



HOLIDAYS at LOS POBLANOS

Cozy wood burning fireplaces, holiday décor and candlelit ambience are just the start of memorable holiday celebrations at Los Poblanos. From the spectacular architecture to the award-winning Rio Grande Valley cuisine prepared by acclaimed Chef Jonathan Perno, you and your guests will have memories to celebrate for years to come!

HOLIDAY PARTY PRICING & GUIDE TO OUR MENU

FACILITY RENTAL FEES

Los Poblanos has been enchanting guests for decades and winter is no exception. One event per time frame is allowed at Los Poblanos, providing your guests the unique opportunity to privately enjoy the beauty and grandeur of La Quinta Cultural Center which includes use of the Library, Gilpin Gallery, and Grand Ballroom.

Los Poblanos strives to not only captivate your guests with its history, beauty, and notable cuisine, but also to provide ease in planning a most memorable party.

In addition to the private venue, facility fees below also include tables, chairs, white linen, service ware, candles, simple centerpieces, wood-burning fireplace, and holiday décor. Our events team will work with you to plan your agenda and assist you throughout the event.

Facility fees are based on a minimum of 30 guests and maximum of 120 guests.

BREAKFAST TIME FRAME: 8 to 10 am

Monday-Friday Rental Fee - \$500

Saturday/Sunday Rental Fee - \$800

LUNCH TIME FRAME: 11:30 am to 3 pm

Monday-Thursday Rental Fee - \$600

Friday - Sunday Rental Fee - \$750

DINNER TIME FRAME: 5 to 10:30 pm

Monday-Thursday Rental Fee - \$1,000

Friday/Sunday Rental Fee - \$1,500

Saturday Rental Fee - \$2,500

Facility fees are subject to 7.25% tax

SERVICE STYLES

PLATED MEALS

Individual tableside service of each course to your guests.

One starter selection (same starter course is served to all guests)

One dessert course is selected (same dessert served to all guests).

OPTION 1:

- 1 entrée for all guests.

OPTION 2: (additional \$5 per person)

- 2 entrée selections may be offered to guests. Each guest will receive their own individual plated selection.

Counts of each entrée are required ten days prior to the event.

Assigned seating and individual placecards indicating pre-selected entrée choice are required.

**Special dietary requirements will be accommodated with advance notice.*

HORS D'OEUVRES

2-3 selections pair well for light hors d'oeuvres prior to your dining event.

\$5.00 per person, unless otherwise noted

ANTIPASTI & CHARCUTERIE*

(\$7 per person)

seasonal marinated and grilled vegetables
marinated olives | housemade charcuterie

ASSORTED IMPORTED & LOCAL CHEESES*

(\$6.00 per person)

assorted cheeses | grilled bread | housemade
crackers | roasted salted nuts | olives | seasonal
fresh or dried fruit

HAND-TIED MINI TAMALES*

(\$6 per person)

select one: seasonal vegetable, beef, pork, *or* chicken

BLUE CORN PANCAKE

with crisp pork belly | green chile jam

HOUSEMADE SLIDERS

green chile chicken sausage

CHEESE PUFF

roast chicken | fresh herbs

SEARED & BRAISED POTATO

creme fraiche | house smoked salmon

VEGETARIAN OPTIONS

SPICY BUTTERNUT SQUASH

micro greens | harvest cracker

BEET TARTAR

potato coin | crème fraiche | fresh herbs

SAVORY EMPANADAS

mushroom and feta *or* calabacitas

**Selection that must be displayed, not tray passed.*

BUFFET MENUS

BREAKFAST BUFFET MENUS

hot tea, regular & decaf coffee included

SAN YSIDRO

\$26 per person

HOUSEMADE GRANOLA

milk | yogurt

ASSORTED BREAKFAST BREADS

butter | jam

SAVORY BREAKFAST BREAD PUDDING

seasonal vegetables | creamy green chile sauce

FRESH SQUEEZED ORANGE JUICE

HAPPY HOLLANDAISE

\$30 per person

HOUSEMADE BROWN RICE CEREAL

cinnamon, nutmeg, dried fruit | toasted nuts maple syrup

ASSORTED BREAKFAST BREADS

butter | jam

EGGS BENEDICT

housemade english muffin | ham | poached egg sautéed greens | hollandaise

HERBED BREAKFAST POTATOES

FRESH SEASONAL JUICE

BUFFET MENUS

LUNCH & DINNER BUFFET MENUS *hot tea, regular & decaf coffee included*

FELIZ NAVIDAD

Lunch - \$40 per person | Dinner - \$50 per person

SEASONAL SALAD

POSÓLE

FLOUR TORTILLAS

SAVORY EMPANADAS OR TAMALES

ENCHILADAS

1/2 chicken green chile | 1/2 red chile cheese

HAM HOCK FRIJOLES

BISCOCHITOS

MEXICAN WEDDING COOKIES

MEXICAN HOT CHOCOLATE

MISTLETOE & HOLLY

Lunch - \$45 per person | Dinner - \$55 per person

ROASTED ROOT VEGETABLE SALAD

local goat cheese | pomegranate vinaigrette

POTATO-LEEK SOUP

HOUSEMADE BREAD & BUTTER

CHICKEN KIEVE

sautéed greens | wild rice risotto

EGGNOG CRÈME BRULEE

CREAM PUFFS

chocolate sauce

SPICED APPLE CIDER

PLATED SELECTIONS

*Three-Course Plated Meal - \$60 per guest
Includes house-made bread, iced tea, water, regular & decaf coffee*

STARTERS

POSÓLE

pork or chicken | red or green chile
traditional garnish

TORTILLA SOUP

chicken | green chile | tortilla strips
onion | tomato | sharp cheddar

WINTER SQUASH & APPLE SOUP

crème fraîche | fresh herbs

ROASTED ROOT VEGETABLE SALAD

tucumcari feta | green goddess
fried green lentils

CRANBERRY-PECAN SALAD

seasonal greens | bleu cheese | house vinaigrette

ROASTED FENNEL & YAM SALAD

field greens | crispy bean | seasonal vinaigrette

DESSERTS

EGGNOG BRULÉE

chocolate sable cookie

FLORENTINE TART

los poblanos honey | new mexico pecan
poached pear | chantilly cream

MOCHA ECLAIR

MILK CHOCOLATE MOUSSE

candied orange

APPLE CRISP

BUTTER SCOTCH PUDDING

ENTRÉES

RIB EYE

honey-sumac gastrique

SLOW ROASTED BRISKET

horseradish cream | au jus

MUSTARD BRINED PORK CHOP

seared local green chile | honey-sumac gastrique

ROAST CHICKEN

sautéed greens | wild rice risotto

RISOTTO (*vegetarian*)

seasonal flavors

SEASONAL WHITE FISH (*Market Price*)

seasonal vegetable ragoût | fresh herbs
compound butter

Additional \$4 per person:

CROQUE-EN-BOUCHE

tower of profiteroles | caramel

BOUCHE NOELLE

chocolate cake | hazelnut mousse | chocolate
buttercream

SWEET ADDITIONS

COOKIES - \$3

(choice of three)

lavender shortbread | oatmeal currant | mexican wedding | bizcochito
chocolate chip pecan | salty peanut butter | coconut macaroon

FLORENTINE TART - \$3

new mexican pecan | los poblanos honey | chantilly cream | fresh seasonal fruit

SMORES STICKS - \$3

homemade marshmallow dipped in decadent dark chocolate rolled in homemade graham cracker crumbs

DARK CHOCOLATE MOUSSE (GF) - \$3

candied orange | chantilly cream

TARTLETS - \$4

seasonal fresh fruit & pastry cream | lemon meringue

CRÈME BRULEE (GF) OR BUTTERMILK PANNA COTTA (GF) - \$4

vanilla or lavender

BUTTERMILK PANNA COTTA (GF; EGG FREE) - \$4

fresh seasonal fruit

BITTERSWEET CHOCOLATE TARTLET - \$4

phyllo cup | banana | chocolate ganache | salted caramel

SEASONAL FRUIT CRISP - \$4

CREAM PUFFS - \$4

chocolate or vanilla

PETIT FOURS - \$5

almond cake | raspberry jam

FRENCH MACARONS - \$5

(choice of two)

chocolate | salted caramel | lemon | raspberry | pistachio | coffee

FRESH FRUIT DISPLAY- \$6

seasonal offerings

GF: gluten-free

FEATURED BEER, WINE & SPECIALTY DRINKS

Below is a list of our featured items for winter. Additional beer and wine selections are available.
Bartender fees of \$150 per bartender apply.

NEW MEXICO SPARKLING & STILL WINE

NV Gruet Brut	\$36
NV Gruet Rosé	\$36
Gruet Chardonnay	\$36
Gruet Cabernet Sauvignon	\$38
Casa Rodeña Meritage	\$45
Luna Rossa Nini	\$54

SPARKLING | CHAMPAGNE

Simmelier Selection	\$38
Juve y Camps Cava <i>Penedes, Spain</i>	\$45
Charles de Casanove Brut Premier Cru <i>Champagne, France</i>	\$88

WHITE

Sommelier Selection	\$38
JJ Vincent Bourgogne Blan <i>Burgundy, France</i>	\$42
Martinsancho Verdejo <i>La Seca, Spain</i>	\$45
Elk Cove Pinot Gris <i>Willamette Valley, Oregon</i>	\$42
Jordan Chardonnay <i>California</i>	\$65

ROSÉ

Sommelier Selection	\$36
Chateau d' Esclans Whispering Angel <i>Provence, France</i>	\$42
Maison Saint Aix <i>Provence, France</i>	\$45

RED

Sommelier Selection	\$38
Cune Crianza <i>Rioja, Spain</i>	\$40
Reata "Three Country" Pinot Noir <i>California</i>	\$45
Sean Minor Cabernet Sauvignon <i>California</i>	\$45
M. Chapoutier Crozes-Hermitage <i>Northern Rhône, France</i>	\$65

BEER

Victoria	\$5
Tecate	\$5
Corona	\$5
Negra Modelo	\$5
Santa Fe Pale Ale <i>Santa Fe, New Mexico</i>	\$6
Monk's Ale <i>Abiquiui, New Mexico</i>	\$6
La Cumbre Malpais Stout <i>Albuquerque, New Mexico</i>	\$7
Farmer Monte's Hard Cider <i>Albuquerque, New Mexico</i>	\$9
La Cumbre Slice of Hefen <i>Albuquerque, New Mexico</i>	\$7
La Cumbre Elevated IPA <i>Albuquerque, New Mexico</i>	\$7
Rio Grande Desert Pilsner <i>Moriarty, New Mexico</i>	\$7

COCKTAILS

Winter Citrus Champagne Punch <i>(by the gallon)</i>	\$60
Lavender Agave Margarita <i>fresh squeezed citrus lavender simple syrup agave wine</i>	\$8
Mulled Port <i>ruby port baking spices</i>	\$8
Cranberry & Pear Bellini	\$8

PREMIER COCKTAILS

Adonis	\$10
Carpano Antica Formula <i>Lustau Fino Sherry Orange Bitters</i>	
Negroni Spagliato	\$10
Cappelletti Apertivo Carpano Antica <i>Formula Gruet</i>	
Sherry Cobbler	\$10
<i>Lustau Amontillado Sherry simple syrup seasonal berries</i>	
Monticello Cocktail <i>seasonal preparation</i>	\$12



HAPPY HOLIDAYS • **FELICES FIESTAS** • BOAS FESTAS



Photos by Caitlyn Ottinger

