



Wedding Packages

Santa Fe is a truly enchanting setting for your special day. Every bride-to-be imagines the picture perfect from pre-wedding celebrations to the ceremony, reception and honeymoon. Your special day will be as magical as Santa Fe itself, with every aspect perfectly planned.

The Hilton Santa Fe Historic Plaza Hotel welcomes every style of celebration from an extravagant affair with more than 200 guests to an intimate ceremony for two. Choose from one of our unique wedding packages and create a special experience to suit your style and budget.



All Hilton Santa Fe Historic Plaza Wedding Packages Include:

- ❖ First Hour Bar ~beer, wine, & sodas
- ❖ First Hour Hors d'oeuvres Reception (passed or stationery)
 - *(Select two from provided list)*
- ❖ Champagne or Sparking Cider Toast for Newlyweds and Wedding Guests
- ❖ Full Cake Cutting & Service
- ❖ Complete Table Set up to include China, Silverware, Glassware, Cake Table, Registration Table, Sweetheart or Head Table
- ❖ Floor-Length Linens & Napkins (choice of color) with Mirrors and Votive Centerpieces
 - ❖ Complimentary Dance Floor and Staging for Entertainment
- ❖ Complimentary Deluxe Room for Newlyweds for the night of the Wedding with Early Check-In, Amenity and Turndown Service
- ❖ 20% discount for all additional wedding related events (Engagement Party, Rehearsal Dinner, Send off Brunch and Guestrooms)
 - ❖
- ❖ Complimentary Parking for the Wedding Couple and Discounted Parking for the Wedding Guests
 - ❖ Pre-Event Tasting (see guidelines)

Prices are subject to 26% service charge and New Mexico State Sales Tax

Hot & Cold Hors d'Oeuvres for reception

(Choice of 2)

Pork Tamales with Red Chile Sauce

Green Chile & Chicken Quesadillas

Chef's Hand Rolled Beef Taquitos with Pico de Gallo

Grilled Shrimp with Garlic Butter Sauce

Miniature Beef Wellington with Avocado Puree
Spanakopita

Pork Pot Stickers with Ginger Soy Sauce

Vegetarian Spring Rolls with Teriyaki & Orange Marmalade

Asparagus Tips Wrapped in Prosciutto
Jumbo Shrimp with Cocktail Sauce

Farmer's Market Fresh Seasonal Crudités
Green Chile Ranch Dressing

Assorted and Domestic Cheeses
Accompanied by Seasonal Fresh and Dried Fruits.
Served with Assorted Breads and Crackers

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Plated Dinner Packages

*All Dinner Selections are served with Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

Choice of Salad

Mixed Garden Green Salad
Spinach Salad with Raspberry Vinaigrette
Tomato, Basil & Mozzarella Salad
Classic Caesar Salad

Entrée Selection

*All Entrées Accompanied with Chef's Choice of Starch & Sautéed Fresh Seasonal
Vegetables*

Baked Salmon Fillet with Creamy Dill Sauce
\$69.00++ Per Person

7 oz. Grilled Fillet Mignon
\$74.00++ Per Person

(Add Grilled Shrimp \$5.00 Per Person)

Sweet & Tangy Harissa Chicken Breast
\$59.00++ Per Person

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Upgraded Plated Dinner Package

*All Dinner Selections are Served with Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee,
Assorted Hot Herbal Teas and Iced Tea*

~Starter~

Searched Scallops with Beet Chutney Relish

~Salad~

Mixed Field Greens

Tender Mixed Greens and Piñon-Sage Dressing

~Mains~

Pan-Seared Filet Mignon with Garlic & Herb Butter

Served With Potatoes Gratin and Sautéed Vegetables

Or

Red Chile Honey Roasted Salmon

Served With Potatoes Gratin and Sautéed Vegetables

\$89.00++ Per Person

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Hilton Santa Fe Historic Plaza 100 Sandoval Street, Santa Fe, NM 87501 505.988-2811 phone santafe.hilton.com

Buffet Wedding Packages

Pièce de Résistance Buffet

Mixed Garden Greens Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Freshly Baked Rolls with Butter

Mains

London Broil with Mushroom Sauce

Creamy Chicken & Spinach Alfredo

Piñon Crusted Pork Loin with Cranberry-Apple Relish

Grill Marinated Chimayo Chicken Served with Avocado Cream Sauce

Tender Breast of Chicken with Harissa Marinated

Baked Filet of Atlantic Salmon with Dill Cream Sauce

*Prime Rib Carving Station with Pan Jus & Creamy Horseradish

*Counts as Two Entrée Selections and Requires \$100.00 Attendant Fee Per 50 Attendees

Choice of Two Starches

Mixed Wild Rice with Cranberries & Pine Nuts

Rosemary Garlic Roasted Potatoes

Grilled Polenta Cakes

Jalapeño Mashed Potatoes

Chef's Choice of Vegetable

Choice of Two Entrees – \$69.00++ Per Person

Choice of Three Entrees – \$74.00++ Per Person

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Grande Santa Fe Fiesta Buffet

Mixed Garden Green Salad

(Served with Ranch Dressing & Italian Vinaigrette)

Fresh Jalapeño Slaw

Dips of Con Queso, Guacamole & Salsa Fresco

Served with Tri-Color Corn Chips

Fajita Station With:

Warm Flour and Crisp Corn Tortillas

Seasoned Fajita Beef Strips

Seasoned Fajita Chicken Breast Strips

Seasoned Ground Beef

Sautéed Onions & Peppers

Mixed Cheeses, Shredded Lettuce, Chopped Tomatoes and Diced Onions & Fresh
Jalapeños

Served With:

Cheese Enchiladas with Red Chile

Spanish Rice

Pueblo Beans

\$69.00++ Per Person

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Reception Extravaganza Package

Hot Hors d'oeuvres

Smoked Chicken or Beef Empanadas with Pico de Gallo

Pork Tamales with Red Chile Sauce

Green Chile & Chicken Quesadillas

Chef's Hand Rolled Beef Taquitos with Pico de Gallo

Miniature Crab Cakes with Avocado & Red Onion

Grilled Shrimp with Garlic Butter Sauce

Miniature Beef Wellington with Avocado Puree

Spanakopita

Pork Pot Stickers with Ginger Soy Sauce

Vegetarian Spring Rolls with Teriyaki & Orange Marmalade

Caribe Marinated Beef or Chicken Brochettes

Stuffed Breaded Mushroom Caps

Cold Hors d'oeuvres

Grilled Vegetable Caponata on Crostini

Santa Fe Pinwheels

Chef's Selection of Assorted Canapés

Smoked Salmon on Blue Corn Blini

Shrimp & Guacamole Tostada

Smoked Duck Confit on Crostini

Asparagus Tips Wrapped in Prosciutto

Jumbo Shrimp with Cocktail Sauce

Thinly Sliced Beef Tenderloin Medallions On Rye Toast

Reception Displays

Vegetable Crudités with Southwest Ranch Dip

Sliced Seasonal Fruit

Imported & Domestic Cheese with Artisan Crackers

Italian Antipasto

Hummus Duo

Garlic Hummus, Jalapeno Hummus, Warm Pita Bread

Fully Decorated Whole Poached Salmon

Choice of Three Reception Displays, Three Hot Hors d'oeuvres &

Three Cold Hors d'oeuvres

\$59.00++ Per Person

Reception Extravagance Enhancements

Reception Stations Are Only Available When Combined With Reception Extravaganza Package

Carving Stations

(Each Carving Station Accommodates 50 Guests and Requires a Chef Attendant Fee of \$100.00)

Smoked Turkey Breast	\$320.00
Country Baked Glazed Ham	\$370.00
Roasted Pork Loin	\$420.00
Top Round of Beef	\$420.00
Prime Rib of Beef	\$475.00
Roast Tenderloin	\$540.00

Pasta Station

(Chef Attendant Fee of \$100.00 Per Fifty Guests)

Pasta Selection: Tri-colored Tortellini, Penne, and Spinach Fettuccine

Sauces: Traditional Marinara and Creamy Alfredo

Topping Selections: Fresh Tomatoes, Mushrooms, Green Bell Peppers,
Spanish Onions, Artichoke Hearts, Black Olives, Italian Sausage, Grilled Chicken, Baby
Shrimp

\$24.00++ Per Person

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Southwest Fajita Station

(Chef Attendant Fee of \$100.00 Per Fifty Guests)

Warm flour tortillas filled with a savory selection of marinated beef strips, Grilled chicken breast, peppers and onions. (Add Shrimp for an Additional \$4.00)

Garnishes Include: Shredded Cheeses, Pico de Gallo, Pineapple Jalapeño Salsa, Fire Roasted Green Chiles, House-made Guacamole Cool Sour Cream

\$29.00++ Per Person

Cocktails and Wine

A bartender charge of \$100.00 per bartender will apply to all bars - One Bar Required For Each One Hundred (100) Guests

Bar Pricing

Call Brands	\$10.00
Premium Brands	\$12.00
Imported Beer	\$6.00
Domestic Beer	\$6.00
House Wines	\$9.00
Soft Drinks	\$3.75
Mineral Water	\$5.00
Non-Alcoholic Beer	\$6.00

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Wines

Sycamore Lane- Cabernet Sauvignon, Merlot & Chardonnay - \$38.00 per bottle

Josh Cellars- Cabernet Sauvignon, Pinot Noir - \$54.00 per bottle

Estancia- Pinot Noir -\$54.00 per bottle

Columbia Crest- Chardonnay -\$54.00 per bottle

Stellina de Notte- Pinot Grigio -\$54.00 per bottle

Alcoholic Punch Per Gallon:

Margaritas \$125.00

Sangria \$125.00

Cranberry Champagne Punch \$95.00

Non Alcoholic Citrus Punch \$65.00

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Vendors

The following are the list of preferred vendors of the Hilton Santa Fe

Audio Visual/Lighting

AV Systems
Avsystems.com
avrental@avsystems.com
505-982-6300

Balloons

Pop Balloon
popballoonsnm.com
popballoon@hotmail.com
505-948-0989

Cakes

Maggie's Cakes
maggiesweddingcakes.com
zara@maggiesweddingcakes.com
505-310-1836

Cake Shop & Bakery
Abccakeshop.com
Weddings@abccakeshop.com
505-255-5080

DJ Services/ Entertainment

Absolute Entertainment
musicsantafe.com
ae@musicsantafe.com
505-986-5882

Linen

Delta Linen Supply
deltalinensupply.com
(505) 345-0991

Florists

Artichokes & Pomegranates
artichokesandpomegranates.com
pfredflowers@aol.com
(505) 820-0044

Amanda's Flowers
amandasflowers.net
505-473-9212

Party Supply Rentals

Santa Fe Party Rentals
santafepartyrentals.com
santafepartyrentals@gmail.com
505.986.1200

AA Events and Tents
aaeventsandtents.com
sales@aaeventsandtents.com
505-842-8368

Photo Booth

Santa Fe Photo Booth
505-429-9100

Photo Booth Rentals of NM
photoboothrentalsofnm.com
505-897-2504

Photographers

Vivi Photography
viviphotography.net
808 729 2651

Deposits and Billing

A 20% deposit is due at the time of contracting. Deposits are non-refundable and will confirm your space for your wedding with the contract. The final balance is due at least three (3) business days prior to the event. The final payment must be paid by credit card, cash or cashier's check. No personal checks will be accepted less than one (1) month prior to the wedding.

Food and Beverage Guarantees

A final guarantee of the number of guests is required by 5 p.m. Five (5) 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.

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 account in full.

Alcohol

Per law, service of alcohol is limited to person(s) twenty-one years of age or older. We reserve the right to request proof of age and to refuse service to anyone whom, in our sole determinations, appears to be intoxicated or otherwise impaired.

Food and Beverage

No outside food or beverage, including alcoholic beverages of any kind, may be brought into the event space by the patron or patron's guests or invitees. All food and beverage

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must be provided by the Hilton with the exception of your wedding cake or pre-approved wedding favors.

Guest Room Accommodations

A courtesy wedding room block is offered to all guests based on hotel guest room availability.

Parking and Valet Services

Although valet service is not available at the Hilton, it can be arranged at an additional fee, Self-parking is based on availability. Parking will be offered at \$8.00 per vehicle to all guests for the scheduled time of the event(s) only, based on availability. Prevailing overnight parking charges will apply.

Lost Items

Hilton will not assume or accept any responsibility for damages to or loss of any merchandise or articles left in the hotel or event space prior to, during or following any event.

Menu Tasting

A complimentary menu tasting is offered for weddings guaranteeing 50 or more guests. Tastings are offered for plated and buffet items and are limited to a selection of (3) salads or appetizers and (3) entrée items. Maximum 4 people at tasting, or additional per person price will apply. Please contact your catering manager for further detail.

Music and Entertainment

Please inform the Hotel of any music and entertainment planned for your event. We are considerate of our neighbors as well as other hotel guests, so the Hotel has guidelines

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for music and entertainment. Amplified music is not allowed in event locations after 10:30pm as per City Noise Ordinances.

Service Charge

All food, beverage and incidental charges will have a 26% service charge and 8.4375% sales tax.

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