

Pineapple Chutney | Roasted
Pico de Gallo

Plated Salads

Choice of one:

House Salad (GF)

Mixed Greens | Cherry Tomatoes
Cucumbers | Shredded Carrots | Toasted
Croutons | House-Made Cilantro
Lime Vinaigrette

Baby Spinach Salad (GF)

Strawberries | Candied Walnuts
Goat Cheese | Red Onions
Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce | Red Chile Dusted
Croutons | Parmesan Ribbons | Creamy
Caesar Dressing

New Mexico Salad (GF)

Arugula & Spinach Mix | Roasted Corn
Jicama | Roasted Red Bell Peppers
Cotija Cheese | Red Chile Dusted Pinons
House-Made Green Chile Ranch

Plated Entrées

Seared Salmon (GF)

Sherry Balsamic Reduction

Grilled Flatiron Steak (GF)

Port Wine Demi-Glace

Seared Airline Chicken Breast (GF)

Sundried Tomato & Mushroom
Chasseur Sauce

Seared Trumpet Mushroom (V, GF)

Romanesco Sauce

Plated Sides (All GF)

Boursin Potato Puree (GF)

Roasted Red Potatoes & Herbs (GF)

Rice Pilaf (GF)

Sundried Tomato & White Wine Cream Rice (GF)

Jamon Wrapped Asparagus (GF)

Broccoli & Garlic Butter (GF)

Crispy Brussel Sprouts & Sherry Reduction (GF)



Bar Menu

Hosted Packages

Beer + Wine
Per Person
 \$20++ Hour
 \$55++ 4 Hours &
 \$10++ Each Additional Hour

**Beer + Wine +
 Well Call Hosted**
Per Person / 1 oz. Drinks
 \$35++ Hour
 \$95++ 4 Hours &
 \$25++ Each Additional Hour

Full Bar
Per Person / 2 oz. Drinks
 \$45++ Hour
 \$115++ 4 Hours &
 \$25++ Each Additional Hour



Beer

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|---------------------|------|
| Domestic Beer | \$8 |
| Imports | \$10 |
| Mircobrews | \$12 |

Wines

House Red | White | Sparkling

| | |
|-------------|------|
| Glass..... | \$9 |
| Bottle..... | \$38 |

Spirits

Well

| | |
|-------------------------|------|
| Cocktail..... | \$12 |
| Specialty Cocktail..... | \$14 |

Call

| | |
|-------------------------|------|
| Cocktail..... | \$13 |
| Specialty Cocktail..... | \$16 |

Premium

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|--------------------------|------|
| Cocktail..... | \$14 |
| Specialty Cocktail | \$17 |

