



WEDDINGS



¡FELICIDADES!

CONGRATULATIONS ON YOUR ENGAGEMENT!

Thank you for your interest in Los Poblanos for your special day. Set among 25 acres of lavender fields, enormous cottonwood trees and lush formal gardens, Los Poblanos is one of the most stunning properties in the Southwest to host a special wedding celebration. From the minute you drive down the long tree-lined allée flanked by fields of lavender and rows of vegetables, you know you are in a very special place. There are countless venues on the farm estate to host your ceremony and reception, whether it's the lush historic gardens at the Hacienda or the grand portico at La Quinta, an architectural gem that boasts sweeping views of the mountains.

"The dreamy Albuquerque farm that might make you rethink your life."

-Vogue



ACRES OF LUSH FORMAL GARDENS

In the heart of the Rio Grande River Valley, Los Poblanos offers a wide variety of outdoor spaces. The unmatched variety of outdoor gardens, architectural detail, and historic New Mexican elegance provides a backdrop for an outdoor wedding or gathering, with little need for added decoration. The formal Spanish-style gardens were designed in 1932 by Rose Greely, a pioneer female landscape architect. Around every corner, one can find vibrant flower beds irrigated with river water, Spanish tile fountains, rose cutting gardens, winding pathways, and a wonderfully shaded drive lined with gorgeous mature cottonwoods.





CELEBRATE



Los Poblanos knows how to put on a show. -Vogue





LA QUINTA





CLASSIC NEW MEXICAN ELEGANCE

La Quinta, an architectural gem built in 1934 by famed architect John Gaw Meem, was designed to host important cultural and elegant events for the New Mexico community. Meem is widely considered New Mexico's greatest 20th century architect, and his name is synonymous with Santa Fe style. Los Poblanos is widely considered John Gaw Meem's most beautiful work in his oeuvre, creating an ideal setting for the perfect New Mexico wedding and minimizing the need for décor.



THE GRAND BALLROOM (Capacity 120)

One of John Gaw Meem's architectural masterpieces, the 1935 Grand Ballroom is undeniably one of the most stunning venues in New Mexico. The ballroom's parquet walnut floors, elaborate carved ceilings, decorative Spanish tile and monumental fireplace make it a magnificent setting for truly memorable events. Four sets of French doors open to the surrounding gardens and the Grand Portal.

THE GRAND PORTAL (Capacity 180)

The classical styling, size and grandeur of this space create the perfect setting for al fresco dining and cocktail receptions. With magnificent views of the Sandia Mountains, the Grand Portal has a twenty foot deep covered portico surrounding a Portuguese tiled swimming pool with fountains. It features a true fresco painted in 1937 by Peter Hurd depicting San Ysidro, the patron saint of farmers, and a series of small mural panels of pastoral farm scenes by Harry Miller.

THE LIBRARY

Entering through famed New Mexican artist Gustav Baumann's carved deco doors, the Library is a grand yet warm space filled with a collection of books, vintage photographs and art. With its leather couches and deep wingback chairs flanking the fireplace, it is the perfect gathering place for post-dinner cocktails.

GILPIN GALLERY

Albuquerque's first art gallery open to the public, the Gilpin Gallery features four large windows for natural light, original cork floors and a permanent exhibition of black and white photographs by Laura Gilpin in 1937. This clean, contemporary space can be used for everything from a cocktail reception to an indoor ceremony.





La Quinta, “one of New Mexico’s invaluable treasures,” is surrounded by magnificent, vibrant gardens, intimate patios and lush lawns. From the formal Spanish-style Rose Greely garden, striking carved doors and mantels and true frescos, La Quinta is a stunning setting for a celebration.

CAPACITY 120 indoor dining, 180 outdoor
250 cocktail reception

LA QUINTA SITE FEE

PEAK

(May 1-Nov 17)

Mon-Thurs \$4,000

Weekend \$6,500

Holiday \$8,500

OFF-PEAK

(Nov 18-Apr 30)

Mon-Thurs \$3,000

Weekend \$4,500

Holiday \$8,500

ROOM	SIZE	ROUNDS	RECTANGLE	THEATER	RECEPTION
Grand Ballroom	53'x25'	110	120	120	120
Grand Portal	15'x61' + 12'x50'(x2)	180	160	120	200
Gallery	46'x25'	80	80	120	100
Library	22'x45'	40	40		100
Gazebo	22'x27'	40		60	60
Terrace Lawn	50'x190'	180		180	250
North Lawn	70'x130'	180		180	250
East Front Lawn	55'x110'	180		180	250
South Lawn	50'x100'	180		180	250
La Quinta Sycamore Patio	38'x45'				25

WHAT'S INCLUDED IN YOUR SITE FEE

- Exclusive use of the entire La Quinta area of Los Poblanos, including the Ballroom, Grand Portal, Fire Place Terrace, Gilpin Gallery, Library, and acres of surrounding gardens and lawns.
- The historic New Mexican elegance, combined with important artwork, architectural details and lush gardens provide a backdrop with little need for added decoration.
- Complimentary guest room for the couple on their wedding night based on availability.
- The covered outdoor portal allows for al fresco dining without the expense of tenting (up to 180 guests).
- Fine china, stemware, white linens, tables, chairs, votive candles and customized menus.
- Simple, seasonal bud vase arrangements for the cocktail hour.
- Exclusive team of chefs, kitchen staff, service staff and banquet managers, all dedicated to your event.
- Access for wedding and engagement photography across property.
- Within six months of your wedding, we'll schedule an appointment for you and your fiancé to enjoy a complimentary tasting, where we will highlight a selection of Chef Jonathan Perno's Rio Grande Valley Cuisine. During this appointment, your Event Manager will discuss the details of your day, answer all of your questions and guide you through decision making.
- Within three weeks of your wedding, a second appointment will be scheduled to review the details and to confirm final decisions.



A wedding couple stands in a lush garden. The bride is wearing a white lace dress and a veil, and the groom is wearing a light-colored suit with a patterned tie. They are standing in front of a large, leafy tree with pink blossoms. In the background, there is a building with a tiled roof and a courtyard with blue outdoor furniture and potted plants.

THE HACIENDA

HISTORIC BEAUTY

The Hacienda, one of John Gaw Meems residential masterpieces, is perfect for more intimate weddings, rehearsal dinners and farewell brunches. The Spanish courtyard, dripping with Lady Banks' roses and lush greenery, provides a dramatic backdrop with its Moorish fountain, massive carved doors and kiva fireplace. Family-style dining for up to 42 people in the Ventana Room offers beautiful views of the lotus pond, lawns and Sandia Mountains. And cocktails and passed hors d'oeuvres in the coziness of the Sala Grande can elevate the experience of any small gathering.



WHAT'S INCLUDED IN YOUR HACIENDA BUYOUT

Sala Grande
 Private Dining Room
 Hacienda Courtyard
 Greely Garden
 Ventana Dining Room & Patio
 Meem Lawns

SITE FEE:

PEAK

(May 1-Nov 17)

Mon-Thurs \$3,500

Weekend \$5,000

OFF-PEAK

(Nov 18-Apr 30)

Mon-Thurs \$2,500

Weekend \$4,000



ROOM	SIZE	ROUNDS	RECTANGLE	THEATER	RECEPTION
Ventana Dining Room	41'x14'	42	30	40	40
Family Dining Room	14'x17'		10		
Sala Grande	16'x36'		24		40
Courtyard	47'x58'	60		60	60
Patio	17'x24'	18	16	24	40
Meem Lawn	30'x65'			40	40
East Meem Lawn	25'x40'			40	40
Rose Greeley Lawn	80'x100'	180		180	250
Rose Greeley Garden	50'x100'				20

note: The Hacienda has 12 guest rooms and suites which are required to reserve separately with a two night minimum. Not included in the pricing.





CUISINE

RIO GRANDE VALLEY CUISINE

Led by Chef Jonathan Perno, a native New Mexican three-time James Beard award nominee, our award-winning field-to-fork dining is seasonally driven, influenced by the fresh ingredients from our organic farm and is indigenous to New Mexico.

Inspired by the day's harvest, Los Poblanos cuisine wanders the line between rugged and refined. Located in the Rio Grande River Valley, private dining at Los Poblanos features the most pure field-to-fork menu in the Southwest in one of the most spectacular settings. Our Rio Grande River Valley Cuisine is not only rooted in seasonal organic ingredients from our own farm, but also from longstanding relationships with local farmers and herdsman. Fresh ingredients are our focus and our passion. We love what we do and we believe that you can taste that in our cooking.

"Top 10 hotel for food lovers in the United States."
- Bon Appétit Magazine



OUR PHILOSOPHY

WE PUT THE CLIENT FIRST

We promise to craft an event that reflects who you are. We will accommodate your preferences and dietary restrictions without compromising taste or quality.

WE NOURISH OUR GUESTS

We believe that the most delicious food is also intrinsically good for you. Food made from quality ingredients that feeds your body what it really needs is, in turn, more physically satisfying.

WE GROW ORGANICALLY AND SOURCE SUSTAINABLY

We feature seasonal and organic produce from our own farm as well as other local farms, harvested within hours of your event. If we can't grow it, we partner with local farmers that can.

WE KEEP CRAFTSMANSHIP ALIVE

We are committed to making our food by hand. That means we make our own pickles, mayonnaise, mustard, jams, relishes, baked goods, pastas, and even sausages, all from scratch, using traditional techniques.

WE REDUCE OUR WASTE

The cycle of our business goes from the farm to your table and back to the earth as compost. We promise to compost our food scraps in our own gardens as well as share them with the animals on the farm.



Chef Jonathan Perno



SAMPLE MENU

COCKTAIL HOUR - *the Fireplace Terrace*

specialty cocktails
lavender margarita
Negroni Spagliato

PASSED HORS D'OEUVRES - *Terrace Lawn*

soda fried trumpet mushrooms with sea salt-herb yogurt
house-made duck rilette on brioche
roasted Los Poblanos figs with honey and sea salt
carne adovada with blue corn pancake

PLATED DINNER - *Grand Portal*

amuse-bouche

Chef's choice from the day's harvest

bread service

from our artisan bakery

heirloom tomato salad

arugula, cucumber, crispy garlic, toasted lentils, chimichurri

seared chile-rubbed rack of lamb

grilled vegetables, potatoes, garlic cream

cheese tasting

two cheeses and membrillo paired with sherry

DESSERTS - *Grand Ballroom*

almond-ricotta wedding cake

raspberry jam filling and chantilly frosting

artisan cookie display

lavender shortbread, florentine tarts,

New Mexican wedding cookies, coconut macaroons



ARTISAN COCKTAILS, BEER & WINE

The Los Poblanos beverage program features the best of what is available, both locally and abroad, creating a captivating selection of cocktails, beer and wine that compliment Chef Perno's menus perfectly. Paying homage to Los Poblanos' agricultural roots and organic farming model, we source from our own fields and other local farms. Our cocktails feature a wide variety of organic ingredients, fresh botanicals and small-batch spirits, as well as house-made components including lavender simple syrup, bitters, and hydrosols.

Our wine list incorporates producers spanning the entire globe, with special attention paid to those offering the best examples from their region, and producers that follow our sustainable and organic principles. We proudly showcase New Mexican producers of wine, beer, and spirits on all of our beverage lists.

Our on-site Certified Sommelier, Dylan Storment, offers Sommelier services to our guests of both Campo and private events. For private events, we are able to provide consultations for food and beverage pairing, wine focused dinners, tastings and classes programmed into your event and more.



Dylan Storment





THE INN

ACCOMODATIONS

Our guest rooms and suites exhibit classic New Mexican style with original artwork, carved ceiling beams, hardwood floors, and antique southwest furnishings. All bedrooms have luxurious bedding and feature our signature lavender spa amenities.

AMENITIES

- Custom spa amenities made from lavender grown on the farm
- Free Wi-Fi
- Architectural tours
- Freshly stocked piñon wood for your fireplaces during the winter season

BARN COMMONS

Featuring a solar-heated outdoor salt-water swimming pool, a fitness center, bathrooms and showers, and a multi-purpose meeting and multimedia room used for a variety of functions - from business meetings to yoga classes. We've worked hard to preserve the intimate and unique experience that keeps guests returning to Los Poblanos.



MEEM GUEST ROOMS & SUITES

The Meem rooms and suites are located in the historic and renovated hacienda designed by New Mexico's most important architect, John Gaw Meem. A style attributed to him, the "Territorial Revival" rooms include 1930s revival tin light fixtures, hand-carved beams, ironwork, hardwood floors, hand plastered walls and fireplaces and period New Mexican artwork. Although no two rooms are alike, each room in the original hacienda enjoys beautiful views of a lush garden, an intimate courtyard or a sweeping view of the farm. (Please note: fireplaces are wood burning and are set daily during winter. If you are sensitive to the smell of smoke, please consider the Field Suites).

FARM GUEST ROOMS & SUITES

These suites are in 1930s dairy-style buildings with pitched tin roofs and white stuccoed walls. Interiors are clean and simple with a modern feel. The Farm Suites feature wood burning fireplaces, hardwood floors, original artwork and incredible views of the gardens, acequias, and the lotus pond. Several rooms have private patios, with seating areas that can be enjoyed in the New Mexico sun all year round.

FIELD GUEST ROOMS & SUITES

These suites are in 1930s dairy-style buildings with pitched tin roofs and white stuccoed walls. Interiors are clean and simple with a modern feel and feature hardwood floors, original artwork and incredible views of the fields, gardens, acequias, and the Sandia mountains. All Field Rooms have semi-private patios, with seating areas that can be enjoyed in the New Mexico sun all year round.





THINGS TO KNOW

- To comply with our village's ordinances, music and bar must conclude by 10:30pm. Event must conclude by 11:00pm. For late-night after parties, we can suggest transportation and other nearby clubs and bars.
- We take pride in preparing and serving food and beverage, as our food model uses only the finest organic ingredients. Therefore, outside food and beverage are not allowed.
- Our pastry team offers customized, simple, elegant wedding cakes made with organic ingredients. For more elaborate cakes, we're happy to recommend one of our preferred vendors.
- For late-night after parties, we can suggest transportation and other nearby clubs and bars.
- For property tours, please complete our online inquiry, and schedule an appointment with our Event Sales team.
- While indoor amplified music is welcomed, outdoor music must be acoustic/unplugged.
- We have a variety of activities and programming. Please ask our Event Sales team for a list that includes cooking classes, property tours, fitness, etc.
- With our new liquor license, we now serve spirits, artisanal cocktails and beer and wine.
- If you would like to get ready on-site, please speak to our Guest Services Manager to book a room at the Inn the night before and of your wedding.



BOOKING YOUR EVENT

- Fill out the event proposal form on our website: lospoblanos.com.
- Our sales team will reach out to you with more information and to answer your initial questions.
- We will schedule a site tour with you so you can tour the property and visit the venues and inn rooms (if needed; based on availability.)
- Secure your date by finalizing your contract and making your initial deposit.
- Your Event Manager and Guest Services Manager will be in contact with you to begin the planning process and to book any room blocks needed at the Inn.





FRESH FROM THE FARM

Small-batch, Los Poblano's lavender apothecary and culinary offerings are lovely gifts or favors directly connected to the land itself. Farm favorites including our lavender salve and mist, lavender honey and seasonal culinary treats can be incorporated into any celebration.





LOS POBLANOS



La Quinta

La Hacienda

lotus pond

swimming pool

private residence

Farm Shop

silos

Campo

dairy barn

The Inn

parking

lavender fields

casa de alpacas

driveway

Mateo Rembe (14 years old)



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THANK YOU

Special thanks to these preferred photographers for beautifully capturing so many wonderful celebrations at Los Poblanos and allowing us to show them here:

Matthew Williams

Jones Photo Art

Joni Bilderback

Alicia Lucia

Twin Lens Photography

Michael Crane

Josh Hailey

Sarah Ellefson

Elizabeth Wells

Sergio Salvador

Doug Merriam

Pat Furey

Kim Jackson



LOS POBLANOS

HISTORIC INN & ORGANIC FARM

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