The Land of Enchantment is an unforgettable location to host your nuptials and **The Drury Plaza Hotel with ELōISA Catering** is the perfect location for the celebration! We are delighted to have the opportunity to work with you and share our regional traditions and unique culinary experiences. Our team of professionals will help with every step of the planning. We will ensure that each detail will be attended to and that you enjoy the entire planning process.

**Fall In Love With Our “Weddings by Sedlar” Packages**

- A Romantic One-Night Stay in a Drury Suite for the Wedding Couple
- Kickback offered to all guests staying with us
- Pre-Event Tasting (see guidelines)
- First-Hour Hosted Bar: beer, wine, sodas and water only
- First-Hour Hors d’oeuvre Reception (passed or stationery)
- Champagne Toast for Bride, Groom and Wedding Guests
- Complimentary Cake Cutting and Service
- Elegant Banquet Wedding Supplies: white or ivory linens and napkins, flatware, china, glassware, votive candle centerpieces, dance floor, risers
- Dedicated Banquet Captain
- Coat Check Service
- Amenity and Turndown Service on the night of your Wedding
- Complimentary Parking for the Wedding Couple
- Complimentary Dressing Room on day of wedding until 5pm
- Complimentary 1 night stay at One-Year Anniversary

The above listed items are included when you choose our Chimayo, Chamisa, Zozobra or O’Keeffe wedding menu for your celebration.
Chimayo Plated Dinner
$64 per person

Hors d’Oeuvres
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

First Course
please select one salad
Mixed Field Greens
Roasted Green Chile, Cherry Tomatoes, Buttermilk Ranch Dressing
Eloisa House Salad
Seasonal Fresh Vegetables, Tequila-Lime Vinaigrette

Entree
please select one entrée
Bone-In Airline Chicken Breast
Chimichurri, Potato Puree, Farmers Market Seasonal Vegetables
Wood-Grilled Atlantic Salmon
Salsa Verde, Roasted Fingerling Potatoes Farmers Market Seasonal Vegetables
Grilled Bistro Steak
Chile Cabernet Sauce, Mashed Potatoes Farmers Market Seasonal Vegetables
Vegetarian Piquillo Pepper Relleno
Quinoa, Raisins, Gruyere

Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea

Chamisa Buffet Dinner
$74 per person

Hors d’Oeuvres
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

Buffets
please select one buffet
NM Traditions
- Mushroom Bisque with Chives
- Farmer’s Market Salad, Tomato, Basil, Fresh Mozzarella, Shaved Fennel, Balsamic Drizzle
- Green Chile Mesquite Chicken Enchiladas
- Carne Adovada
- Vegetarian Calabacita Enchiladas, Red Chile and Monterey Jack Cheese
- Pinto Beans
- Spanish Rice

OR

Land of Enchantment
- Sweet Poblanos Corn Soup
- Hearts of Romaine Caesar, Parmigiano Reggiano, Tapenade Crostini
- Bone-In Airline Chicken Breast, Pepita Cream Sauce
- Salmon Filet, Pink Peppercorn Crema
- Chile Rellenos
- Rice
- Calabacitas

Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea
$86 per person

Hors d’Oeuvres
please select three
• Wild Mushroom Quesadilla, Goat Cheese, Thyme, Shallots
• Roasted Beet Salad, Burrata Cheese, Shishito Peppers
• Tempranillo Vinaigrette
• Jicama Tacos with Avocado Mousse
• Grilled Shrimp Tamal, Local Corn Crema, Roasted Poblano, Queso Fresco
• Shrimp Tacos, Orange-Achiote Marinade, Mango Salsa
• Empanada, Free-Range Chicken, Eggplant, Curry, Preserved Meyers Lemon
• Turkey Albondigas, Chipotle Crema

Entree
please select one
• King Salmon Mesquite, Roasted Fennel, Hen of The Woods
• Maryland Crabmeat Cakes, Polenta, Broccoli Rabe
• Arroz Con Pollo, Saffron, Lemon Date Chutney
• Chicken Breast Paupiette, Cumin-Scented Quinoa
• Guajillo Glazed Skirt Steak, Cipollinis, Chorizo, Garlic Petals
• Meatballs, Pan-Seared And Braised, Red Wine, Tomato
• Vegetable Stew, Squash, Beets, Yukon Potatoes, Cardamon
• Cassoulet of Curry Roasted Root Vegetables, Lime Peel, Crushed Carrots, Eggplant

First Course
please select one
Baby Arugula, Manchego, Apple, Toasted Almonds, Balsamic Vinaigrette
or
Roasted Beet, Goat Cheese, Field Greens, Crispy Chickpeas, Sherry Vinaigrette

Accompaniments
Golden Mashed Potatoes
Farmer’s Market Fresh Seasonal Vegetables

Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea
$96 per person

O’Keeffe Plated Dinner

Stationary Hors d’Oeuvres please select one
- Selection of Spanish Cheeses, with Membrillo, Baguettes, Ryes, Grapes, Mango, Figs (Seasonal)
- Charcuterie, Jamones, Melons, Olives, Capers, Crackers

Passed Hors d’Oeuvres please select three
- Little Croque Madame, Country Ham, Gruyere, Quail Egg
- Crudo of Hawaiian Hamachi, Shaved Fennel, Apple, Lemon, Soy, Black Garlic, Horseradish
- Bella Viva Dried Apricot, Basil-Goat Cheese, Marcona Almond
- Purple Poppies, Purple Potato Crisp, Trout Caviar, Lime, Crème
- Salmon Saladettes, Endive, Smoked Salmon, Crème Fraiche, Micro-Chives
- Tempura Shrimp, Hatch Green Chile Mustard
- Wood Grilled Beef Tenderloin, Purple Potato, Chimichurri

First Course please select two
- Little Gem Lettuce, Burrata Mozzarella, Marinated Heirloom Tomatoes, Little Beets, Virgin Oil Dressing
- Baby Mixed Greens and Yellow Frisée, Crumbled Goat Cheese, Toasted Almonds, Dried Sour Cherries, White Balsamic Vinaigrette

Entrée
- Patogonia Toothfish, Carrot Puree, Napa Cabbage Scallops a la Plancha, Three Bean ‘Queso,’ Piquillo Pepper Fondue
- Pancetta-Wrapped Poulet, Wild Mushroom-Chestnut Compote
- Crisp Farmhouse Chicken, Red Wine-Shallot Confit, Spicy Cashews
- Charred Filet Mignon, Green Peppercorn, Sherry Pan Sauce
- Lamb Chops Grilled, Guajillo Chile Mole, Mexican Street Corn
- Wild Rice, Walnuts, Pomegranate, Chickpeas, Poached Egg
- King Oyster Mushrooms, Grilled, Over Refried Pintos, Tarragon Butter

Accompaniments
Golden Mashed Potatoes
Farmer’s Market Fresh Seasonal Vegetables

Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee, Assorted Herbal Teas and Iced Tea
Heirloom Tomato Station
$14 per person
Sliced to Order, Mozzarella, Local Goat Cheese, Herbs, Olive Oils and Vinegars

Tortillas Florales Station
$8 per person
House-Made Nixtamal Tortillas, Avocado Butter

Hot Tamale Station
$10 per person
Sweet Corn and Cheddar, Pork and Red Chile, Assorted Salsas

Spanish Antipasti
$15 per person
Assorted Breadsticks, Thinly Sliced Serrano Ham, Manchego, Cabrales, Marinated Roasted Peppers, Grilled Zucchini Squash, Assorted Olives, Caper Berries, Sliced Baguette

Tortilla Chip and Dip
$8 per person
Served with Guacamole and Fresh Salsa

Carving Stations

Achiote Rubbed Loin of Pork
Black Pepper Biscuits, Red Chile-Cranberry Relish
$15 per person

Roasted New Mexico Leg of Lamb
Grilled Flat Bread, Pasilla-Mint Sauce
$16 per person

Blue Corn Crusted Tenderloin of Elk
Artisan Rolls, Golden Raisin Chayote Chutney, Cabernet Jus
$18 per person

Chile-Rubbed Beef Tenderloin
Artisan Rolls, Chipotle Béarnaise, Red Chile Demi
$17 per person

Action station and carving stations require one chef attendant at $50 for every 50 guests
Deluxe Bar
$9 per drink
Tequila - Cimarron, Rum - Cruzan,
Rye - Old Overholt, Scotch - Pig’s Nose,
Bourbon - Evan Williams, Vodka - Wodka,
Gin - Brokers, Irish - Powers
Margaritas $10
Manhattans, Martinis $11
Cosmopolitans, Old Fashions $11

Premium Bar
$11 per drink
Tequila - Angelisco, Mezcal - Agave de Cortes,
Rum - El Dorado 3 Yr, Rye - Rittenhause / Crown
Royal, Scotch - Johnnie Walker Red / Jack Daniels,
Bourbon - Four Roses Yellow Label, Vodka - Titos,
Gin - Beefeater, Irish - Concannon/Jameson
Margaritas $12
Manhattans, Martinis $13
Cosmopolitans, Old Fashions $13

Elite Bar
$13 per drink
Tequila - Corralejo Blanco, Mezcal - Nuestra
Soledad San Luis del Rio, Rum - Rhum JM VO,
Rye - Dickel, Scotch - Glenfiddich 12 yr. / Monkey
Shoulder, Bourbon - Eagle Rare 10 / Four Roses
Small Batch, Vodka - Grey Goose/Chopin,
Gin - Botanist, Irish - Teelings
Margaritas $14
Manhattans, Martinis $15
Cosmopolitans, Old Fashions $15

All Bars Include
Domestic Beer $5
Budweiser, Bud Light, Coors Light

Imported and Craft Beer $6
Negra Modelo, Corona, Tecate, Victoria, Heineken,
Santa Fe Pale Ale, Santa Fe Double White

Wines
House Red, per glass $10
House White, per glass $10

Non-Alcoholic Beverages
Soft Drinks $4
Assorted Juices $4
Pellegrino Sparkling $5
Bottled Water $4

Margaritas By the Gallon
Patron $200
Sliver Coin $180
Gold $170

Add A Custom Orders
Fruit Sangria by the Gallon
Red or White $95

Bridal Party Signature Cocktail
By the Gallon $300

Bartenders are Required at all Events Where Alcohol is Being Served
$250 Bar Set-Up Fee Per Bar - Includes Bartender
1 Bar Recommended for Every 75 Guests for Host Bar. 1 Bar Recommended for Every 100 Guests for Cash Bar
General Information

Alcohol
Per law, service of alcohol is limited to person 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. Donated alcohol is not permitted except for events hosted by charitable associations where special advance arrangements are made. Corkage fees and bartender fees will apply.

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.

Deposits, Final Payment and Cancellations
Please see the catering contract provided for your event for specific detail regarding deposits, final payments and cancellations.

Event Details
It is necessary that we receive set requirements, menu, audio visual selections and any other function details no later than (30) days prior to the event.

Final Guarantee Numbers
Final guaranteed numbers must be received no later than three (3) business days (Saturday, Sunday and holidays are not included) prior to the commencement of the first scheduled function. See contract for details.

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

Lost Items
ELōISA Catering 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 Pricing
ELōISA Catering and Events will confirm specific menu item prices 90 days prior to your function, and any prices quoted prior are subject to change. In the event of increased costs of menu items, ELōISA Catering, at its discretion, make reasonable substitutions in menu items or increase the menu price accordingly.

Menu Tasting
A complimentary menu tasting is offered for weddings guaranteeing 60 or more guests and booking a minimum of 90 days prior to the event. Tastings are offered for plated and buffet items and are limited to a selection of (3) salads or appetizers and (3) entrée items. 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 for music and entertainment. Amplified music is not allowed in exterior event locations after 10:30pm as per City Noise Ordinances.

Payment Procedure
A non-refundable thirty-three (33%) percent deposit of estimated charges and a completed Credit Card Authorization Form are required upon receipt of signed agreement. Thirty- three (33%) percent of the remaining balance of the estimated charges is due sixty (60) days due prior to the first scheduled event, or if the agreement is signed less than sixty (60) days out, then the due date is half-way between the date of the signed agreement and the first scheduled event. Remaining balance of the event estimated charges is due three (3) business days prior to the first scheduled event.

Parking
ELōISA Catering and Drury Plaza Hotel provides valet only parking in our underground garage. Although Valet Service is available 24 hours, parking is not guaranteed and is based on availability. Please see contract for fee.

Service Charge
All food, beverage and incidental charges will have a 23% service charge and 8.4375% sales tax.