

Venue Rental Fees:

PEAK

(May-October)

Mon-Wednesday \$3,500

Weekend \$5,000

OFF-PEAK

(November-April)

Mon-Wednesday \$2,500

Weekend \$4,000

Food & Bev Menu Range: Tastings can be arranged with Chef Bila for \$100 per guest on Mondays and Tuesdays.

- *Reception and Passed apps*
 - Passed Appetizers | \$5 - \$15 per person
 - Grazing Stations | \$15-\$30 per person
 - Chef Action Stations | \$35-\$50 per person
- *Family Style*
 - 1 Protein | Starting at \$45 per person
 - 2 Proteins | Starting at \$55 per person
 - 3 Proteins | Starting at \$65 per person
- *Plated & Prix Fixe*
 - 1 Protein | Starting at \$75 per person
 - 2 Proteins | Starting at \$85 per person
 - 3 Proteins | Starting at \$95 per person

Sample Menu:

- *COCKTAIL HOUR ON THE SAGE VERANDA*
 - Specialty Cocktails
 - Lavender French 75
 - Apricot Sage Negroni
- *LOCALLY SOURCED WINES*
 - Vara Viura
 - Vara Tempranillo
 - Gruet Sparkling Brut
- *PASSED HORS D'OEUVRES*
 - Island Oysters Served on the half shell with truffle ponzu sauce
 - Smoked Trout Rillettes
 - Housemade Puff Chimichangas

PLATED PERSONAL PREFERENCE DINNER IN THE SALON

- **SALAD**
 - Spring Leafy Green Salad with Champagne Vinaigrette
- **ENTREE (CHOICE)**
 - 16oz Ribeye, Pommes Frites , Fire Roasted Vegetables
 - Chardonnay Mussels with Wild Roasted Rosemary Mushrooms
 - Risotto Milanese
 - Oven Roasted Chicken with Patatas Bravas
- **DESSERTS (CHOICE)**
 - Peach Cobbler with Creme Fraiche
 - Chefs House-made Sorbet
 - Chocolate Pot de Creme with Chantilly

Bar Packages:

- Beer & Wine Bar | Starting at \$45 Per Person
- Beer, Wine & 1 Specialty Cocktail Bar | Starting at \$65 Per Person
- Full Bar | Starting at \$85 Per Person
- Amazing Non alcohol Libations Always Included
- All Packages Based on 2 Hours of Beverage Service

Sample Cocktail Menu:

- **LAVENDULA'S TEASE**
 - A classic FRENCH 75 delicately garnished and laced with a simple syrup of locally grown Lavender served in a gold rimmed champagne coupe
- **1919**
 - A deep yet bright aperitif using the classic elements of a Negroni localized with macerated apricots & sage from our garden. Stirred never shaken
- **SANS SERIF**
 - A round and floral DAIQUIRI sharpened with a hint of mint and pueblo melon.
- **HAPPY LEO MOON**
 - Tea.O.Graphy hand picked Chamomile and burnt local honey create a rounded finish in this WHISKEY SOUR variation.
- **PAMPLEMOUSSE PANPAN**
 - A classically refreshing Summer PaLOMA boldly expressed with red chile pods, cardamom & basil.
- **LOCAL GRAPES**
 - Vara Viura
 - Vara Tempranillo
 - Gruet Sparkling Brut

- LOCALLY BREWED BEER
 - NUEVO | TAOS, NM
 - A light, blonde crowd pleaser with a hint of golden spice . Easy going in taste.
 - SANTA FE BREWING 7K IPA | SANTA FE, NM
 - A dry, West Coast-ish style IPA with notes of grapefruit, citrus and tropical flavors
 - RED RIVER BREWERY Lazy Bear Blonde | RED RIVER, NM
 - Clean and light, easy drinking blonde ale

*Prices and menu are subject to change.