SAMPLE GROUP DINING MENUS
BREAKFAST BUFFETS

All buffets include coffee, tea, juice and water.
*Vegan, Vegetarian and Gluten Free Options are always available
Prices are based on up to one hour of service

Cottonwood
$20 per person
House Made Assorted Muffins*, Fresh Sliced Fruit, Seasonal Berries, Organic Yogurt, Hummingbird Granola

Golondrinas
$22 per person
House Made Assorted Muffins*, Fresh Sliced Fruit, Seasonal Berries, Organic Yogurt, Hummingbird Granola, with Blue Corn Pancakes with Maple Syrup or Chef Rocky’s Breakfast Porridge

Tia Carmelita
$25 per person
House Made Assorted Muffins*, Fresh Sliced Fruit, Seasonal Berries, Organic Yogurt, Hummingbird Granola, and Roasted Vegetable Frittata

American
$30 per person
House Made Assorted Muffins*, Fresh Sliced Fruit, Seasonal Berries, Organic Yogurt, Hummingbird Granola, Scrambled Farm Fresh Eggs, Red Chile Glazed Bacon, Home Fried Potatoes and Rocky’s Breakfast Porridge

La Cieneguilla
$32 per person
House Made Assorted Muffins*, Fresh Sliced Fruit, Seasonal Berries, Organic Yogurt, Hummingbird Granola, Roasted Vegetable Frittata or Western Egg Scramble, Red Chile Glazed Bacon or Sunrise Sausage

SERVICE CHARGES AND TAXES
In addition to the prices presented, all food and beverage charges are subject to a taxable service charge, currently 20% along with state sales tax, currently 7%. These rates are subject to change at any time. Prices are based on up to one hour of service.
El Cañon

$35 per person

House Made Assorted Muffins*, Fresh Sliced Fruit, Seasonal Berries, Organic Yogurt, Hummingbird Granola, Hearty Breakfast Burritos or Ojo Farm Vegetarian Breakfast Burritos

Farm Fresh Omelet Station

$12 per person

A $150 Chef’s Fee will apply

Attended by a skilled chef, the Farm Fresh Omelet Station will impress your guests with a made to order selection. Filling choices include bacon, sausage, spinach, mushrooms, Monterey jack cheese, feta cheese, tomatoes, ham, pico de gallo. Top with Red or Green Chile sauce as desired.

BREAKFAST ADDITIONS

Whole Fresh Fruit $24 per dozen
Sliced Seasonal Fruit and Berries $6 per person
Assorted Individual Organic Yogurt $36 per dozen
House Made Muffins $36 per dozen
Hummingbird Granola $5 per person
Rocky’s Breakfast Porridge $5 per person
Scrambled Farm Fresh Eggs $5 per person
Red Chile Glazed Bacon $7.50 per person
Sunrise Springs Sausage $7.50 per person
Blue Corn Pancakes $5 per person

SERVICE CHARGES AND TAXES

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MORNING BREAKS
Prices based on one half hour of service.

Spring Crocus
$15 per person
Blue Heron Seasonally Scented Scones, Hummingbird Granola and Organic Yogurt Parfaits, Assortment of Taos Mountain Energy Bars

Sunrise Orchard
$18 per person
Sages Coconut Cocoa Energy Bars, Blended Fruit Smoothies, Almond Butter Bites

Lily Pad
$12 per person
Fresh Fruit Skewers with Minted Yogurt Dip, Blue Heron Seasonally Scented Scones

Chamisa
$14 per person
Assortment of Breakfast Breads and Pastries, Fresh Sliced Fruit and Berries

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AFTERNOON BREAKS
Prices based on one half hour of service.

**Russian Olive**
$17 per person
House Made Trail Mix, Assorted Dried Fruit and Variety of Meat Jerky

**Juniper**
$14 per person
Raw Nuts, Assorted Whole Fruit and Assortment of Taos Mountain Energy Bars

**Snake Grass**
$12 per person
Vegetable Crudités with Aromatic Dip, Assorted Whole Fruit, House Made Fruit and Nut Bars

**Red Willow**
$12 per person
Raw Nuts, Dried Fruit, Assortment of Blue Heron Cookies

**Pinon**
$10 per person
Traditional Biscochitos with Iconik Coffee and Assorted Flavored Syrups

**Farolito**
$20 per person
Tray Passed Flutes of Sparkling Wine and House Made Chocolate Truffles or Artisanal Cheese presentation

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BEVERAGE BREAKS

Los Pinos
Half Day $12 per person
Full Day $20 per person
Iconik Coffee Propriety Blend, Assorted Numi Teas,
Sunrise Scented Water Presentation, Sages Daily Juice Blend

Paseo Real
Half Day $12 per person
Full Day $20 per person
Iconik Coffee Propriety Blend, Sunrise Scented Water Presentation,
Blue Heron Daily Iced Tea Blend

Brand name carbonated beverages and juices can be added to any break for $3.50 each
Bottled water can be added for $6 each

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Break Additions
Prices based on half hour of service.

Morning Refreshments
Whole Fresh Fruit $24 per dozen
Sliced Seasonal Fruit and Berries $6 per person
Assorted Individual Organic Yogurt $36 per dozen
House Made Muffins $36 per dozen
Taos Mountain Energy Bars $36 per dozen

Afternoon Refreshments
Artisan Cheese Display $15 per person
Crudités with Aromatic Dip $10 per person
Assorted Cookies, Brownies and Bars* $24 per dozen
House Made Potato Chips with Dips $15 per person
Chocolate Sampler (truffles, dipped fruits, and bars) $15 per person

Beverage Refreshments
Brand Name Carbonated Beverages and Juices $36 per dozen
Sages Daily Juice Blend $3 per person
Blue Heron Daily Iced Tea Blend $3 per person
Iconik Coffee Propriety Blend $50 per gallon
Numi Tea $35 per gallon
Sa Fresh Made Lemonade $3.50 per person
Pellegrino Water $5 per 500 ml
Brand Name Bottled Water $48 per dozen
Sunrise Scented Water Presentation $1.50 per person

Service Charges and Taxes
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LUNCH

Lunch buffets include coffee, iced tea and water. Prices based on one hour of service.

Bluebird
$28 per person
Artisan Deli Tray of Assorted Meats and Cheeses, Whole Wheat, Sourdough and Gluten Free Breads, Lettuce, Tomato, Onion, Avocado, Jalapeno, Chipotle Mayonnaise and Country Mustard, Assorted Bags of Chips, House Made Fruit and Nut Bars

Flicker
$30 per person
Grilled Vegetable Focaccia with Feta, Chicken Caesar Wrap, Rocky’s Adobo Torta, Choice of Seasonal Soup or Ojo Garden Salad, Assortment of Blue Heron Cookies

Blue Heron
$32 per person
Classic Caesar Salad and Ojo Garden Salad with your choice of topping, Grilled Chicken, Steak or Salmon, Fruit Salad and GF Brownies

Road Runner
$38 per person
Ojo Mixed Green Salad, Cilantro Rice Whiskey Beans, Vegetable Enchiladas with Red Chile, Chicken Enchiladas with Green Chile, Carne Adovada, Mini Cheesecake and Chocolate Pot de Crème, Bizcochitos

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Las Bocas

The menus listed below are examples only. Actual menu selections will be provided upon request. Menu items will vary based on seasonal availability of ingredients and Chef’s creativity and will be similar in style to dishes featured in The Blue Heron Restaurant.

SAMPLE MENU

Starters

Arugula Caesar Salad
parmesan crisps, garlic chips, pepita powder

Ojo Farms Green Salad
sprouts, radishes, prosecco vinaigrette

Chilled Summer Bisque
carrots, coconut milk, ginger

Entrees

Mediterranean Wrap
quinoa tabbouleh, tapenade, hummus

Three Sisters Tamale
English peas, white beans, mild red chile sauce

Grilled Salmon
summer vegetable salad, cashews, yogurt dressing

Roast Chicken Breast
baby gem lettuce, blue cheese, bacon, avocado

SERVICE CHARGES AND TAXES
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Tziguma
$40 per person

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SAMPLE MENU

Starters
Ojo Farms Green Salad
sprouts, radishes, proseccovinaigrette

Arugula Caesar Salad
parmesan ribbons, garlic chips, pepita powder

Entrees
Mediterranean Wrap
quinoa tabbouleh, tapenade, hummus

Three Sisters Tamale
English peas, white beans, mild red chile sauce

Grilled Salmon
summer vegetable salad, cashews, yogurt dressing

Roast Chicken Breast
baby gem lettuce, blue cheese, bacon, avocado

Desserts
Mexican Chocolate Decadence
vanilla crème anglaise, bizcochito

Vanilla Bean Cheesecake
apricot compote, cherry gastrique

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RECEPTIONS
BUTLER PASSED CANAPÉS

$12 per dozen
Tortilla Chip, Guacamole, Black Bean

$15 per dozen
Assorted Mini Quiche
- Portobello Goat Cheese
- Gruyere Bacon Leek

Loaded Fingerling Potatoes, Sour Cream, Cheddar, Bacon, Chives Caprese Skewers, Bocconcini, Basil, Tomato

$18 per dozen
Blue Corn Cake, Smoked Salmon, Crème Fraîche, Tobiko, Dill Lettuce Cup, Buffalo Chicken, Bleu Cheese
Prosciutto wrapped
Asparagus Mushroom and
Cheddar Quesadilla
Pâtes au Choux Puffs with Seared Steak, Horseradish Crema Chicken Satay, Peanut Dipping Sauce

$24 per dozen
Green Chile Sliders with Jack Cheese and Bacon Ahi Tuna Tartare, Cucumber Cup

STATIONS
Prices based on one hour of service.

Charcuterie
$15 per person
Selection of local artisanal cheeses, cured meats, local bakery breads and crackers

Mediterranean
$15 per person
Grilled assortment of seasonal vegetables, olives, olive oils, artisanal breads, marinated vegetables, assorted cheese and Italian Salami and Prosciutto

Antipasto Platter
$22 per person
Grilled assortment of seasonal vegetables, olives, selection of local artisanal cheeses, cured meats, local bakery breads and crackers

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Crudités with Hummus
$10 per person
An array of fresh, seasonal vegetables with house made Hummus, crackers
+ Red Chile Ranch dip

Southwestern Chips
$10 per person
Housemade Chips, Salsas + Guacamole

Fruit Display
$10 per person
A display of whole and sliced fruit and berries with seasonally scented yogurt dip

DESSERT STATIONS
Prices based on one hour of service.

Chocolate Bar
$18 per person
chocolate dipped fruit and biscotti, truffles

Sweet Bites
$20 per person
variety of tortes, tarts, cheesecakes, cakes and seasonal sweets

Domestic and Imported Cheese
$15 per person
seasonal selection of cheeses, artisanal bread and crackers, garnished with fresh fruit

Fruit Display
$10 per person
display of whole and sliced fruit and berries with seasonally scented yogurt dip

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DINNER BUFFETS

All buffets include coffee, tea, juice and water. Prices based on one hour of service.

**Rio Santa Fe**
$55 per person
- Ojo Farms Green Salad, Sprouts, Radishes, Prosecco Vinaigrette
- Pick two entrees:
  - Pan Roasted Salmon, Pea Shoots, Green Olive Tapenade
  - Roast Chicken Breast, Baby Gem Lettuce, Blue Cheese, Bacon, Avocado
  - Quinoa Cake, Avocado Chimichurri, seasonal vegetables, smoked guajillo oil
  - Seasonal Vegetables
- Cheesecake with Seasonal Fruit Sauce or Chocolate Pots de Crème

**Rancho de Delgado**
$75 per person
- Roasted Pumpkin Bisque with Guajillo Chile Oil
- Pan Roasted Salmon, Pea Shoots, Green Olive Tapenade
- Braised Chicken with Saffron Pappardelle and Bleu Cheese Velouté
- Quinoa Cake, Avocado Chimichurri, Seasonal Vegetables, Smoked Guajillo Oil
- Seasonal Vegetables
- Cheesecake with Seasonal Fruit Sauce and Mexican Chocolate Decadence

**El Alamo**
$95 per person
- Southwestern Chop House Salad with Buttermilk Ranch, Spanish Rice, Whiskey Beans, Green Chile Mashed Potatoes
- Beef Short Ribs with Chipotle Barbecue Sauce
- Chicken Breast with Jalapeno Honey Mustard
- Salmon Filet with Lime Beurre Blanc
- Grilled Vegetable Napoleon with Goat Cheese, Arugula Pesto and Toasted Walnuts
- Blue Cornbread
- Seasonal Fruit Cobbler with Whipped Cream and Cheesecake with Seasonal Fruit Sauce

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DINNER BUFFETS

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**El Greco**
$55 per person

Greek Spinach Salad with Feta, Cucumbers, Tomatoes and Kalamata Olives
Grilled Herb Crusted Salmon Filet or Chicken Breast with Roasted Chickpeas
Seasonal Vegetables and Sauce Romanesco
Fresh Fruit and Baklava Cigars

**La Rana**
$75 per person

Salad Niçoise with French Beans, Sliced Egg, New Potatoes and Ojo Farms Spinach
Braised Chicken “Coq au Vin”
Boeuf Bourguignon with Potato Gratin
House Made Baguette
Seasonal Vegetables
Chocolate Pots de Crème and Tarte Tatin with Chantilly Cream

**La Flaca**
$95 per person

Mixed Baby Green Salad with Lemon Citronette and Garden Veggies
Baked Salmon and Chicken Breast with Fresh Herbs, Capers
Olive Oil and Tomato Chutney
Steamed Seasonal Vegetables with Basil Pesto
Whole Wheat Cous-Cous with Dried Fruit and Toasted Almonds
Fresh Fruit Mélange with Salted Caramel Walnuts and Coconut Whip

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PLATED DINNERS

La Capilla Vieja
$80 per person

Menu items will vary based on seasonal availability of ingredients and Chef’s creativity and will be similar in style to dishes featured in The Blue Heron Restaurant

SAMPLE MENU

First Course
Butternut Squash Bisque
toasted pepitas, smoked guajillo chile oil

Ojo Farms Green Salad
sprout, radish, prosecco vinaigrette

Second Course
Grilled Salmon
thyme couscous, pea shoots, green olive tapenade

Pan Roasted Chicken Breast
saffron pappardelle, blue cheese velouté

Quinoa Cake
cashew cream, summer vegetables, smoked guajillo oil

Third Course
Mexican Chocolate Decadence
vanilla crème anglaise, bizcochito

Mélange of Fresh Fruit
coconut cream, salted caramel walnuts

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Lone Cottonwood
$110 per person

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SAMPLE MENU

First Course
Goat Brie en Croûte
English pea hummus, wild cherry gastrique, baguette
Crab Cake
braised greens, saffron rouille

Second Course
Grilled Halibut
roasted baby root vegetables, lemon butter

Quinoa Cake
cashew cream, summer vegetables, smoked guajillo oil

Filet of Ribeye
green chile whipped potatoes, haricot vert, exotic mushroom fritter

Duck Breast with Duck Leg Confit
saffron pappardelle, blue cheese velouté

Third Course
Mexican Chocolate Decadence
vanilla crème anglaise, bizcochito

Vanilla Bean Cheesecake
cherry chutney, blueberry coulis

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EVENT GUIDELINES + POLICIES

AGE RESTRICTIONS
Sunrise Springs is a 100% non-smoking adult-only property. All guests must be at least 18 years of age or older.

FOOD AND BEVERAGE SERVICE
All food served at the Resort must be prepared and served by our staff. No outside food or beverages will be permitted in any Resort function space. Please note that sales and service of alcoholic beverages are regulated by the state. The state does not allow guests to bring alcoholic beverages into the Resort. The Resort reserves the right to terminate any event and a financial penalty will be assessed if any outside food or beverages are found or brought into the Resort property. Additionally, no food or beverage may be removed from the event area at any time prior to, during or after the event.

FUNCTION ROOM ASSIGNMENTS
The Resort reserves the right to make room assignment adjustment as needed based on the business needs of the Resort. Room assignments are made in part according to the guaranteed minimum number of people anticipated. Because the actual attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

ENTRÉE SELECTION
In the event that your group requires a split menu, plated entrées are limited to a maximum of 2 selections. There will be an additional charge of $10 per person for two (2) entrée selections. The Resort requires that the client produce place cards or tickets identifying the particular entrée selected by the guest.

GUARANTEES
A guaranteed attendance figure is required for all meal functions three (3) business days prior to the function date, and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. If fewer than the final guarantee number of guests attend the function, the final guarantee number will be charged. The Resort will be prepared to serve up to 5% over the guaranteed number of guests. In the event of contracted food & beverage minimums, if the contracted minimums are not met, the remaining balance will be billed as meeting room rental. If the Resort needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals upon completion of event.

EVENT END TIMES
It shall be the responsibility of event clients to conclude all functions at the agreed upon time on the signed event orders, any event concluding later than thirty minutes after the agreed upon conclusion time on all signed event orders will be charged a $250 late conclusion fee.

MENU PRICING
All food & beverage pricing is subject to proportionate price increase to meet increased cost of food, beverages, labor costs, etc. Quotation cannot be guaranteed until 90 days prior to the contracted event date.

BILLING
All events must be paid for entirely prior to arrival. In order to consider any event as “confirmed: Resort must receive a completed credit card authorization form along with a photo copy of the front & back of the card being submitted. Advance event payments may be made to the Resort by cash or check if approved in advance by the Hotel, however; credit card authorization must be on file. Any advance payments submitted by check to the Resort must be received no later than 72 hours prior to event.

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EVENT GUIDELINES + POLICIES

BANQUET CHECK APPROVAL
All itemized food and beverage checks must be signed at the conclusion of the function. If the check is not signed, the billing of the Resort will be accepted. (Banquet checks for late night or hosted bar functions will be available for review on the next business day following the event. This allows for the Resort to determine accurate consumption)

LINENLESS BANQUET TABLES
In an effort to contribute to the sustainability of our environment Sunrise Springs Spa Resort utilizes banquet tables without linens when possible. Standard white banquet table linens may be secured at an additional cost of $20+tax per table. Additional colors and upgraded linen selections may be arranged at an additional cost.

DECORATIONS + ENTERTAINMENT
The Resort will not permit the affixing of anything to walls, floors, or ceilings with nails, staples, tape or any other substance, failure to comply with this policy may result in fees in an amount to be determined by the Resort. No decorations consisting of confetti or glitter will be permitted. If your group has live entertainment or D.J. services, the Resort has the right to request the volume to be lowered if the Resort receives noise complaints from other guests or groups. The Resort also reserves the right to ask any live entertainment to leave immediately if they do not adhere to the noise restraints.

SECURITY + DAMAGES
Security personnel will be required for all events with seventy-five attendees or more with alcohol being served, and additional security personnel will be required for each additional seventy-five attendees. The Resort will secure these services at a rate of $85 per-guard, per-hour. The Resort reserves the right to require additional security for any event in order to ensure the safety & wellbeing of all guests. The Resort does not assume responsibility for damage or loss of any merchandise or articles left on premises prior to, during or following the event. Arrangements for security for equipment or merchandise prior to the event can be made through your catering contact.

PACKAGE HANDLING & DELIVERY
*NOTIFY CATERING & CONFERENCE SERVICES COORDINATOR OF ANY SHIPMENTS, INCLUDING NUMBER OF ITEMS SHIPPED, CARRIER, ANTICIPATED DATE OF DELIVERY*
In order to ensure boxes are delivered to the right person/group the following information must visible on the outside of the box when shipping to the Resort:
- Guest’s Name
- Dates of Arrival or Event Name
- of Group or Meeting
The Resort will accept a maximum of five packages up to forty-eight hours prior to group arrival date at no charge. For shipments exceeding five packages and or delivered prior to forty-eights prior to arrival a handling and storage fee of $15 per box/item per day plus tax will be charged to the master account. The group’s on-site contact is responsible for shipping any materials after the function and all charges incurred. The Resort is not liable for any materials left without proper shipping information.

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