

# HILTON SANTA FE BUFFALO THUNDER

## 2 0 2 0 C A T E R I N G M E N U S

# BREAKFAST BUFFETS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM

BREAKFAST BUFFETS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TEAS

LOW ATTENDANCE SERVICE FEE OF \$125 APPLIES TO GROUPS WITH FEWER THAN 25 GUESTS

PRICES AND QUANTITIES BASED ON 60 MINUTES OF SERVICE

## MORNING GLORY CONTINENTAL

Orange Juice  
Whole Seasonal Fruit  
Breakfast Breads, Croissants, Danish, and Muffins  
\$17 per Person

## CANYON CONTINENTAL

Orange, Cranberry, and Grapefruit Juice  
Seasonal Fruit Display  
Assorted Cereals with Low-Fat 2% Milk and Whole Milk  
Breakfast Breads, Croissants, Danish, and Muffins  
\$21 per Person

## TURQUOISE CONTINENTAL

Orange, Cranberry, and Grapefruit Juice  
Seasonal Fruit Display  
Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins  
Low-Fat Greek Yogurt Parfaits with Granola and Berries  
Breakfast Breads, Croissants, Danish, and Muffins  
\$25 per Person

## WO' P'IN BREAKFAST

Orange and Grapefruit Juice  
Pineapple, Cantaloupe, and Honey Dew  
House-Made Granola  
Whole Grain Low-Fat Muffins  
Healthy Nut Breads and Seven Grain Rolls  
Whole Wheat Bread  
Farm-Fresh Scrambled Egg Whites, Sautéed Mushrooms, Spinach, and Feta  
Turkey Sausage  
Sweet Potato Hash with Onions and Peppers  
Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins  
\$34 per Person

## OLD MEXICO TRAIL BREAKFAST

Orange, Cranberry, and Grapefruit Juice  
Seasonal Fruit Display with Honey-Scented Yogurt  
Beef Carne Asada  
Farm-Fresh Scrambled Eggs  
Cheddar and Pepper Jack Cheeses  
Country-Style Breakfast Potatoes  
Traditional Mexican Chilaquiles  
Salsa Fresca and Guacamole  
Warm Corn and Flour Tortillas  
\$35 per Person

## BIG MESA BREAKFAST

Orange, Cranberry, and Grapefruit Juice  
Sweet Cream Butter and Fruit Preserves

### Choice of One Selection:

Whole Seasonal Fruit  
Seasonal Fruit Display  
Fresh Seasonal Fruit Salad  
Assorted Berries \$6

### Choice of Four Selections:

Assorted Danish  
Assorted Muffins  
Croissants  
Pain au Chocolate  
Assorted Fruit Breads  
Cinnamon Rolls  
Almond Croissants  
Spinach and Feta Turnovers  
Assorted Bagels with Cream Cheese  
Assorted Cereals with Low-Fat 2% Milk and Whole Milk  
House-Made Granola and Assorted Yogurts  
Sliced Breads and English Muffins

### Choice of One Selection:

Farm-Fresh Scrambled Eggs with One Toppings; Cheese, Scallions, Mushrooms, Pico de Gallo, or Chives  
Southwestern Quiche  
Traditional Chilaquiles  
Classic Eggs Benedict \$6 Additional

### Choice of One Selection:

Cinnamon French Toast with Maple Syrup  
Buttermilk Pancakes with Maple Syrup  
Country-Style Breakfast Potatoes with Onions and Peppers  
Cheddar Cheese Grits  
Sweet Potatoes Hash with Red Onions and Peppers  
Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins

### Choice of Two Selections:

Sausage Patties  
Traditional Sausage Links  
Applewood Smoked Bacon  
Country Style Ham  
Turkey Sausage  
Chorizo Sausage  
Canadian Bacon  
Roasted Tomatoes

\$38 per Person

# PLATED BREAKFASTS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM

BREAKFAST SERVED WITH ORANGE JUICE, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS  
BREAKFAST BREAD BASKET WITH ASSORTED DANISH, MUFFINS, AND CROISSANTS

## EL RANCHO

Short Stack of Pancakes  
Sweet Dairy Butter and Maple Syrup  
Applewood Smoked Bacon  
\$19 per Person

## HUEVOS RANCHEROS

Farm-Fresh Scrambled Eggs  
Layered Corn Tortillas with Applewood Smoked Bacon, Cheddar Cheese, and Pinto Beans  
Country-Style Breakfast Potatoes  
New Mexico Red Chile  
\$26 per Person

## GHOST RANCH

Seasonal Fruit or Low-Fat Greek Yogurt Parfait with Granola and Berries  
House-Made Quiche  
Country-Style Potatoes  
Applewood Smoked Bacon  
\$28 per Person

# BREAKFAST ENHANCEMENTS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM

ENHANCEMENTS AVAILABLE AS UPGRADE TO ANY BREAKFAST MENU

Farm-Fresh Scrambled Eggs with Herbs  
\$6 per Person

Oatmeal with Cinnamon, Brown Sugar, and Golden Raisins  
\$6 per Person

Farm-Fresh Scrambled Eggs  
Peppers, Onions, Mushrooms, Cheddar Cheese, and Virginia Ham  
\$7 per Person

Choice of Pancakes, Waffles, or French Toast  
Sweet Dairy Butter and Maple Syrup  
\$8 per Person

Seven Grain Ciabatta Breakfast Sandwich  
Farm-Fresh Egg Whites, Chives, and Tomato  
\$8 per Sandwich

Assorted Fresh Fruit Smoothies  
Low-Fat Greek Yogurt  
Served in Mason Jars  
\$8 per Person

Spinach and Feta Cheese Croissant  
\$8 per Croissant

Build-Your-Own Parfait  
Low-Fat Greek Yogurt, Berry Compote, Fresh Seasonal Berries,  
Granola, and Stone Fruit Chutney  
\$8 per Person

Breakfast Croissant  
Sausage, Egg and Cheese  
\$8 per Croissant

Breakfast Sandwich  
Farm-Fresh Scrambled Eggs, Cheddar Cheese, and Sausage  
Buttermilk Biscuit  
\$8 per Sandwich

Breakfast Burrito  
Farm-Fresh Scrambled Eggs, Sausage, Potatoes, and Cheddar Cheese  
Sides of New Mexico Red and Green Chile  
\$8 per Burrito

Smoked Atlantic Salmon  
Capers, Onions, Sliced Tomatoes, Bagels and Cream Cheese  
\$14 per Person

Fifty Assorted Miniature Quiches  
\$120

## BREAKFAST ALA CARTE

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM

Assorted Greek Yogurts  
\$5 per Yogurt

Assorted Bagels  
Plain Cream Cheese and Strawberry Flavored  
Cream Cheese  
\$48 per Dozen

Assorted Cereals  
Low-Fat 2% Milk and Whole Milk  
\$40 per Dozen

Homemade Iced Jumbo Cinnamon Rolls  
\$48 per Dozen

Large Cheese Danish with Assorted Fruit Toppings  
\$48 per Dozen

Assorted Breakfast Danishes, Croissants and Muffins  
\$48 per Dozen

Assorted Breakfast Muffins  
\$48 per Dozen

Assorted Breakfast Breads  
Orange Poppy, Lemon Glazed, Marble Chocolate  
Chip, and Cinnamon Streusel  
\$48 per Dozen

Sugar-Dusted Sopapilla with Honey  
\$28 per Dozen

Fresh Fruit  
Cantaloupe, Honeydew and Pineapple  
\$10 per person

# MORNING ACTION STATIONS

AVAILABLE SERVICE FROM 6:00AM TO 10:00AM  
\$150 CHEF ATTENDANT FEE PER ACTION STATION  
SERVICE FOR 100 GUESTS

Made-to-Order Omelets  
Farm-Fresh Scrambled Eggs  
Applewood Smoked Bacon and Virginia Ham  
Jalapenos, Mushrooms, Onions, Peppers, Spinach, and Tomatoes  
Cheddar, Feta, and Swiss Cheeses  
\$15 per Person

Hand-Rolled Breakfast Burritos  
Farm-Fresh Scrambled Eggs  
Applewood Smoked Bacon, Virginia Ham, and Sausage  
Potatoes, Onions, Mushrooms, Tomatoes, Peppers, Spinach, and Jalapenos  
Feta, Swiss, and Cheddar Cheeses Warm Flour Tortilla  
Salsa Fresca, New Mexico Red and Green Chile  
\$15 per Person

# BREAKS

PRICES AND QUANTITIES ARE BASED ON 30 MINUTES OF SERVICE

## SOFT PRETZELS

Caramel, Chocolate, Deli Mustard, and Nacho Cheese  
\$9 per Person

## SMOOTHIE BAR

Fresh Fruit Smoothies  
Low-Fat Greek Yogurt  
Served in Mason Jars  
Banana-Strawberry  
Mixed Berry and Mango  
\$9 per Person

## CRUDITES

Broccoli, Carrots, Ruby Radish, Celery, Sweet Peppers  
Hummus Dip and Peppercorn Ranch  
\$9 per Person

## SWEET AND SALTY

Popcorn, Salted Caramel Cookies,  
German-Style Pretzels with Mustard, Dried Fruit, Assorted Nuts, and M&M's  
\$15 per Person

## RECHARGE

Low-Fat Greek Yogurt Parfaits with Granola and Berries  
Fresh Fruit Skewers with Honey Yogurt  
Assorted Cereal Bars  
\$15 per Person

#### COOKIE COMFORT

Assorted House-Made Cookies  
Chocolate Chip, Oatmeal Raisin, Peanut Butter,  
Sugar and White Chocolate Macadamia Nut  
Skim Milk, Low-Fat 2% Milk, and Whole Milk  
\$15 per Person

#### MEDITERRANEAN

Traditional Hummus with Pita Chips  
Artichoke, Mozzarella, Kalamata Olive and Sundried Tomato Skewer  
Honey Baklava  
\$16 per Person

#### MAKE YOUR OWN TRAIL MIX

Banana Chips, Dried Cranberries, Granola, M&M's, Mixed Nuts,  
Dark Chocolate Chips, Miniature Marshmallows, and Assorted Seeds  
\$17 per Person

#### PROPERLY MADE

House-Made Almond Biscotti and House-Made Chocolate Biscotti  
Pound Cake and Scones with Devonshire Cream  
Individual Starbucks™ Frappuccino  
\$18 per Person

#### NEW MEXICO

Miniature Chicken Quesadilla Scones  
Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
Sugar-Dusted Sopapillas with Honey  
\$18 per Person

#### RALLY MONKEY

Miniature Corn Dogs, Soft Pretzel Bites, Kettle Chips, and Popcorn  
Nacho Cheese Sauce, Brown and Yellow Mustards  
\$18 per Person

#### COOKIES AND MORE

Chocolate Chip, Oatmeal Raisin, Peanut Butter,  
Sugar, White Chocolate Macadamia Nut,  
Blondies, Brownies, and Lemon Bars  
\$18 per Person

#### WAKE UP

Assorted Energy and Granola Bars  
Banana Chips, Dried Stone Fruit, and Trail Mix  
Red Bull and Iced Organic Honest Green Tea  
\$20 per Person

#### ANTIPASTI

Coppa Salami, Pecorino, Prosciutto,  
Artichokes, Grilled Vegetables, Olives,  
Ciabatta, Focaccia, and Pesto Garlic Aioli  
\$22 per Person

# FULL-DAY BREAK PACKAGES

## BEVERAGES ALL DAY LONG

### MORNING

Orange Juice

Breakfast Breads, Seasonal Fruit Display, and Low-Fat Greek Yogurt Parfaits

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas

### AFTERNOON

Assorted House-Made Cookies, Roasted Nuts, and Whole Fresh Fruit

Iced Coffee and Iced Tea

\$48 per Person

## FULL-DAY BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas

Assorted Soft Drinks, Bottled Water, Iced Tea, and Lemonade

\$29 per Person

## FULL-DAY BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee, and Assorted Teas

\$24 per Person

# BREAK ENHANCEMENTS

Assorted House-Made Cookies

\$48 per Dozen

Brownies and Blondies

\$48 per Dozen

Bagels with Cream Cheese

\$48 per Dozen

Individual Bags of Trail Mix

\$3.50 per Bag

Individual Bags of Potato Chips

\$3 per Bag

Individual Granola Bars

\$2.50 per Granola Bar

Whole Fruit

\$3 per Piece

Coconut water

\$8 per Bottle

Still Water or Sparkling Water

\$3.50 per Bottle

Candy Bars

\$3.50 per Individual Candy Bar

Iced Tea or Lemonade

\$40 per Gallon

Vegetable Juices

\$48 per Gallon

Apple, Cranberry, or Orange Juice

\$48 per Gallon

Soft Drinks

\$3.50 per Soft Drink

Red Bull, Naked Juices, or Vitamin Water

\$8 per Beverage

Regular Coffee

\$65 per Gallon

Decaffeinated Coffee

\$65 per Gallon

Assorted Teas

\$65 per Gallon

Lemon Bars

\$48 per Dozen

Assorted Macaroons

\$48 per Dozen

Chocolate Covered Strawberries

\$48 per Dozen

Petit Fours

\$48 per Dozen

Assorted Tea Cookies

\$35 per Dozen

Assorted Miniature Tea Cookies

\$18 per Dozen

Assorted Almond Flour

Miniature Cakes

\$38 per Dozen



# MEETING PLANNER PACKAGES

## ALL DAY PACKAGE I

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Iced Tea  
Assorted Freshly Baked Rolls and Butter  
Orange, Cranberry, and Grapefruit Juice  
Seasonal Fruit Salad  
Assorted Cereals with Low-Fat 2% Milk and Whole Milk  
Breakfast Breads, Croissants, Danish, and Muffins  
Low-Fat Greek Yogurt Parfaits with Granola and Berries  
Fresh Fruit Skewers with Honey Yogurt  
Assorted Cereal Bars

Paprika Potato Salad, House-Made Coleslaw, and Assorted Baby Lettuces with Ranch Dressing  
Chipotle Braised Chicken and Pork Wings with Barbeque Sauce  
Baked Beans  
Cheesy Mashed Potatoes  
Banana Cream Pie, Chocolate Chip Bread Pudding, and Carrot Cake

Popcorn, Salted Caramel Cookies, German Style Pretzels with Mustard,  
Dried Fruit and Assorted Nuts, and M&M's

\$82 per Person

## ALL DAY PACKAGE II

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea  
Assorted Freshly Baked Rolls and Butter  
Orange, Cranberry, and Grapefruit Juice  
Season Fruit Display with Honey Yogurt  
Carne Asada  
Farm-Fresh Scrambled Eggs with Cheddar and Pepper Jack Cheeses  
Country-Style Breakfast Potatoes  
Fresh House-Made Guacamole and Salsa Fresca  
Warm Corn and Flour Tortillas

Assorted House-Made Cookies  
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar, and White Chocolate Macadamia Nut  
Skim Milk, Low-Fat 2% Milk, and Whole Milk

New Mexico Chopped Salad with Chipotle Ranch Dressing, Black Bean and Roasted Corn Salad  
New Mexico Green Chile Cheese Enchiladas  
Braised Pork Carnitas  
Calabacitas, Vegetable Ragout Consisting of Zucchini, Squash, Corn and Onions  
Pinto Beans  
Spanish Rice  
Warm Flour Tortillas  
Red Chile Flourless Chocolate Cake, Traditional Flan, and Biscochitos

Miniature Chicken Quesadilla Scones  
Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
Sugar Dusted Sopapilla with Honey

\$85 per Person

### ALL DAY PACKAGE III

Freshly Brewed Regular Coffee, Decaffeinated Coffee, Assorted Hot Teas, and Iced Tea  
Assorted Freshly Baked Rolls and Butter  
Orange, Cranberry, and Grapefruit Juice  
Seasonal Fruit Display  
Breakfast Breads, Croissants, Danish, and Muffins  
Farm-Fresh Scrambled Eggs with Fresh Herbs  
Crisp Applewood Smoked Bacon and Breakfast Sausages  
Roasted Potato Wedges with Peppers and Onions  
House-Made Almond Biscotti and House-Made Chocolate Biscotti  
Assorted Breakfast Breads and Individual Starbucks™ Frappuccino

Caesar Salad with Croutons and Parmesan Cheese  
Tomato and Mozzarella Salad with Basil and Red Onions  
Grilled Chicken with Marsala  
Veal and Eggplant Parmesan  
Jumbo Cheese Ravioli with Marinara  
Broccolini and Baby Carrots  
Blue Berry Panna Cotta, Tiramisu and Mascarpone Lemon Berry Cake

Artichoke, Kalamata, Mozzarella and Sundried Tomato Skewer  
Honeydew Melon with Prosciutto  
Lemon and Strawberry Sorbet

\$92 per Person

# BOXED LUNCH SELECTIONS

CHOICE OF TWO SANDWICHES

INCLUDES FRESH FRUIT, BAG OF CHIPS, COOKIE, BOTTLED WATER OR SOFT DRINK, NAPKIN, AND WRAPPED UTENSILS

## FRENCH DEMI BAGUETTE

Roasted Turkey, Dilled Havarti, Lettuce and Tomato

## KAISER ROLL

Turkey, Manchego, Roasted Eggplant, Dijon-Mayo

## CIABBATTA

Ham, Bacon, Tomatoes, Cucumber, Dijon-Mayo

## ITALIAN BREAD

Salami, Prosciutto, Fresh Basil, Roasted Peppers, and Buffalo Mozzarella

## MULTI GRAIN HOAGIE

Roast Beef, Brie, Arugula, and Horseradish-Mayo

## ITALIAN BREAD

Portobello, Roasted Peppers, and Goat Cheese Spread

## CHIPOTLE WRAP

Bacon, Lettuce, Tomatoes and Avocado

## CHICKEN CAESAR SALAD

Romaine Lettuce, Croutons, Tomatoes, Parmesan

## COBB SALAD

Spring Mix Lettuce, Tomato, Crisp Bacon, Chicken Breast Hard-Boiled Eggs, Avocado, and Roquefort

\$28 per Person as Boxed Lunches

\$35 per Person as a Buffet

## ENHANCEMENTS

Fruit Salad Instead of Fresh Fruit \$2

Snickers Candy Bar instead of Cookie \$3

Pringle Potato Chips instead of Chips \$1.50

# LUNCH BUFFETS

AVAILABLE SERVICE FROM 11:00AM TO 2:00PM

LUNCH BUFFETS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TEAS

WARM ARTESIAN DINNER ROLLS WITH SWEET DAIRY BUTTER

LOW ATTENDANCE SERVICE FEE OF \$125 APPLIES TO GROUPS WITH FEWER THAN 25 GUESTS

PRICES AND QUANTITIES BASED ON 60 MINUTES OF SERVICE

## ADD SOUP TO ANY BUFFET

Boston Clam Chowder  
Cream of Broccoli  
Chicken Gumbo  
Minestrone  
Split Pea Soup with Ham  
Black Bean Chicken Tortilla  
Poblano Pepper and Chicken  
Corn Posole  
Tomato Basil Bisque  
Thai Chicken and Rice  
Red Pepper Gouda Bisque  
\$6 per Person

## DELI BOARD LUNCH

Spring Mix Salad with Carrots and Tomatoes, Balsamic Vinaigrette, and Italian Dressing  
Traditional Potato Salad  
Ham, Genoa Salami, Roast Beef, and Turkey  
Cheddar, Pepper Jack, and Swiss Cheeses  
Farmhouse Breads, Sourdough, and Whole Wheat  
Lettuce, Pickles, Red Onions, and Tomatoes  
Mayonnaise and Mustard  
Cheese Cake, Bourbon Pecan Pie, Brownies  
\$36 per Person

## SALAD CREATION STATION

Romaine, Spinach, Arugula and Mesclun Greens  
Shredded Carrots, Diced Beets, Sliced Mushrooms, Garbanzo Beans,  
Kalamata Olives, Bean Sprouts, Sweet Roasted Baby Peppers,  
Red Onions, Grape Tomatoes, Sliced Radishes  
Ranch, Blue Cheese, Balsamic, Peppery Parmesan, and Raspberry Vinaigrette  
Golden Raisins, Crumbled Blue Cheese, Crumbled Feta, Multigrain Croutons,  
Crispy Lo-Mein Noodles, Walnuts and Pumpkin Seeds  
Chicken Salad, Baby Shrimp, and Teriyaki Marinated Tofu  
Carrot Cake, Individual Fruit Salads, and Coconut Cream Pie  
\$38 per Person

## NEW MEXICAN LUNCH

Tri-Color Corn Tortilla Chips, Guacamole, Sour Cream, and Salsa Fresca  
New Mexico Chopped Salad with Chipotle Ranch Dressing  
New Mexico Green Chile Cheese Enchiladas  
Carne Adovada with Red Chile  
Pinto Beans  
Spanish Rice  
Warm Flour Tortillas  
Red Chile Flourless Chocolate Cake, Traditional Flan, and Biscochitos  
\$38 per Person

#### TUSCAN LUNCH

Caesar Salad with Croutons and Parmesan Cheese  
Tomato and Mozzarella Salad with Basil and Red Onions  
Sautéed Chicken with Marsala  
Jumbo Cheese Ravioli with Italian Sausage in Marinara  
Broccolini and Baby Carrots  
Blue Berry Panna Cotta, Tiramisu, and Mascarpone Lemon Berry Cake  
\$40 per Person

#### BREW HOUSE LUNCH

Paprika Potato Salad  
House-Made Coleslaw  
Chipotle Braised Chicken  
Pork Wings with Barbeque Sauce  
Baked Beans  
Cheesy Mashed Potatoes  
Banana Cream Pie, Chocolate Chip Bread Pudding, and Carrot Cake  
\$40 per Person

#### MEXICAN LUNCH

Tri-Colored Tortilla Chips, Individual Crispy Tortilla Shells,  
Black Beans, Black Olives, Diced Tomatoes, Shredded Lettuce, Sweet Corn,  
Guacamole, Sour Cream, Salsa Fresca, Sliced Jalapenos,  
Shredded Cheddar and Jack Cheeses  
Cilantro Lime Vinaigrette and Ranch Dressing  
Taco Meat  
Chicken Fajitas  
Mexican Rice  
Pinto Beans  
Warm Flour Tortillas  
Caramel Flan, Tres Leches, and Mexican Wedding Cookies  
\$42 per Person

#### ROUTE 66

Macaroni Pasta Salad  
Mixed Greens with Chipotle Ranch and Balsamic Vinaigrette  
Grilled Chicken Breast  
Grilled Burgers  
Hot Dogs  
Hamburger Buns, Kaiser Rolls, New England Hot Dog Buns,  
Lettuce, Tomatoes, Red Onions, Pickles,  
Relish, Mayonnaise, Ketchup and Mustard  
Tater Tots  
Ranch Beans  
Corn on the Cob  
Sliced Watermelon, Key Lime Pie, and Chocolate Cake  
\$42 per Person

## INTERNATIONAL

Roasted Asparagus with Grapefruit and Balsamic Reduction  
Romaine and Radicchio Salad with Raspberries, Blue Cheese, Walnuts and Raspberry Vinaigrette  
Honey Sesame Toasted Grilled Chicken Breast  
Seared Salmon with Artichokes and Creamy Dill Sauce  
Orzo Risotto with Mushrooms and Sun-Dried Tomatoes  
Baby Carrots with Parsley  
Brownie Carmel Cheesecake, Boston Cream Pie, and Chocolate Nut Torta  
\$44 per Person

## TRAILSIDE BARBEQUE

Country Style Potato Salad  
Homemade Cole Slaw  
Pulled Pork with Chipotle Barbeque Sauce  
Barbeque Chicken Drumsticks  
Macaroni and Cheese  
Fire Roasted Corn off the Cob  
Jalapeno and Cheese Corn Bread  
Barbeque Potato Chips  
Chocolate Cream Pie, Apple-Raisin-Cinnamon Cobbler with Streusel, and Lemon Pie  
\$46 per Person

# PLATED LUNCHES

AVAILABLE SERVICE FROM 11:00AM TO 2:00PM

SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT

WARM ARTESIAN DINNER ROLLS WITH SWEET DAIRY BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS, AND ICED TEA

## SOUPS

Boston Clam Chowder  
Cream of Broccoli  
Chicken Gumbo  
Minestrone  
Split Pea Soup with Ham  
Black Bean Chicken Tortilla  
Poblano Pepper and Chicken  
Corn Posole  
Tomato Basil Bisque  
Thai Chicken and Rice  
Red Pepper Gouda Bisque

## SALADS

Crispy Hearts of Romaine, Croutons, Grape Tomatoes, Kalamata Olives, Tangy Caesar Dressing  
Artisanal Greens with Grape Tomatoes, Croutons and Feta Cheese, Balsamic Vinaigrette  
Arugula Salad with Dried Cranberries, Gorgonzola, Caramelized Walnuts, Pomegranate Vinaigrette  
South-West Salad with Tomatoes, Roasted Corn with Jalapenos, Black Beans, Cilantro Vinaigrette

## ENTRÉES

Sautéed Chicken Breast  
Red Chile Mashed Potatoes and Zucchini  
Green Chile Cheese  
\$35 per Person

Chicken Parmesan  
Jumbo Cheese Ravioli and Grilled Asparagus  
Sundried Tomato Cream  
\$38 per Person

Grilled Chicken Breast  
Quinoa Risotto and Spinach  
Yellow Pepper Coulis  
\$38 per Person

Airline Chicken Breast  
Garlic Mashed Potatoes and Roasted Carrots  
Red Wine Demi-Glace  
\$42 per Person

Sautéed Salmon  
Buttermilk Mashed Yukon Potatoes with Leeks  
Gorgonzola Crème  
\$42 per Person

Crispy Red Snapper Filet  
Cilantro Rice, Fire Roasted Corn, and Piquillo Pepper  
\$43 per Person

Mahi-Mahi Filet  
Yellow Rice and Black Bean Ragout  
Pineapple Salsa  
\$44 per Person

Grilled 12oz Pork Chop  
Sweet Potato and Chorizo Hash  
Chipotle Mustard  
\$42 per Person

Pork Tenderloin  
Red Chile Mac and Cheese and Roasted Vegetables  
Green Chile-Cilantro Crème  
\$44 per Person

Braised Beef Short Ribs  
Posole Grits and Rosemary Baby Vegetables  
Red Chile Demi-Glace  
\$48 per Person

Sautéed Petite Filet  
Wild Mushroom Risotto and Roasted Root Vegetables  
Boursin Cheese Sauce  
\$54 per Person

#### DESSERTS

Tiramisu with Coffee Crème  
Chocolate Cake with Raspberry Coulis  
Oreo Brownie Bar with Caramel Crème  
Carrot Cake with Chocolate Glace  
Layered Chocolate Mousse Cake with Strawberry Coulis  
Tres Leches with Fruit Coulis  
Caramel Flan with Cajeta  
New York Style Cheesecake with Raspberry Coulis



# DINNER BUFFETS

AVAILABLE SERVICE FROM 4:00PM TO 9:00PM

DINNER BUFFETS SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, AND ASSORTED TEAS

WARM ARTESIAN DINNER ROLLS WITH SWEET DAIRY BUTTER

LOW ATTENDANCE SERVICE FEE OF \$125 APPLIES TO GROUPS WITH FEWER THAN 25 GUESTS

PRICES AND QUANTITIES BASED ON 60 MINUTES OF SERVICE

## MODERN BUFFET

Choice of Two Salads or Soups, Two Entrées, and Two Desserts  
\$58 per Person

Choice of Three Salads or Soups, Three Entrées, and Three Desserts  
\$68 per Person

## SOUP

Boston Clam Chowder  
Cream of Broccoli  
Chicken Gumbo  
Minestrone  
Split Pea Soup with Ham  
Black Bean Chicken Tortilla  
Poblano Pepper and Chicken  
Corn Posole  
Tomato Basil Bisque  
Thai Chicken and Rice  
Red Pepper Gouda Bisque

## SALAD

Baby Spinach, Crumbled Blue Cheese, Smoked Bacon Bits, and Mustard Seed Vinaigrette  
Tomato, Fresh Mozzarella, Fresh Basil, and Extra Virgin Olive Oil  
Caesar, Romaine, Croutons, Grape Tomatoes, Parmesan Cheese, and Creamy Garlic Dressing  
Arugula, Poached Pears, Gorgonzola Cheese, Toasted Almonds, and Raspberry Dressing  
Baby Spinach, Roasted Beets, Goat Cheese, and Balsamic Vinaigrette  
Quinoa, Pecans, Dried Cranberries, Lemon and Herb Oil

## ENTREES

Pan Seared Striped Bass, Wilted Kale, Fennel, and Tomato Ragout  
Garlic and Herb Marinated Chicken with Caramelized Onion Jus  
Roasted Beef Striploin, Chipollini Onions, and Merlot Reduction  
Sautéed Salmon Filet, Blistered Grape Tomatoes, and Saffron Reduction  
Grilled Flat Iron Steak, Green Chile, and Melted Jack Cheese Blend  
Grilled Chicken Breast with Creamy Corn Ragout

## DESSERTS

Chocolate Cake with Raspberry Coulis  
Layered Chocolate Mousse Cake with Strawberry Coulis  
Lemon Berry Cake with Mascarpone Crème  
Tiramisu with Coffee Crème  
Apple Cobbler  
Chocolate Nut Torta with Caramel

#### NEW MEXICAN DINNER BUFFET

Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
New Mexico Chopped Salad with Chipotle Ranch Dressing  
New Mexico Green Chile Chicken Enchiladas  
New Mexico Red Chile-Cheese Enchiladas  
Carne Adovada  
Calabacitas  
Pinto Beans  
Spanish Rice  
Warm Flour Tortillas  
Red Chile Flourless Chocolate Cake, Traditional Flan, and Biscochitos  
\$46 per Person

#### MEXICAN DINNER BUFFET

Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
Mixed Greens, Queso Fresco, Toasted Pecans, and Cilantro Vinaigrette  
Avocado, Cucumbers, Tomatoes, Shaved Red Onion, and Cumin Vinaigrette  
Black Bean and Roasted Corn Salad  
Carne Asada, Peppers, Onions, and Cilantro Pesto  
Roasted Chicken Thighs with Chipotle Barbeque Sauce  
Sautéed Salmon with Green Chile-Yogurt Sauce  
Spanish Rice  
Pinto Beans  
Red Chile Flourless Chocolate Cake  
Flan with Fresh Berries  
Churros with Chocolate, Caramel and Vanilla Dipping Sauces  
\$57 per Person

#### HILTON WORLD TOUR

Watermelon and Feta Cheese Salad  
Waldorf Salad  
Baby Spinach, Cashews, Teardrop Tomatoes, Red and Yellow Peppers, and Ginger Sesame Dressing  
Braised Beef Short Ribs in Guava Barbeque Sauce  
Jerk Chicken Thighs with Mango Relish  
Pan Seared Mahi Mahi, Baby Bok Choi, and Miso Broth  
Spinach and Artichoke Ravioli, Cherry Tomatoes, Baby Shrimp, with Beurre Blanc  
Wasabi Mashed Potatoes  
Roasted Root Vegetables  
Pineapple Upside-Down Cake with a Rum Sauce  
German Chocolate Cake with Chocolate Sauce  
Bistro Peanut Butter Cake  
\$63 per Person

# PLATED DINNERS

AVAILABLE SERVICE FROM 4:00PM TO 9:00PM

SELECT ONE SOUP OR SALAD, ONE ENTRÉE, AND ONE DESSERT

WARM ARTESIAN DINNER ROLLS WITH SWEET DAIRY BUTTER

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, ASSORTED TEAS, AND ICED TEA

## SOUPS

Boston Clam Chowder  
Cream of Broccoli  
Chicken Gumbo  
Minestrone  
Split Pea Soup with Ham  
Black Bean Chicken Tortilla  
Poblano Pepper and Chicken  
Corn Posole  
Tomato Basil Bisque  
Thai Chicken and Rice  
Red Pepper Gouda Bisque

## SALADS

Hearts of Romaine, Croutons, Grape Tomatoes, Kalamata Olives, and Tangy Caesar Dressing  
Artisanal Greens in a Cucumber Ribbon, Blue Cheese, Dried Cherries, and Balsamic Vinaigrette  
Arugula, Sun Dried Tomatoes, Goat Cheese, Caramelized Walnuts, and Pomegranate Vinaigrette  
Red and Yellow Tomatoes, Fresh Mozzarella, Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze  
Pineapple, Sliced Manchego, Edamame, Bundle of Greens, and Citrus Vinaigrette  
Baby Spinach, Strawberries, Feta Cheese, Caramelized Pecans, and Ginger Sesame Dressing

## DESSERT

Flourless Chocolate Cake with Strawberry Coulis  
Caramel Apple Pie with Vanilla Crème  
Crème Brulee Cheesecake with Fresh Berries and Fruit Coulis  
Chocolate Bundt Cake with Vanilla Crème  
Key Lime Pie with Raspberry Coulis  
Berry Cobbler with Mixed Berries and Crispy Oatmeal Crust

## ENTREES

Chimayo Red Chile Cheese Enchiladas  
Spanish Rice and Pinto Beans  
Warm Flour Tortilla  
\$49 per Person

Grilled Chicken Breast  
Quinoa and Baby Carrots  
Grape Tomato Ragout  
\$52 per Person

Stuffed Chicken Breast  
French Brie and Apples, Wild Rice Pilaf, and Baby Vegetables  
Sage Crème  
\$54 per Person

Sautéed Pork Loin  
Wild Rice, Roasted Jack Daniels Peaches, and Baby Vegetables  
\$54 per Person

Thyme Roasted Airline Chicken Breast  
Manchego Mash and Roasted Asparagus  
Mushroom Crème  
\$56 per Person

Sautéed Salmon Filet  
Coconut Forbidden Rice, Asparagus, and Grapefruit  
Citrus Beurre Blanc  
\$56 per Person

Broiled Orange Roughy Fillet  
Champagne Risotto with Assorted Baby Vegetables  
\$58 per Person

Roasted Red Snapper Filet  
Fingerling Potatoes with Haricot Vert  
Eggplant Puree  
\$60 per Person

Rioja Braised Beef Short Ribs  
Rosemary Mashed Potatoes  
Romesco  
\$62 per Person

Grilled Flat Iron Steak  
Chipotle Sweet Potatoes and Assorted Baby Vegetables  
Dried Cherry Sauce  
\$64 per Person

Free Range Chicken and Pork Tenderloin  
Mashed Potatoes and Baby Vegetables  
Mushroom Compote  
\$67 per Person

Sautéed Filet of Beef  
Potatoes Gratin, Roasted Baby Carrots, and Asparagus  
Port Wine Demi-Glace  
\$69 per Person

Braised Beef Short Ribs with Jumbo Shrimp  
Mushroom Risotto and Baby Vegetables  
Truffle Jus  
\$70 per Person

Petit Filet and Jumbo Lump Crab Cake  
Pomme Dauphinoise and Pommery Mustard  
\$74 per Person

## VEGETARIAN

Vegetarian Selections Will Reflect the Price of the Main Entrée Selected

Roasted Eggplant, Zucchini, Portobello Napoleon with Marinara  
Mushroom Risotto Cake, Asparagus, and Sundried Tomato  
Vegetable Curry with Basmati Rice  
Faro, Vegetables, Fennel, Carrots, Mixed Peppers, Red Onions, Dried Cranberries, and Fresh Cilantro  
Ratatouille, Provencal Olive Sauce, Crumbled Goat Cheese, and Crostini

## HORS D'OEUVRES

MINIMUM OF (50) PIECES OF EACH, ADDITIONAL PIECES IN MULTIPLES OF (25)

### BUTLER PASSED COLD HORS D'OEUVRES

#### VEGETARIAN

Tomato, Mozzarella, Fresh Basil, Lemon Oil on Crostini  
Gorgonzola, Caramelized Onion on French Bread  
Marinated Artichoke, Sun-Dried Tomato, Mozzarella, and Kalamata Olive Skewer  
\$5 per Piece

#### MEAT AND SEAFOOD

Smoked Salmon, Crème Fraiche on Focaccia  
Chicken Waldorf Salad on Walnut Bread  
Tuna Tartar, Wasabi on Wonton  
Beef Carpaccio, Horseradish Cream on Crostini  
Chicken, Shiitake Mushrooms, Port Wine Glaze on Crostini  
\$6 per Bite

#### GLUTEN FREE

Shrimp Salad, Lemon Aioli on Cucumber Disc  
Gazpacho Shooter with Cucumber Spear  
\$6 per Bite

### BUTLER PASSED HOT HORS D'OEUVRES

#### VEGETARIAN

Vegan Ratatouille Puff  
Asparagus and Asiago Cheese in Phyllo  
Artichoke Beignet  
Spanakopita  
Portobello Mushroom and Asparagus Phyllo Purse  
Brie and Pear in Phyllo  
\$5 per Bite

#### MEAT AND SEAFOOD

Beef Wellington  
Crab Cake with Spicy Remoulade  
Chorizo Stuffed Mushroom  
Coconut Lobster Skewer with Red Pepper Aioli  
Chorizo Calzone with Marinara  
Chicken and Waffles, Hot Sauce and Maple Syrup  
Chicken Quesadilla Cone with Guacamole  
\$6 per Bite

## GLUTEN FREE

Candied Apple Pork Belly Skewer  
Tandoori Shrimp Skewer  
\$6 per Bite

# RECEPTION DISPLAYS

DISPLAYS PORTIONED FOR SMALL PLATE RECEPTION SERVICE

## CHARCUTERIE

Selection of Imported and Domestic Cheeses  
Grilled Vegetables, Marinated Artichokes, Olives  
Capicola, Prosciutto, Salami, Cornichons, Dijon Mustard  
Candied Walnuts, Fruit Chutney, Crackers, Crostini's and Rustic Italian Breadsticks

|        |            |         |
|--------|------------|---------|
| Small  | 25 Guests  | \$500   |
| Medium | 50 Guests  | \$900   |
| Large  | 100 Guests | \$1,300 |

## TORTILLA CHIPS AND SALSA

Tri-Color Corn Tortilla Chips, Guacamole, and Salsa Fresca  
\$9 per Person

## CRUDITÉS

Garden Fresh Vegetables  
Blue Cheese and Ranch Dip  
\$9 per Person

## CHEESE BOARD

Selection of Imported and Domestic Cheeses  
Seasonal Fresh and Dried Fruit  
Artisan Breads and Crackers  
\$12 per Person

## ANTIPASTI

Mozzarella with Basil  
Antipasti Kebobs and Olives  
Parma Ham with Cantaloupe Melon  
Grilled Asparagus  
\$18 per Person

## SEAFOOD DISPLAY

Three (3) Poached Jumbo Shrimp  
Two (2) Oysters on Half Shell  
Two (2) Snow Crab Claws  
Mignonette, Lemons, Tabasco, and Cocktail Sauce  
50 Guests Minimum  
\$28 per Person

# RECEPTION STATIONS

STATIONS PORTIONED FOR SMALL PLATE RECEPTION SERVICE  
CHEF ATTENDANT FEE \$150

## NACHO BAR

Tri-Colored Tortilla Chips  
Chile Con Queso, Guacamole, Jalapenos, Refried Beans, Salsa Fresca and Sour Cream  
\$14 per Person

## FRITO PIES

Classic Frito Corn Chips  
New Mexico Red Chile with Pinto Beans and Ground Beef  
Cheddar Cheese, Onions, Lettuce, Tomatoes, and Sour Cream  
\$15 per Person

## MASHED POTATO BAR

Served in Martini Glasses  
Chipotle Sweet Potatoes, Yukon Gold, and Country Style Garlic Idaho Mash  
Green Onions, Jalapenos, Smoked Bacon, and Sour Cream  
Crumbled Feta and Shredded Cheddar Cheeses  
50 Guests Minimum  
\$19 per Person

Additional Consideration \$12 per Person  
Green Chile Shrimp Topping  
Beef Tenderloin Stroganoff  
Sautéed Mushrooms in Peppercorn Demi-Glace

## CHOCOLATE FOUNTAIN

Angel Food Cake, Marshmallows, Brownies, Blondies  
Strawberries, Cantaloupe, Honeydew, Pineapple  
Miniature Fruit Tarts, Assorted Macaroons, and Cake Pops  
Chef Attendant Required  
50 Guests Minimum  
\$22 per Person

## NEW MEXICAN TAPAS

Calabacita Salad  
"Albondigas" Meatballs with Green Chile and Shredded Cheddar Cheese  
Red Wine Braised Chorizo  
Beef Taquitos with Salsa Fresca  
New Mexican Sopapillas with Honey  
50 Guests Minimum  
\$25 per Person

## SLIDER BASH

Kobe Slider, Green Chile, Cheddar Cheese, Chile-Cheddar Bun  
Pulled Pork, Chipotle Barbeque Sauce, Gouda Cheese on a Kaiser Bun  
Crab Cake BLT on a Kaiser Bun  
Waffle Fries and Tater Tots  
Pickles, Ketchup, Dijon Mustard and Mayo  
50 Guests Minimum  
\$25 per Person

## TACO STATION

Poblano Skirt Steak and Achiote Chicken  
Hand-Pressed Warm Flour and Corn Tortillas  
Sautéed Onions and Peppers, Pickled Vegetables  
Guacamole, Salsa Fresca, Pico De Galo, and Sour Cream  
50 Guests Minimum  
\$25 per Person

## SOUTH OF THE BORDER

Ceviche  
Mexican Corn Salad  
Warm Layered Dip with Tri-Colored Tortilla Chips  
Achiote Roasted Suckling Pig  
Warm Flour Tortillas  
Lime Pickled Red Onions and a Salsa Fresca  
Chef Attendant Required  
50 Guests Minimum  
\$30 per Person

## ITALIAN STATION

### SALADS

Caprese Salad, Roasted Peppers, Olives and Marinated Artichokes  
Garlic Bread, Shaved Parmesan and Red Pepper Flakes

Choice of Two (2) Items

### PASTAS

Penne Pasta, Italian Meat Balls, and Creamy Marinara  
Rigatoni Pasta, Grilled Chicken, Sundried Tomatoes, and Alfredo  
Lobster Ravioli with Shrimp and Lobster Crème

### FLAT BREADS

Margarita with Basil and Buffalo Mozzarella  
Chipotle Barbeque Chicken with Cilantro Pesto  
Italian Sausage with Red Onion and Mozzarella

Chef Attendant Required  
50 Guests Minimum  
\$28 per Person



# CARVING STATIONS

STATIONS PORTIONED FOR SMALL PLATE RECEPTION SERVICE  
CHEF ATTENDANT FEE \$150

Blackened Pork Loin  
Served with a Creole Mustard  
Sweet Hawaiian Rolls  
Served 20 People  
\$180

Young Semi Boneless Turkey  
Turkey-Giblet Gravy, Cranberry Relish  
Parker House Rolls  
Serves 20 People  
\$225

Mustard and Honey Crusted Leg of Lamb  
Served with Curry Aioli  
Grilled Naan Bread  
Serves 15 People  
\$225

Salmon "Coulibiac"  
Stuffed with Rice, Mushrooms, and Spinach  
Served with Saffron Crème  
Serves 25 People  
\$250

Achiote Marinated Whole Roasted Suckling Pig  
Lime Pickled Red Onions and Salsa Fresca  
Warm Flour Tortillas  
Serves 40 People  
\$450

Herb Crusted Beef Tenderloin  
Port Wine Demi-Glace and Béarnaise  
Served with Kaiser Rolls  
Serves 18 People  
\$300

Slow Roasted Angus Prime Rib  
Cornbread and Chorizo Stuffing  
Au Jus, Horseradish Cream, and Dijon Mustard  
Silver Dollar Rolls  
Serves 25 People  
\$500

Frenched Long Bone Tomahawk Rib Eye  
Green Peppercorn Demi-Glace and Maxim Butter  
Pretzel Rolls  
Serves 25 People  
\$650

# BEVERAGE AND BAR SERVICE

BARTENDER AND SET-UP FEE IS \$150 PER 100 GUESTS

## ALL BARS INCLUDE

BRAND NAMES BASED ON AVAILABILITY OR SPECIAL REQUEST

### NAME BRAND BAR

Gordon's Vodka  
Gilbey's Gin  
Ron Castillo Rum  
El Zarco Silver Tequila  
Black Velvet Blended  
Whiskey  
Early Times Bourbon  
Grant's Family Scotch  
Canyon Road Wines  
(Cabernet Sauvignon,  
Chardonnay, Merlot, or  
White Zinfandel)

### PREMIUM BAR

Smirnoff Vodka  
New Amsterdam Gin  
Myers's Platinum Rum  
Sauza Silver Tequila  
Seagram's 7 Blended  
Whiskey  
Jim Beam Bourbon  
Cutty Sark Scotch  
"A" by Acacia  
Chardonnay  
Sterling Vintner's  
Collection  
Sauvignon Blanc  
Lost Angel Pinot Noir  
Red Diamond Merlot  
Greystone Cabernet  
Sauvignon

### ULTRA PREMIUM BAR

Johnnie Walker Red Label  
Scotch  
Stolichnaya Vodka  
Tanqueray 10 Gin  
Bacardi Superior Rum  
Sauza Hornitos Tequila  
Crown Royal Whiskey  
Maker's Mark Bourbon  
Korbel Brandy  
La Crema Chardonnay  
Chateau St. Michelle  
Merlot  
Chateau St. Michelle  
Cabernet Sauvignon

## HOSTED BAR CONSUMPTION

### NAME BRANDS

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$8  
Cocktails \$9

### PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$9  
Cocktails \$10

### ULTRA PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$12  
Cocktails \$13

## HOSTED BAR HOURLY PACKAGE

### NAME BRANDS

First Hour \$16 per Person  
Additional Hour \$8

### PREMIUM

First Hour \$18 per Person  
Additional Hour \$9

### ULTRA PREMIUM

First Hour \$22 per Person  
Additional Hour \$11

## NO HOST CASH BAR

(22% Service Fee and 8.3% Sales Tax Included)

### NAME BRANDS

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$9  
Cocktails \$10

### PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$11  
Cocktails \$13

### ULTRA PREMIUM

Soft Drinks \$3  
Bottled Water \$3  
Bottled Juices \$4  
Domestic Beer \$7  
Imported Beer \$8  
Wine \$12  
Cocktails \$14

# GENERAL INFORMATION

## OFF-SITE CATERING

Catered events taking place on the grounds of Hilton Santa Fe Buffalo Thunder will require a \$1,500.00 MINIMUM OFF-SITE CATERING FEE to cover additional productions costs and labor. Venue locations include the WEDDING CHAPEL, MOUNTAINVIEW COURTYARD, TOWA GOLF RESORT, and POOLSIDE COURTYARD. Additional fees for equipment rentals, transportation, and labor may be assessed based on event needs. Food and Beverage Minimums will be based on the following scale:

|           |                 |
|-----------|-----------------|
| Breakfast | \$35 per Person |
| Lunch     | \$45 per Person |
| Reception | \$50 per Person |
| Dinner    | \$75 per Person |

PLEASE NOTE: Any events taking place outside the grounds of Hilton Santa Fe Buffalo Thunder will be subject to bespoke pricing.

## BANQUET FOOD AND BEVERAGE

Current prices are indicated on the Catering Menus and are guaranteed 90 days prior to the date of the event/function. All banquet food and beverage items must be supplied by the Resort. At your request, catering sales or event services managers will be happy to create and design menus, working with our culinary team to meet specific needs that may not be addressed in the menu selections presented.

## SERVICE CHARGE AND TAX

In addition to the prices presented, the customary 22% taxable service charge and 8.3% applicable tax will be added on all Resort services as well as banquet food & beverage. Service charge and tax subject to change.

## GUARANTEES

We require that you notify your catering sales or event services manager of the exact number of banquet or reception guests three business days prior to the start of your event/function. This confirmed number constitutes the guarantee. If fewer than the final guaranteed number of guests attend the event/function, the final guaranteed number will be charged. If no guarantee is given, the expected number of guests will be considered to be your guarantee. For every event/function we will set an additional seating of 3% above the guaranteed number of guests, up to 30 guests. Our culinary team prepares your banquet food and beverage items for the guaranteed number only. If additional meals are added after a guarantee has been provided (i.e. substitutions, replacements, and special orders), these meals will be considered an addition to the guarantee. No food may be removed from the event/function by any guest.

## FUNCTION SPACE

We reserve the right to alter space assignments based upon the increases or decreases in the number of expected guests. All outdoor food functions must be buffet service. We are unable to reserve banquet space for events/functions that will utilize general admission ticketing. It is your responsibility to acquire all necessary licenses and permits required by the Pueblo of Pojoaque. If minimum revenue is not met in banquet food and beverage, the remaining balance will be billed as meeting room rental. No fog or confetti machines are permitted on the property.

## BEVERAGE SERVICES

The sale, service, and consumption of alcoholic beverages are regulated by the Pueblo of Pojoaque Alcoholic Beverage Commission. The Resort, as an alcoholic beverage licensee, is subject to regulations promulgated by the Pueblo of Pojoaque Alcoholic Beverage Commission, violations of which may jeopardize the Resort's license. Consequently, it is the Resort's policy that no beverage of any kind can be brought into the Resort by patrons or guests.

#### CHECK APPROVAL

All itemized banquet food and beverage checks must be signed at the conclusion of the event/function. If the check is not signed, the billing count of the Resort will be accepted.

#### SEATING

Banquet seating will be at round tables of ten unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

#### DECORATIONS/ENTERTAINMENT

Your catering sales or event services manager will be happy to assist you with your floral, decorating, and entertainment needs. If you select your own décor company, approval must be obtained from your catering sales or event services manager prior to affixing anything to walls, floors, and/or ceilings.

#### AUDIO VISUAL EQUIPMENT

Equipment and services are available from PSAV®, a professional audio visual company, located within the Resort. Charges for equipment and labor may be obtained from your catering sales or event services manager.

#### SECURITY

You may be required, at your expense, to provide security guards for certain events/functions including high school and college student events. Security guards are in addition to chaperones. Resort security officers are available at \$40 per hour per officer, based on availability. You may also contract security services with an outside company that has been pre-approved by the Resort. Your catering sales or event services manager can provide you with details.

#### COAT CHECK

Coat check services are available. There is a fee of \$250 per attendant.

#### PACKAGE HANDLING & DELIVERY

Your catering sales or event services manager can provide you with a list of services and charges.

#### PARKING

The Resort and the Buffalo Thunder Casino provide complimentary self-parking for guests as well as valet parking for guests attending events/functions at \$8 per vehicle. Overnight valet parking rates are \$12 per night. Resort valet parking is available at the main porte-cochere entrance. Casino valet parking is available at the main casino entrance.

#### ADDITIONAL LABOR CHARGES

- \$500 for double set (indoor/outdoor space)
- \$300 for meeting room set changes after room has been set per client's original instructions
- \$250 cleaning fee for space used for major event (i.e. exhibits, heavy décor, audio visual, etc.)
- \$150 property usage fee for all audio visual equipment rented from off-site audio visual firms
- \$100 per half hour for banquet time change fluctuation
- \$75 per room charge for re-keying locks in banquet rooms
- \$45 per piece for linen replacement
- \$35 per banner for hanging
- \$25 per day/per flatbed (\$25 per hour/per team member for labor)