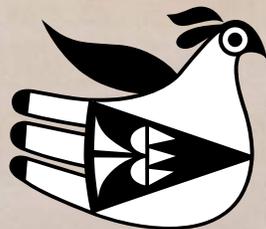




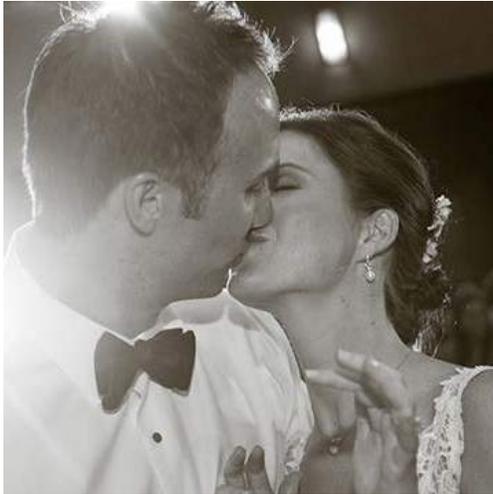
WEDDINGS
BY



ELDORADO
HOTEL & SPA

A Heritage Hotels & Resorts Property





How long have you been dreaming of the perfect day? Let us help you create your most memorable moments.

The Eldorado sits at the heart of Santa Fe “The City Different” and, like the city, each event is unique and distinctive.

The largest ballroom in Santa Fe, our Grand Ballroom is the perfect backdrop for your wedding day. Our new chapel, La Capilla de Oro, is the epitome of sophistication and elegance. We have many ceremony and reception venues, each designed with our couple’s vision in mind. It’s all in the details.



Our world famous Nidah Spa helps you to relax and rejuvenate. Complete with a couple’s treatment room, Nidah is a perfect place to prepare for your special day.

As a Heritage Hotel & Resorts property, we are committed to our cultural causes and community partnerships. A percentage of every room night’s revenue is donated to the Spanish Colonial Art Society to help further their mission of preserving art, local cultures and living traditions.



CALL US TODAY AT 505-988-4455
TO START PLANNING THE WEDDING OF
YOUR DREAMS!



EXPERT TIP:

Your venue sets the tone for your wedding experience, try to find your dream venue early in the process.

RECEPTION BOOKINGS INCLUDE

Champagne and sparkling cider toast

“First Hour” hors d’œuvres
(select two from provided list)

House wine service during dinner

Professional wedding concierge and dedicated banquet captain on the day of

Full cake-cutting service

Complete table set up to include china, silverware and glassware

White floor-length linens with votives

Complimentary dance floor and staging for entertainment

Coat Check

Fruit infused water bar

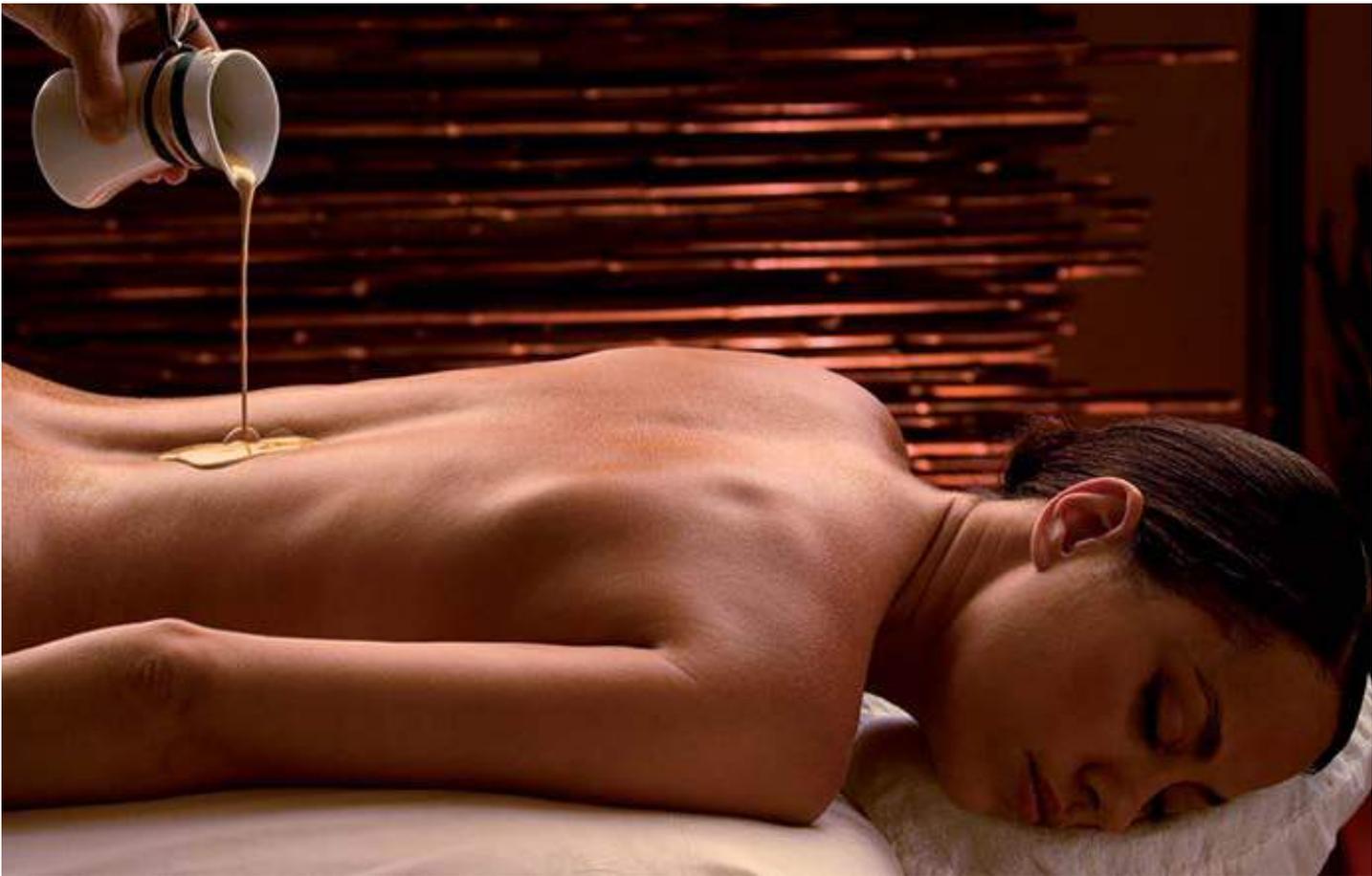
Complimentary suite for the couple with personalized amenities the night
of the wedding. *Based on availability*

15% discount for all additional wedding related events (engagement party,
rehearsal dinner, send-off brunch)

Complimentary 1 night stay on the couple’s 1 year anniversary

Mini-moon option within Heritage Hotels & Resorts family of properties.
Based on availability, see Special Events Manager for Details

ALL PRICES SUBJECT TO 23% SERVICE CHARGE AND NM SALES TAX (SERVICE CHARGE AND NM SALES TAX SUBJECT TO CHANGE)



AWARD-WINNING NIDAH SPA

Relax and Rejuvenate before the big day

The unique blend of modern and ancient healing techniques at Nidah Spa using gold, turquoise, chile and honey are what makes this spa among the world's best. Nidah Spa was named one of the World's 10 Best Spas by Premier Traveler Magazine.

The spa offers a variety of massage treatments, body wraps and alternative therapies, as well as full salon services.

SERVICES INCLUDE

up dos
makeup
nails
waxing
facials
massages
body wraps and exfoliations

Eldorado couples receive exclusive pricing!

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EXPERT TIP:

Every wedding is different, enjoy the process of making your special day uniquely yours.

SPECIAL EVENT CATERING INFORMATION

DEPOSITS AND BILLING SCHEDULE

A 33% 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.

PARKING AND VALET SERVICES

Eldorado Hotel & Spa provides valet only parking in our underground garage. Although valet service is available 24 hours, parking is not guaranteed and 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.

ENTRÉE OPTIONS

Our wedding packages allow you to give your guests a choice of entrée before your event takes place. The following guidelines apply:

The couple may choose up to three (3) entrées, which includes one (1) vegetarian option. If there is a price difference in the three entrées, the higher price will prevail. Excluding a child's plate which is offered at a discounted menu price of \$15.00++.

FOOD AND BEVERAGE GUARANTEES

A final guarantee of the number of guests is required by 5 p.m. seven (7) 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.

JUNIOR SUITE

A complimentary Junior Suite is included for the night of your wedding, based on availability. Check-in is at 4 p.m. Every effort will be made to allow early check-in, however cannot be guaranteed.

GUEST ROOM ACCOMMODATIONS

A courtesy wedding room block is offered to all guests based on hotel guest room availability. Please contact your Special Event Manager for more details.

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CEREMONY LOCATIONS

LA CAPILLA DE ORO

The chapel of gold.

This non-denominational chapel holds the gold elements sought by Spanish explorers in their search for Eldorado, "The City of Gold." Featuring a simplistic and modern design, the chapel seats 150 guests and offers a bridal suite and dramatic vestibule entrance.

CEREMONY RENTAL FEE INCLUDES:

Ceremony rehearsal
Microphone and mixer to amplify ceremony and vows
Live video streaming for guests who cannot attend
Beautifully appointed dressing rooms

Chapel Reservation Times Available:

11 a.m. – 1 p.m.
2 p.m. – 4 p.m.
5 p.m. – 7 p.m. **

Ceremony Rental Fee **\$2,000.00++**

ROOF TOP PRESIDENTIAL BALCONY

With sweeping views of the Sangre de Cristo Mountains and Santa Fe's renowned downtown, your guests will be in awe of the views that this space offers.

CEREMONY RENTAL FEE INCLUDES:

Ceremony rehearsal
Microphone and mixer to amplify ceremony and vows

Roof Top Reservation Times Available:

11 a.m. – 1 p.m.
2 p.m. – 4 p.m.

Ceremony Rental Fee **\$2,000.00++**

All ceremony times/space considerations are for weekends (day/nights Saturday and Sundays)

**Ceremony must be paired with a reception

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RECEPTION LOCATIONS

ELDORADO GRAND BALLROOM

The New Eldorado Grand Ballroom is designed to achieve a simple elegance in form and style. Architectural details include a 15' ceiling height, beamed and coffered ceilings, large multi-paned doors, traditional wainscoting and custom lighting fixtures. LED ceiling lighting allows further customization of room color palette.

Capacity and Pricing

The entire Grand Ballroom accommodates up to 500 guests. Reception rental fees are waived with a minimum of **\$15,000++** in food and non-alcoholic beverages and a minimum of **\$2,000++** in bar sales. This space is available to be booked from 6pm-midnight.

One half (3,500 square feet) of our Grand Ballroom accommodates up to 250 guests. Reception rental fees are waived with a minimum of **\$7,500++** in food and nonalcoholic beverages and a minimum of **\$1,000++** in bar sales. This space is available to be booked from 6pm-midnight.

THE PRESIDENTIAL SUITE

More than 1,500 square feet of interior space and a 2,200-square-foot penthouse patio offers stunning panoramic views of downtown Santa Fe.

Capacity and Pricing

The Presidential Patio accommodates up to 200 guests in a cocktail reception format. Reception rental fees are waived with a minimum of **\$10,000++** in food and nonalcoholic beverages and a minimum of **\$2,000++** in bar sales.

ANASAZI BALLROOM

With close to 4,500 square feet, the Anasazi Ballroom is an ideal space for memorable events. For smaller groups, the ballroom can be split into two distinct north and south rooms. The north end has a beautiful wood-burning fireplace.

Capacity and Pricing

The Anasazi Ballroom accommodates up to 250 guests. Reception rental fees are waived with a minimum of **\$8,000++** in food and nonalcoholic beverages and a minimum of **\$2,000++** in bar sales.

ZIA BALLROOM

At the north end of the grand concourse, the Zia Ballroom offers extra seclusion with less traffic than other rooms and offers 2,200 square feet of space.

Capacity and Pricing

The Zia Ballroom can accommodate up to 100 guests. Reception rental fees are waived with a minimum of **\$4,000++** in food and nonalcoholic beverages and a minimum of **\$1,500++** in bar sales.

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HORS D'OEUVRE SELECTION

LAND

Sweet and Spicy BBQ Cocktail Meatballs Medjool Dates with
Prosciutto and Goat Cheese

Marinated Skirt Steak Skewers with Soy Ginger Dip Beef Empanada, Salsa Verde
Santa Fe Chicken and Black Bean Roll, Chipotle Ranch Crusted Herb Lamb Chop with
Dijon Tarragon Drizzle

Roasted Beef Tenderloin, Boursin Cheese Sprinkled with Fried Rosemary, Roasted Garlic on Crostini
Pork Pot Stickers, Chile Plum Dip

SEA

Mini Crab Cakes with Garlic Aioli
Chipotle Grilled Shrimp with Tequila Spiked Cocktail Dip
Lobster Salad in Phyllo Cup

Smoked Salmon Crostini with Egg Salad
Spicy Ahi Tuna on Crisp Wonton
Smoked Salmon and Dill Cream Cheese Roulade on English Cucumber
Lobster Shooter with Pineapple Pico

VEGETARIAN

Mini Antipasto Skewer Tomato, Basil Kalamata Olive and Mozzarella
Thai Spring Roll, Chile Plum Sauce
Crostini with Brie and Mandarin
Crispy Arancine Risotto with Truffled Cheese and Roasted Pepper Dip
Wild Mushroom Tartlet, Brie and Chive Crema
Baby Vegetable Crudités with Spicy Yuzu Dressing

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EXPERT TIP:

Plan your tasting a few months in advance. Come ready to experience the entire meal and put the details on paper.

PLATED MENUS

THE PAZ EXPERIENCE

Hors D'oeuvres

Choice of 2 menu items-2 pieces per person

Salads and Soups (choice of one)

Hearts of Romaine "Caesar" with Reggiano, Tapenade Crostini

Artisan Field Lettuces "Vintner's Style" with Grapes, Bleu Cheese, Candied Walnuts with
Champagne Vinaigrette

Steakhouse Wedge Salad with Smoked Bacon, Bleu Cheese, Grape Tomatoes and Blue Cheese
Dressing Farmer's Market Tomato, Basil, and Fresh Mozzarella Salad, Shaved Fennel with
Balsamic Drizzle

Belgian Endives and Boston Bibb Lettuces, Marinated Asparagus, Portobello Mushrooms with
Pepper Confetti and Sun Dried Tomato Vinaigrette

Old House Chicken Tortilla Soup

Forest Mushroom Soup with Snipped Chives

Ginger Carrot Soup with Green Scallion Cream

Entrées (choice of two)

Roasted Free Range Chicken Breast with Chipotle Demi Glace

Tuscan-Roasted Breast of Chicken, Fennel Slaw and Marsala Mushroom Crema

Bone-In Pork Chop with Foraged Mushrooms

Salmon Filet with Pink Peppercorn, Grainy Mustard Crema

Forest Mushroom Risotto, Baby Tomatoes and Basil

Sun Dried Tomato and Goat Cheese Tart

All Entrée choices are accompanied by the chef's recommended seasonal vegetables, dinner rolls and sweet butter
Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee Assorted Herbal Teas and Iced Tea

\$79.00++ Per Guest

For any combination plate upgrade please add \$10.00++

Vegetarian, Vegan and Gluten Free Options Available

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PLATED MENUS CONTINUED

THE ALEGRIA EXPERIENCE

Hors D'oeuvres

Choice of 2 menu items-2 pieces per person

Salads and Soups (choice of one)

Hearts of Romaine "Caesar" with Reggiano, Tapenade Crostini

Artisan Field Lettuces "Vintner's Style" with Grapes, Bleu Cheese, Candied Walnuts with
Champagne Vinaigrette

Steakhouse Wedge Salad with Smoked Bacon, Bleu Cheese, Grape Tomatoes and Blue Cheese
Dressing Farmer's Market Tomato, Basil, and Fresh Mozzarella Salad, Shaved Fennel with
Balsamic Drizzle

Belgian Endives and Boston Bibb Lettuces, Marinated Asparagus, Portobello Mushrooms with
Pepper Confetti and Sun Dried Tomato Vinaigrette

Old House Chicken Tortilla Soup

Forest Mushroom Soup with Snipped Chives

Ginger Carrot Soup with Green Scallion Cream

Entrées (choice of two)

Pan Roasted Sea Bass, Vodka Tomato Cream Sauce

New York Strip with Roasted Peppers and Onions

Wood Grilled Filet of Beef, Green Peppercorn Demi Glace

Sixteen Spiced Beef Tenderloin, Crisp Breaded Goat Cheese, Fennel Slaw, Peppercorn Reduction

Herb Crusted Rack of Lamb, Rosemary Ju

Forest Mushroom Risotto, Baby Tomatoes and Basil

Sun Dried Tomato and Goat Cheese Tart

All entrée choices are accompanied by the chef's recommended seasonal vegetables, dinner rolls and sweet butter
Freshly Brewed Local Aroma Coffee, Decaffeinated Coffee Assorted Herbal Teas and Iced Tea

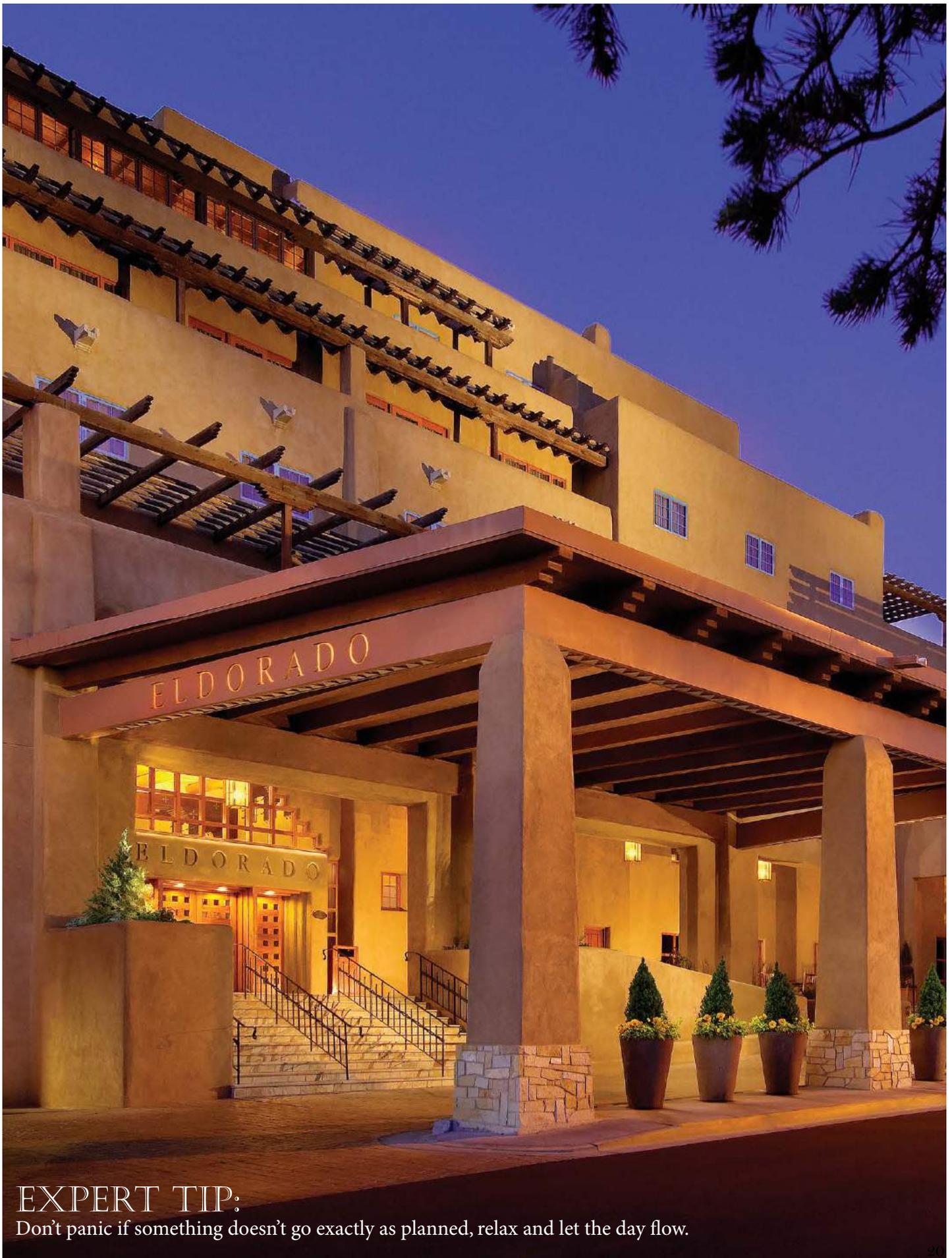
\$89.00++ Per Guest

For any combination plate upgrade please add \$10.00++

Vegetarian, Vegan and Gluten Free Options Available

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EXPERT TIP:

Don't panic if something doesn't go exactly as planned, relax and let the day flow.

BUFFET STYLE MENU OPTION

THE ELDORADO EXPERIENCE

Hors D'oeuvres

Choice of 2 menu items-2 pieces per person

Locally Inspired, Nationally Recognized

Panzanella Salad of Tomato, Cucumber and Onion Salad with Balsamic Vinaigrette
Baby Iceberg Wedges with Tomato, Bacon and Bleu Cheese dressing
Citrus Basted Sea Bass served with Thai Curry Coconut Sauce
Chicken Roulade filled with Wild Mushrooms Duxelles, Marsala Crema
Grilled Strip Loin with Blackberry Demi Glace and Creamy Horseradish
Spinach and Green Chile Gratin Potatoes
Grilled Asparagus and Roasted Red Pepper with Extra Virgin Olive Oil Drizzle
Assorted Artisan Multi Grain Rolls and Sweet Cream Butter

OR

Hearts of Romaine "Caesar" with Black Beans, Roasted Corn & Chile Croutons
Chile Rellenos
Vegetarian Enchiladas with Red Chile and Monterey Jack Cheese
Steak Fajitas served with Cast Iron Seared Fajita Vegetables
Spanish Style Rice
Borracho Beans
Warm Flour Tortillas, Pico de Gallo, Shredded Cheddar Cheese, Guacamole, Sour Cream
Char-Grilled Tomato Salsa
Green Chile Cornbread with Honey Butter

Either Buffet Includes

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

\$99.00++ Per Guest

Vegetarian, Vegan and Gluten Free Options Available

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BEVERAGE AND WINE LIST

Bars on Consumption

Eldorado Standard Bar \$9.00
Eldorado Premium Bar \$11.00
Eldorado Top Shelf Bar \$12.00
Domestic Beer \$5.00
Imported Beer \$6.00
Juices \$4.00
Soda \$4.00
Mineral Water \$5.00

Beer by the Keg

Budweiser, Bud Light \$425.00
Coors Light \$425.00
Fat Tire \$475.00
Heineken \$500.00
Miller Light \$425.00
New Castle Brown Ale \$500.00
Sam Adams \$475.00
Santa Fe Pale Ale \$475.00
Sierra Nevada \$500.00
Stella Artois \$500.00
Local Options Also Available

Alcoholic Punch Per Gallon

Margaritas \$125.00
Sangria \$125.00
Cranberry Champagne Punch \$95.00
Non Alcoholic Citrus Punch \$65.00

Champagne & Sparkling Wines

Gruet, Sparkling Brut
New Mexico **\$38 Per Bottle**
Domaine Chandon, Brut
California **\$50 Per Bottle**
Nicholas Feuillatte, Brut
France **\$85 Per Bottle**

White Wines

House White
Robert Mondavi Private Select **\$38 Per Bottle**
Chateau St. Michelle, Chardonnay
Washington **\$38 Per Bottle**
Villa Maria, Sauvignon Blanc
New Zealand **\$38 Per Bottle**
Villa Pozi, Pinot Grigio
Italy **\$38 Per Bottle**
ANEW, Riesling
Washington **\$40 Per Bottle**
Terra D'Oro, Chenin Blanc/Viognier
California **\$38 Per Bottle**

Red Wines

Windy Bay, Pinot Noir
Oregon **\$38 Per Bottle**
Josh, Cabernet Sauvignon
California **\$38 Per Bottle**
Flora Springs, Merlot
California **\$44 Per Bottle**
Michael David Petit Syrah
California **\$40 Per Bottle**
Saved, Zinfandel
California **\$40 Per Bottle**
Campo Viejo, Tempranillo
Spain **\$38 Per Bottle**
Dona Paula Estate, Malbec
Argentina **\$38 Per Bottle**

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Additional

Information

Local Taxes and Fees

(subject to change)

Food/Beverage Sales Tax

8.3125%

Service Charge

23%

(service charge is subject to tax)

Event Details

It is necessary that we receive set requirements, menu, audiovisual selections and any other function details no later than (30) thirty days out from the event.

Guarantees

Attendance must be specified in writing at least (3) three business days prior to event date. In the absence of a final guarantee, the agreed upon number of guests specified on the signed contract will apply.

Deposits and Cancellations

All deposits are credited towards the total cost of your event. Your Special Events Manager can provide additional information regarding our cancellation policy.

Food and Beverage

No food and beverage, including liquor may be removed from the hotel. All food and beverage must be provided by Eldorado Hotel & Spa with the exception of your wedding cake.

Outside Vendors

Outside vendors must be licensed and shall maintain insurance coverage including product liability and contractual liability for bodily injury or property damage. Outside vendors are responsible for personal property that they bring on to hotel premises. Decorations are strictly limited to the areas designated.

Ask your Special Events Manager about our preferred vendor list.

Photo Credits by Page

1. Blue Rose Photography
2. Tawny Alipoon Photography
3. Jane Bernard Photography, Blue Rose Photography, Tawny Alipoon Photography
8. Jeff Caven
10. Blue Rose Photography, Insight Foto Inc
12. Blue Rose Photography, Jane Bernard Photography, Jeff Caven
22. Tawny Alipoon Photography, Blue Rose Photography, Jane Bernard Photography

Menu Tasting

A complimentary menu tasting is offered for events and weddings guaranteeing 60 guests or more and booking a minimum of 90 days prior to the event. Tastings are offered Tuesdays through Thursdays 11am-2pm. Please allow two hours for your tasting. It is recommended that you schedule your tasting 3 months prior to your event date. See Special Events Manager for further detail.

Kind Words From Clients

“If you want your dream wedding to reflect the best of Santa Fe, look no further than Eldorado Hotel & Spa.”

“The evening wedding reception on the deck of the Presidential Suite was wonderful. The services provided were top-notch, and the venue, with the magnificent panorama of the Sangre de Cristo Mountains, is unsurpassed. Fortunately the weather cooperated so that tenting of the area was not required. A great place for an event and their planner is the ultimate professional.”

“Best venue I have ever worked with! Appreciated the attention to detail and professionalism of all the staff assigned to our event! The whole experience was so very positive!”

“Everything that was offered was amazing! Food came out quick for all the guests and was delicious! The staff was beyond nice and made sure everyone was happy and had everything they needed!”

“We booked the presidential suite for our ceremony and reception. Also where we spent our wedding night. The hotel is beautiful but compares nothing to the view from the suite. Mountain landscape and Santa Fe square all lit up for Christmas.”

“The venue is gorgeous, and the staff made our special day perfect; the reception looked beautiful at sunset and the staff was courteous and professional. I want to attend a wedding here, that is not my own! It was so fun, and on what is normally a stressful day.”