

With hearts aglow and hushed voices
Lifetime memories are created, captured, and enjoyed.

Wedding Packages

Our suite of services offered through our experienced wedding expert will take you from “I accept” to “I do” seamlessly. We can assist with planning rehearsal dinners, Sunday brunches, showers, and all your wedding needs.

Always included as part of your special day*

Custom menu planning with our wedding specialist to realize your vision for your special day. Spend your first night as husband and wife in a complimentary bridal suite for the night of your wedding with amenity of champagne and chocolate dipped strawberries.

Complimentary decor items to include

- Linens in ivory, white, or black
- China
- Silver stemware

Welcome your out of town guests with special guest room rates

La Posada Lodge and Casitas offers a unique experience. Always included in your special guest room

*Minimum Revenue Required



Twinkling stars bright as diamonds
Shine through the sunset...

Ceremony Locations

All outdoor events will have an inclement weather space held at no additional charge. Inclement option, chairs, water station, and assorted tables are included within the ceremony site fee.

All Locations

\$1,500 plus tax and service charge when booked in conjunction with your reception

La Posada Green

Our beautiful plush lawn with stunning mountain backdrop is the PERFECT outdoor location for your intimate ceremony with maximum seating for 150 guests.

Overlook Patio

Celebrate your wedding vows on our outdoor patio overlooking the golf course with maximum seating for 50 people

Included in ceremony site fees*

- One hour scheduled ceremony rehearsal prior to ceremony date
- Inclement weather ceremony location
- Tables for DJ, gift, and registry with appropriate linen
- Artesian Water station

*Ceremony site fees are subject to 22% service charge and 6.1% state tax



Eat, drink, be merry
Dance the night away...

Reception Locations

Your wedding is the reason for so many celebrations. Your families will unite within our beautiful setting. Truly personal, truly uniquely your day.

Inspired by the latest styles and trends as well as the unique tastes of the bride and groom, La Posada Lodge and Casitas wedding specialists meticulously attend to every detail of your special day. With personalized attention, our experts enable you, the guest of honor, to simply revel in the joy of the celebration, renewed for your life ahead. Every aspect of your special day will be accurately orchestrated to express your unique vision.

Santa Fe Jr Ballroom

maximum seating with dance floor for 80 guests

Santa Fe Patio

maximum seating for 100 guests

Overlook Patio

maximum seating for 120 guests

Your chosen reception location will be available for you to decorate a minimum of two hours prior to your start time. Decorating is the responsibility of the wedding party or preferred vendor. La Posada Lodge is not responsible for the security of any décor or equipment left overnight or around the reception location. Earlier access to the reception location may be available the week of your special event. Speak to your wedding specialist for more details.



Rosy sparkling moments, luminous evenings
Unforgettable savory menus...

Serve only the best food and beverage to your family and friends

From the first menu consultation to the celebration of your special day, our wedding specialists will guide you to a menu and dining experience that perfectly reflects your style.

{Plated Dinners}

All pricing listed by entrée selection. Each plated dinner entrée includes salad, entrée with starch and vegetable, and freshly baked rolls with butter. Iced tea, water, and service of freshly brewed regular and decaffeinated coffee along with assorted hot teas are included.

A maximum of two entrée selections can be selected. When selecting more than one entrée, the highest price will be assessed as the price per person meal cost.

{First}

Choice of Salad:

Mixed Greens, Cherry Tomatoes, Corn, and Tortilla Strips, Roasted Poblano Vinaigrette
Southwest Caesar, Romaine, Cotija Cheese, Pico de Gallo, Chipotle Caesar Dressing
Baby Kale, Avocado, Corn, Tomatoes, Manchego Cheese, Limon Vinaigrette

{Second}

Poblano Chile Stuffed with Potatoes, Corn, Cheese, Red Chili Sauce \$37++ (V)
Grilled Chicken Breast, Whipped Mashed Potatoes, Creamy Poblano Sauce \$40++
Herb Roasted Chicken Breast, Potato, Corn & Pablano Hash, Nopalito Chimichurri \$41++
Grilled Salmon, Cilantro Rice Pilaf, Tequila Lime Buerre Blanc, Pico de Gallo \$43++
Southwest Pork Loin, Apple Chutney, Vegetable Rice Melody \$44++
Seared Seasonal Fish, Cilantro Pesto, Paella Rice \$45++
Beef Short Ribs, Chipotle Mashed Potatoes, Seasonal Vegetables, Guajillo Demi Glace \$47++
Roasted Filet Mignon, Smoked Gouda Mashed Potatoes, Red Chimichurri \$49++
Southwest Surf & Turf, Grilled Beef Tenderloin & Chili Spiced Jumbo Shrimp, Green Chili Tomatillo
Spanish Rice \$55++

Enhance Your Meal by Adding an Intermezzo Sorbet

\$6 per person plus service fee and tax

Chose from the following flavors

Lime Cilantro
Watermelon Chili
Tequila Orange



{Dinner Buffets}

Dinner buffets include salad, freshly baked rolls with butter, choice of lemonade or iced tea, water, and coffee service of freshly brewed regular and decaffeinated coffee along with assorted hot teas.

{All American/ Southwest Style}

Baby Kale, Corn, Tomatoes, Manchego Cheese, Limon Vinaigrette

Prickly Pear Watermelon Salad

Grilled Chicken Breast, Poblano Cream Sauce

Adobe Rubbed Pork Loin with Roasted Peppers and Grilled Onions

Chipotle Mashed Potatoes

Roasted Corn with Cream, Chili Powder, Cotija Cheese

\$45++ Per Person

{True Southwest Buffet}

Southwest Caesar, Romaine, Cotija Cheese, Chipotle Caesar Dressing

Vegetable Calabacitas

Grilled Chicken, Red Chimichurri

Grilled Salmon, Cilantro Pesto

Dirty Oaxaca Rice & Beans

\$47++

{Reserve Buffet}

Baby Field Greens with Assorted Vegetables, Roasted Poblano Vinaigrette

Penne Pasta with Calabacitas in Poblano Cream Sauce

Salmon, Tequila Lime Beurre Blanc

Beef Short Ribs, Guajillo Demi Glace

Seasonal Grilled Vegetables

\$51++



Enhance your cocktail hour with our stationed offerings

{Platters}

GRINGO Grilled & Chilled Shrimp, Ghost Chili Cocktail Sauce, \$395++ *Serves 25*

Vegetable Crudit , Arbol Ranch Dressing \$150++ *Serves 25*

Warm Tortilla Chips, Fire Roasted Salsa and Guacamole \$85++ *Serves 25*

Imported and Domestic Cheeses, Assorted Crackers, Fruit \$350++ *Serves 25*

Seasonal Fresh Fruit, Berries, Agave-Yogurt Dipping Sauce \$195++ *Serves 25*

GRINGO Antipasto Display, Chef's Selection of Latin Cured Meats & Cheeses, Grilled & Marinated Vegetables \$475++ *Serves 25*

** Based Upon 2 Pcs /Per Person

{Cold Canapes}

Displayed on station or can be butler passed. Pricing is per piece based upon a minimum of 25 pieces

Roasted Garlic Tomato Basil Bruschetta \$5++

Black Bean, Corn, Pico Tostadas \$5++

Gazpacho Shooters \$5++

Smoked Salmon Canape \$7++

Smoked Salmon Mousse, Chimichurri Aioli \$8++

Adobe Rubbed Steak Tartare, Garlic Crostini, Roasted Red Pepper \$9++

Ceviche \$8++

Asparagus Wrapped Spanish Chorizo, Olive Oil \$9++



{Hot Canapes}

Displayed on station or can be butler passed. Pricing is per piece based upon a minimum of 25 pieces

Smoked Stuffed Mushrooms, Chorizo \$5++

Sopes, Red Barbacoa \$6++

Gringas \$5++

GRINGO Poppers, Asiago Stuffed Jalapenos and Bacon \$7++

Mini Chicken Chimis \$6++

Beef Skewers, Red Chimichurri \$7++

Mexican Beef Meatball, Chipotle Tomato Sauce \$7++

Chicken Empanadas, GRINGO Salsa 7++

Breaded Shrimp, Chipotle Cocktail Sauce \$9++

Enhancements- Additions to add on to your special occasion!

{Late Night Munchies}

Sugar Rush M&Ms, Skittles, Sour Patch Kids, Swedish Fish, Hot Tamales and Mini Chocolate Bar \$9++ per person

Cookies & Milk Warm Fresh Baked Cookies, Regular and Chocolate Milks \$9++ per person

Cheese Quesadillas, Salsa and Chips \$15++ per person

Gringas and GRINGO Wings \$18 ++ per person

{The Morning After/ Breakfast Built to Get You Going Again}

Assorted Yogurts with House Made Granola

Freshly Baked Pastries & Muffins

Fresh Seasonal Fruit

Steel Cut Oatmeal, Raisins, Brown Sugar

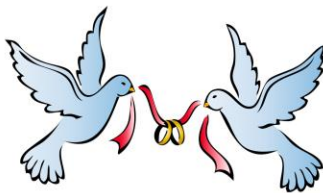
Scrambled Cheesy Eggs, Salsa

Mesquite Thick Cut Bacon OR Sausage

House Potatoes

Freshly Brewed Coffee, Orange Juice, Apple Juice, Cranberry Juice

\$29++ per person



{Sleep In and Enjoy Brunch Instead}

Freshly Baked Pastries & Muffins

Fresh Seasonal Fruit

Spanish Eggs Benedict: Port Muffin, Spanish Chorizo, Poached Egg, Southwest Hollandaise

Smoked Wilcox Apple French Toast, Candied Pecans, Warm Syrup

Thick Cut Mesquite Bacon

Agave Sausage

Herb Roasted Fingerling Potatoes, Peppers and Onions

Grilled Salmon, Cilantro Pesto

Freshly Brewed Coffee, Orange Juice, Apple Juice, Cranberry Juice

\$39++ per person

Why Not Add:

Mimosas \$175++ per gallon

Bloody Mary's \$150++ per gallon

Sparkling Wine Starting at \$28++ Per Bottle



{Bar}

Our Wedding Specialist will guide you through every aspect of your special day, including what to serve on the bar. Both hosted and non-hosted bars are available. We can create custom beverage options to make your wedding uniquely yours.

Domestic Beer	\$5.00/Bottle
Imported Beer	\$6.00/Bottle
House Brand	\$5.00/Drink
Call Brands	\$7.00/Drink
Premium Brands	\$9.00/Drink
Premium Wine	\$7.00/Glass
Assorted Juices	\$4.00/Drink
Assorted Sodas	\$3.00/Drink
Still & Mineral Water	\$3.00/Bottle

{Wine}

house red or white wine \$24.00

*selection changes seasonally

Chardonnay

Charles Smith "Eve", Columbia Valley	\$26.00
Bianchi Vineyards, Edna Valley	\$34.00
District 7, Monterey	\$32.00
Baileyana, Edna Valley	\$45.00
Cannonball, Sonoma	\$32.00

Sparkling Wines

La Marca Prosecco	\$28.00
Chandon Brut	\$35.00
Martinelli's® Sparkling Cider (Non Alcoholic)	\$18.00

Blush

Rose'n'Blum Pink Moscato, California	\$22.00
Adelsheim Pinot Gris, Willamette Valley	\$25.00

Other Whites

Estancia Pinot Grigio, California	\$24.00
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Cabernet Sauvignon

District 7, Monterey	\$33.00
Rock & Vine, North Coast	\$31.00
Layer Cake, Napa	\$38.00

Other Reds

Snap Dragon Pinot Noir, California	\$20.00
Zen of Zin Zinfandel, California	\$24.00

Merlot

14 Hands Columbia Valley	\$25.00
Velvet Devil Columbia Valley	\$29.00

*all food & beverage pricing listed exclusive of a taxable 22% service charge and a 6.1% state tax



{Wedding General Information}

{Guarantee}

To ensure that our team is prepared to give you a successful event(s), we require the final attendance be determined and communicated to the responsible Catering Manager by 11:00 am a minimum of five (5) working days prior. This number will be considered a guarantee not subject to reduction, and charges will be assessed accordingly. Guarantees for Sunday, Monday and Tuesday are due by 11:00 am on Thursday. If a guarantee is not given to the hotel by 11:00 am on the date it is due, the expected numbers indicated on the Banquet Event Order (BEO) will become the guarantee. The hotel will set up to 3% over the guarantee. If your anticipated attendance changes beyond this 3% after the guarantee has been communicated to the hotel, please be aware that your guarantee can increase but it cannot decrease. The hotel will not be responsible for identical service to more than 3% over the guarantee.

{Food & Beverage}

Current banquet prices are indicated on the all banquet menu suggestions and proposals. All food and beverage must be supplied by the hotel which is the only authorized licensee to sell and serve liquor, beer and wine on the premises. All food and beverage prices are guaranteed ninety (90) days prior to the date of the function. Your Catering Manager will be happy to customize specialty menus at your request. La Posada Lodge and Casitas specifically prohibits the removal of food from any banquet-related function by the customer or any of the customer's guests or invitees. To ensure that every detail is handled in a professional manner, the hotel suggests that your menu selections and specific details be finalized not later than four (4) weeks prior to your function. You will receive a copy of our Banquet Event Orders to which you may make amendments in advance.

{Alcoholic Beverages}

The sale and service of all alcoholic beverages is regulated by the Arizona Department of Liquor Licenses & Control. The hotel is responsible for the administration of those regulations. Therefore, no alcoholic beverages may be brought into the hotel. All beverage functions must be arranged through your Catering Manager. Hotel policy requires that liquor be served by the drink in all banquet and function areas. All persons consuming liquor at the hotel or restaurant events must be 21 years old. The hotel reserves the right to terminate liquor service at any event if minors intending to consume alcoholic beverages are in attendance.

**{Assignment of Function Space}**

Function rooms are assigned based upon the number of persons expected. If attendance numbers increase or decrease, the hotel reserves the right to change, with notification, to a room suitable for the attendance and the type of event. Seating will be at round tables available, and must be specified.

{Outdoor Events}

All poolside events will utilize plastic glassware, due to liability. Dance floors for outdoor use will be rented from a supplier at the customer's expense. Resort management reserves the right to make the decision to move any planned outdoor function indoors, based on the weather.

{Taxes and Service Charges}

The hotel will add the customary 22% service charge and 6.1% state sales tax to the banquet menu prices and room rental stated.

{Labor Charges}

Chef Attendants \$150/each Bartenders \$125/each; fees waived if sales exceed \$800/bar

{Minimums}

For private plated parties less than 15 guests within the catering space, the hotel will assess a service charge of \$50.00. For buffet service to less than 30 guests, the hotel will assess a \$4.00++ per person service charge; for buffet service to less than 20 guests, the hotel will assess a \$6.00++ per person service charge.

{Security}

The hotel shall not assume responsibility for damage or loss of any merchandise or articles left in the Resort before, during, or following any event. Guests are responsible for any damage to any part of the Resort during the period of time they, their employees, independent contractors, or other agents under their control or under the control of the independent contractor hired by them are in the hotel.

Thank you for considering La Posada Lodge and Casitas
for your special day!