



Catering Menu

**Thank you for considering
Nativo Lodge for your event!**

Attached you will find many choices for your menu selections
That our Culinary & Catering Team has created for you.
We hope that you enjoy discovering the options that are available to you
and we are always available to answer any questions.

505-798-4300

Your Catering Manager will be happy to help you plan your
celebration or event.

Our Catering Team and Executive Chef are pleased to customize a menu
designed for your special occasion.

Let your imagination be your guide and allow us
to create an event that will perfectly match your style and taste.

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Continental Breakfast

The Deluxe Continental Breakfast

Breakfast Croissant Sandwiches

-or-

Mini Breakfast Burritos

Chilled Juices: Orange, Cranberry & Apple

Selection of Breakfast Breads & Pastries

Fresh Berries with Mint and Whipped Cream

Seasonal Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$ 23

The Continental Breakfast

Selection of Breakfast Breads & Pastries

Chilled Juices: Orange, Cranberry & Apple

Seasonal Sliced Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee & Herbal Teas

\$ 18

Continental Breakfast Enhancements

	Price per guest:
Classic Eggs Benedict	\$6.50
Whole Fresh Assorted Fruits	\$3.50
Assorted Individual Fruit Yogurts	\$4.00
Assorted Fruit & Yogurt Smoothies	\$6.00
Assorted Bagels & Cream Cheeses	\$5.00
Individual Cereals with 2% Milk	\$3.50
French Toast with Warm Maple Syrup	\$6.00
Buttermilk Pancakes with Warm Maple Syrup	\$8.00
Smoked Salmon with Traditional Condiments	\$10.00
Fresh Assorted Toast & English Muffins with Jams & Butter	\$2.00

Breakfast Croissant Sandwiches **\$ 6**

(Scrambled Eggs, Applewood Smoked Bacon, Sliced Tomatoes and Cheddar Cheese)

Mini Breakfast Burritos **\$ 6**

(Cheddar Cheese, Scrambled Eggs & Potatoes topped with Red & Green Chile)

Continental Breakfasts are available for a minimum of 15 Guests
(Groups of fewer than 15 guests must pay for 15 guests for a Continental Breakfast)

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Full Breakfast Buffets

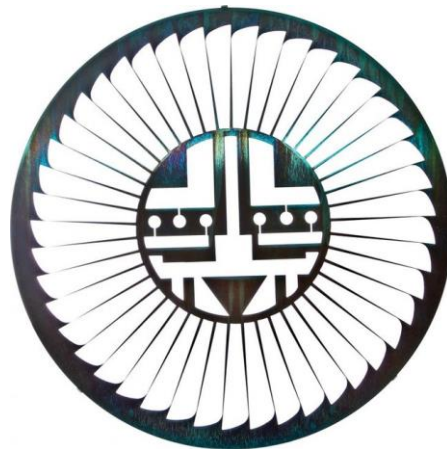
The Navajo Buffet

Nativo Lodge's Breakfast Potatoes
Fluffy Scrambled Eggs with Cheddar Cheese and Freshly-Made Salsa
Chef's "Custard French Toast" with Warm Maple Syrup
Applewood-Smoked Bacon & Breakfast Sausage
Assorted Individual Cereals with 2% Milk
Assorted Individual Fruit Yogurts
Selection of Gourmet Breakfast Breads & Pastries
Sweet Butter, Margarine & Fruit Preserves
Sliced Seasonal Fruits, Melons & Berries
Chilled Orange, Cranberry and Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
\$ 25

The Albuquerque Breakfast Buffet

Breakfast Burritos with Eggs, Potatoes, Cheese & Green Chile
Nativo Lodge's Breakfast Potatoes
Chorizo Sausage & Jalapeño-Cured Bacon
Eggs Benedict with Red Chile Hollandaise
Assorted Toast & English Muffins with Jam & Butter
Assorted Individual Cereals with 2% Milk
Individual Fruit Yogurts
Fresh Sliced Seasonal Fruits, Melons & Berries
Chilled Orange, Cranberry & Apple Juices
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas
\$ 26

Breakfast Buffets are available for a minimum of 25 Guests
(Groups of fewer than 25 guests must pay for 25 guests for a Full Breakfast Buffet)



All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Navajo Lodge (505) 798-4300

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Plated Breakfast Entrées

All Plated Breakfasts include:

Basket of Assorted Breakfast Breads & Pastries

Chilled Orange, Cranberry and Apple Juices

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Traditional American Breakfast

Fluffy Scrambled Eggs,
Breakfast Potatoes,
Applewood Bacon or Breakfast Sausage
Fresh Seasonal Fruit Salad

\$ 19

Southwest Eggs Benedict

Poached Eggs with Canadian Bacon
served atop Toasted English Muffins,
coated with Red Chile Hollandaise.
Served with Breakfast Potatoes and
Fresh Seasonal Fruit Salad

\$ 25

Omelet and French Toast Combo

Ham & Cheese or Vegetarian Omelet
Chef's "Custard French Toast"
Warm Maple Syrup
Applewood Bacon or Sausage Links
Fresh Seasonal Fruit Salad

\$ 22

Huevos Rancheros

Two Fried Eggs
Served over Blue Corn Tortillas
And smothered in Green Chile and Cheese
Breakfast Potatoes and Pinto Beans

\$ 19

The Healthy Breakfast

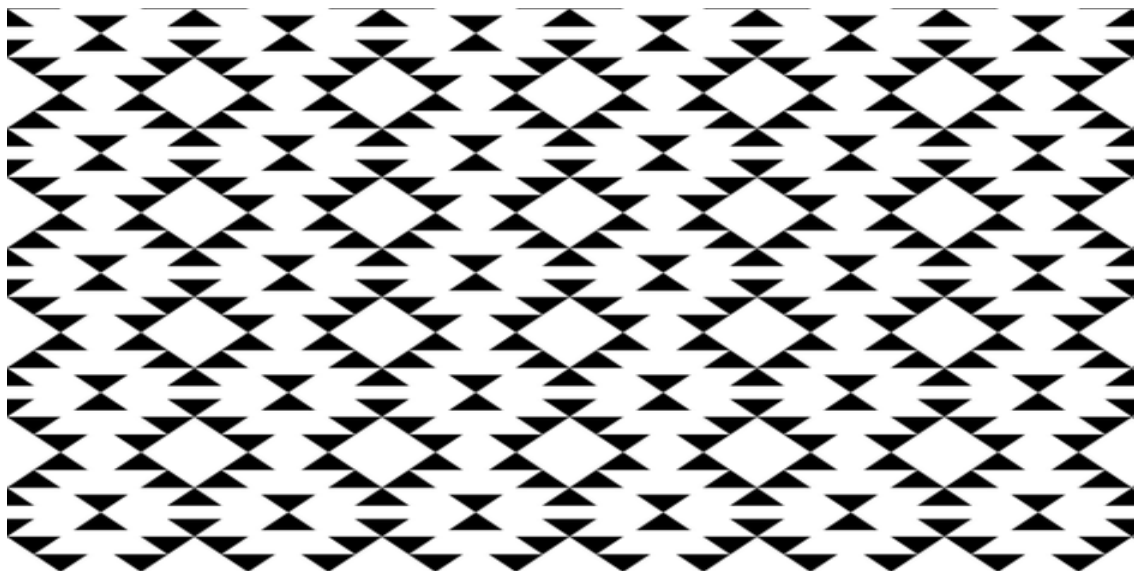
Low-fat Vanilla Yogurt
House-made Granola
Turkey Bacon
Fruit and Bran Muffin
Fresh Seasonal Fruit Salad

\$ 19

The Breakfast Burrito

Cheddar Cheese, Scrambled Eggs & Potatoes
wrapped in a warm flour tortilla,
Smothered with Red & Green Chile
And topped with Cheese
Sausage Links and Pinto Beans

\$ 19



All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Themed Breaks

Health Nut

Crudit  with Chipotle Yogurt Dressing
Sliced Fresh Seasonal Fruit
Fruit Smoothies
Mixed Nuts
Assorted Soft Drinks & Bottled Waters
\$ 18

Margaritaville**

Quesadillas with Black Beans & Achiote Chicken
Cinnamon Chocolate Churros
Classic Cuervo Gold Margaritas
Tri-Colored Tortilla Chips
Served with our
Salsa Fresca, Guacamole and Pico de Gallo
Assorted Soft Drinks & Bottled Water
\$ 19

**Bartender required at \$75 per 75 guests

It's Berry, Berry Good

Make your own Strawberry Shortcake:
Nativo Shortcakes
Homemade Strawberry Sauce &
Fresh Strawberries
Whipped Cream
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal Teas
\$ 14

Chocolate Lover's Delight

Double Fudge Brownies
Chocolate Chip Cookies
Chocolate-Dipped Strawberries
Assorted Chocolates
Freshly Brewed Coffee,
Decaffeinated Coffee & Herbal Teas
\$ 18



Themed Breaks are available for a minimum of 30 Guests.
(Groups of fewer than 30 guests must pay for 30 guests for a Themed Break)

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Sack Lunches

All Sack Lunches Include:

Fresh Whole Fruit, Individual Bag of Chips, Freshly Baked Cookie, Bottled Water
And one (1) Choice of Pasta Salad, Cole Slaw or Mustard Potato Salad
Appropriate Condiments are included

The Vegetarian

Sliced Roma Tomatoes, Fresh Grilled Vegetables,
Italian Mozzarella Cheese,
Extra Virgin Olive Oil & Basil Tapenade
Served on Focaccia Bread

\$ 16

Santa Fe Chicken Sandwich

Roasted & Chilled Boneless Chicken Breast, Pepper Jack Cheese,
Roasted Tomatoes & Chipotle Mayonnaise
Served on a Kaiser Roll

\$ 18

Roast Beef Sandwich

Premium Sliced Roast Beef, Sharp Cheddar Cheese,
Horseradish Cream, Sliced Tomatoes
Served on Sour Dough Bread

\$ 19

Albuquerque Turkey Sandwich

Smoked Turkey Breast with Swiss Cheese,
Red Onion, Lettuce & Sun-Dried Tomato Spread
Served on Whole Wheat Bread

\$ 18

Ham & Swiss Sandwich

Smoked Ham with Swiss Cheese,
Whole Grain Honey Mustard, Lettuce & Sliced Tomato
Served on Sourdough Bread

\$ 19

Sack Lunch Selections including more than two choices will result in an additional charge of \$3 per Sack Lunch.

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Plated Luncheon Entrées

All Plated Luncheon Entrées Include:

Mixed Field Greens with House-Made Vinaigrette Dressing, Freshly Baked Rolls & Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas, Iced Tea and Water

Marinated-Grilled Flat Iron Steak	\$ 28
Green Peppercorn Cream Sauce, Swiss Chard & Roasted Garlic Mashed Potatoes	
Butternut Squash Risotto	\$ 24
Sage, Wheel Shaved Parmesan, White Truffle Oil	
The Reuben	\$ 18
Sliced Roasted Corned Beef, Swiss Cheese & Sauerkraut on Jewish Rye with Russian Dressing, Fries	
Nativo Lodge's Turkey Club	\$ 18
Roasted Turkey, Crispy Bacon, Cheddar Cheese, Tomato, Lettuce & Avocado with Ancho Aioli served on Whole Wheat Bread, Fries	
Oven Roasted Vegetable Pot Pie	\$ 22
Brussels Sprout Leaves, Organic Root Vegetables, Leeks, Sweet Onion Purée, Tomato Confit & Pastry	
Canadian King Salmon	\$ 28
Sautéed Spinach, Sweet Corn Polenta, Chenin Blanc Butter	
Herb Roasted Chicken Breast	\$ 28
Butter Smashed Potatoes, Sweet Corn Succotash, Prairie Thyme Jus	
Grilled Tuna Niçoise	\$ 22
Served with Grilled Potatoes & Haricots Verts, Hard Boiled Eggs, Niçoise Olives, Cilantro-White Balsamic Dressing	
Vegetarian Lasagna	\$ 21
Roasted Squash, Mushrooms, Grilled Peppers, Spinach, Creamy White Sauce & Tomato Coulis	
Nativo Lodge Bacon Burger	\$ 22
8 oz. New Mexico Beef Burger on Corn Dusted Kaiser with Pepper Jack Cheese & Bacon, Fries	
Chicken Mole Enchiladas	\$ 29
Blue Corn Tortillas, Fresh Mushrooms, Asadero Cheese, Black Beans & Cilantro Rice	
Grilled Southwestern Philly Sandwich	\$ 28
Sautéed Peppers, Mushrooms & Onions, Provolone Cheese & Chipotle Mayonnaise on Toasted Baguette	

Groups may request to have Nativo Lodge serve two different plated entrées at a single meal. This service is available at an additional cost of \$ 4 per Lunch Entrée. (A maximum of two (2) entrées may be offered).

See Nativo Lodge's Catering Policies for additional information.

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Lunch Buffets

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Selection of Herbal Teas

Fajita Buffet

Beef and Chicken Fajitas with
Sautéed Sliced Onions & Bell Peppers,
Shredded Lettuce, Diced Tomatoes,
Shredded Jack & Cheddar Cheeses,
Sour Cream, Guacamole, Pico de Gallo,
Spanish Rice & Borracho Beans
Flour & Corn Tortillas
Sopaipillas & Cinnamon Churros

\$ 24

*Add Tequila-Cilantro Marinated Shrimp
for \$ 6 per person

The Deli

Soup of the Day
Classic Cole Slaw
Tomato Cucumber Salad with Feta Cheese
Sliced Roast Beef, Ham, Turkey & Salami
Assorted Sliced Cheeses
Individual Bags of Potato Chips
Lettuce, Tomato, Onion & Dill Pickles
Gourmet Mustard & Mayonnaise
Fresh Assorted Breads
Cookies & Brownies

\$ 32

Native American Buffet

Corn & Sweet Potato Bisque
Mixed Green Salad
with Dried Cranberries, Prickly Pear Cactus, Piñon, Goat Cheese & Sumac Vinaigrette
NM Goat Cheese & Piñon Stuffed Chicken Breast
King Salmon Fillet
with Red Quinoa and Horseradish Cream
Hominy
Wehani Rice
Mountain Berry Crisp
with Vanilla Bean Whipped Cream

\$ 34

Barbeque Buffet

Cole Slaw & Mustard Potato Salad
Seasonal Mixed Greens & Dressings
BBQ Beef Brisket, BBQ Chicken
Grilled Corn on the Cob
Chef's Baked Beans
Fresh Assorted Rolls
Fruit Cobbler

\$ 32

Lunch Buffets are available for a minimum of 25 Guests
(Groups of fewer than 25 guests must pay for 25 guests for a Lunch Buffet)

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Plated Dinner Entrées

All plated dinners include:
Choice of Salad, Entrée and Dessert
Fresh Baked Dinner Rolls & Butter
Regular Coffee, Decaffeinated Coffee, & Assorted Hot Teas.

Please Select One Entrée from the Following:

Oven Roasted Chicken Breast Olive Oil Smashed Potatoes, Whiskey Creamed Corn, Thyme Jus	\$ 35
Garlic Thyme Roasted Chicken Breast with Portobello Mushrooms, Manchego Cheese, Grilled Squash & Sundried Tomato Polenta	\$ 35
Pistachio Encrusted Salmon with Mustard Chive Sauce, Maple Bacon Lentils & Asparagus	\$ 36
Spinach Chorizo Stuffed Pork Loin with Poblano Mushroom Gravy, Root Vegetables and Roasted Red Potatoes	\$ 42
Rosemary Pork Loin with Dried Fruit Chutney, Sautéed Broccoli & Mashed Sweet Potatoes	\$ 42
Pesto Crusted Lamb Rack Santa Fe Five Bean Cassoulet, Basil Oil, Natural Broth	\$ 48
Roasted Tenderloin of Beef with Daube Sauce, Hatch Green Chile Potato Gratin, Fire-Grilled Asparagus	\$ 52
Roast Prime Rib of Beef with Brussels Sprout Ragu, Loaded Baked Potato & Horseradish Sauce	\$ 50
Cilantro Shrimp & Char-Grilled Tenderloin with Smoked Tomato Butter Sauce, Sweet Corn Polenta & Organic Vegetables and Garden Fresh Pico de Gallo	\$ 58

Groups may request to have Nativo Lodge serve two different plated entrées at a single meal. This service is available at an additional cost of \$ 6 per Dinner Entrée. (Maximum of Two Entrées may be offered).

See Nativo Lodge's Catering Policies for additional information.

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Contact Nativo Lodge (505) 798-4300

Plated Dinner Salad and Dessert Selections

Please Select One Salad From the Following:

Tijuana Caesar

Fresh Romaine Lettuce, Wheel Grated Parmesan, Roasted Peppers, Pan Campo Crouton

New Mexico Feta Salad

Organic Mixed Spring Greens, Cucumber, Heirloom Cherry Tomatoes, Spanish Olives, Sumac Vinaigrette, Tucumcari Mountain Cheese Factory Feta

Buttermilk – Goat Cheese Ranch Salad

Hydroponic Lettuce, Roasted Green Chile, Cherry Tomatoes, Old Windmill Dairy Goat Cheese Ranch Dressing

Candied Pecan with Blue Cheese and Pear

Organic Mixed Greens, Candied Pecans, New Mexico Blue Cheese, Fresh Pear, Sumac Vinaigrette

Please Select One Dessert from the Following:

Tiramisu

Chocolate & Vanilla Lady Fingers soaked in Coffee and Cognac, Layered with Fresh Mascarpone Cheese and dusted with Cocoa Powder

Classic New York Style Cheese Cake

Topped with a Berry Coulis

Dalmatia Fig Bread Pudding

Served with a scoop of Vanilla Ice Cream and Warm Brandy Sauce

Nativo Chocolate Cake

Topped with Whipped Cream and Fresh Berries



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Contact Nativo Lodge (505) 798-4300

Dinner Buffets

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea & Selection of Herbal Teas

Classic Southwest BBQ

Mixed Green Salad with House Vinaigrette
House-Smoked Beef Brisket
Lodge BBQ Ribs
Classic BBQ Chicken
Freshly Baked Corn Bread
Chef's Baked Beans
Western-Style Potato Salad
Grilled Husk Corn on the Cob
Chocolate Cake and Fruit Cobbler

\$ 52

The Route 66 Diner

Cold Green Bean Salad with
Homemade Bacon Dressing
Mixed Green Salad with Ranch Dressing
Fresh Deviled Eggs
Southwestern Macaroni & Cheese with
Goat Cheese and Green Chile
Lemon-Thyme Roasted Chicken with
Chipotle Mashed Potatoes and Roasted Corn
Meatloaf with Smoked Tomato Succotash
Coconut Crème Pie and Carrot Cake

\$ 49

South of the Border

Chicken Tortilla Soup
Nopalito Salad
Tortilla Chips and House-made Fresh Salsas
Green Chile Cheese Enchiladas
Beef Fajitas with Local Flour Tortillas
Arroz Rojos, Refried Beans
Chicken Taquitos with Guacamole & Sour Cream
Mexican Bread Pudding
Fresh Sopapillas with honey

\$ 48

The Italian

Minestrone Soup
Traditional Caesar Salad
Vegetarian Lasagna with Mushrooms,
Tomatoes & Mozzarella Cheese
Fettuccine alla Carbonara
Chicken Cacciatore with Risotto alla Milanese
Sautéed Spinach, Garlic Bread
Chocolate Pistachio Cannoli & Tiramisu

\$ 49

Native American

Corn & Sweet Potato Bisque
Mixed Green Salad with Dried Cranberries,
Piñon, Prickly Pears, Goat Cheese and Vinaigrette
Buffalo Ribeye with
Wild Blackberry Barbeque Sauce & Goat Cheese Piñon
Stuffed Free Range Chicken Breast with
Sage and Brown Nut Butter
Cedar Planked Salmon Fillet with
Red Quinoa and Horseradish
Braised Greens with Golden Raisins
Baked Flat Bread, Huckleberry Shortcake
and Fry Bread & Honey

\$ 52

Dinner Buffets are available for a minimum of 25 Guests
(Groups of fewer than 25 guests must pay for 25 guests for a Dinner Buffet)

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Hors D'oeuvres

Minimum of One Dozen per Item, Maximum of Four Choices

Available Passed for a Passing Fee of \$ 40 for Every 50 Guests

WARM

	<u>Price per Dozen</u>
Mini Beef Wellingtons with Red Wine Spice Syrup	\$52
Spanish Serrano Ham Croquetas	\$47
Lump Crab Cakes with Avocado Cream	\$51
Shrimp & New Mexico Cheddar Quesadillas with Seared Corn & Salsa Ranchero	\$48
Mushroom and Sweet Onion Marmalade Tart	\$46
Chicken, Green Chile and Asadero Cheese Quesadillas	\$42
Buffalo Short Rib and Asadero Quesadillas	\$45
Mini Vegetarian Quiche	\$40

CHILLED

	<u>Price per Dozen</u>
Vegan Tofu and Sweet Chile on Wonton Chips	\$42
Saffron Lemon Chicken with Sweet Tomato Jam	\$45
Heirloom Tomato and House made Mozzarella Bruschetta	\$44
Smoked Salmon with Dill Crème Fraîche on Buckwheat Blinis	\$52
Stilton Cheese & Quince Membrillo Tartlets	\$46
Margarita Marinated Shrimp Chalupas	\$48



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Contact Nativo Lodge (505) 798-4300

Appetizer Displays

Domestic Cheese Display

A Selection of Domestic Cheeses, Fresh Fruits & Crackers

- or -

Elegant Crudités

Crisp Garden Vegetables with New Mexico Goat Cheese Ranch Dressing

- or -

Sliced Fresh Seasonal Fruit

Fresh Seasonal Melons, Pineapple, Grapes & Berries

Small \$ 60

Medium \$ 115

Large \$ 225

Chips, Salsa and Guacamole

Tri-color Tortilla Chips, 2 House made Salsas & Guacamole

Small \$ 150

Medium \$ 275

Large \$ 475

Antipasto

Cured Meats & Artisan Cheeses with Marinated Vegetables & Olives

- or -

International Cheese Display

Chef's Selection of Fine International Artisan Cheeses with Fresh Fruits & Crackers

- or -

Smoked Salmon Platter

Served with Capers, Diced Red Onion, Diced Peppers, Chopped Egg Whites & Chopped Egg Yolks

Small \$ 180

Medium \$ 350

Large \$ 650

Tequila Marinated Shrimp Cocktail

Jumbo Shrimp with Ranchero Cocktail Sauce & Lemon Wedges

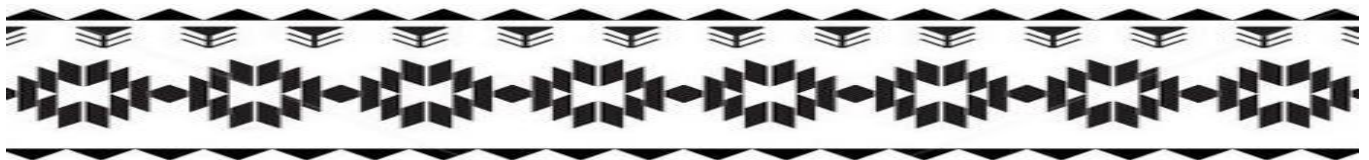
SMALL (75 pieces) \$ 200

MEDIUM (150 pieces) \$ 375

Small Displays - 25 guests

Medium Displays - 50 guests

Large Displays - 100 guests



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Contact Nativo Lodge (505) 798-4300

The Famous Nativo Lodge Chili Cook-Off!

The Ultimate in Team Building!

This event is perfect for an afternoon or a pre-dinner activity. All the necessary utensils, cooking equipment, dishes, ingredients, props, set-up, breakdown & cleanup are provided with this package.

Prizes for the winning teams are usually provided by the host group, however, Nativo Lodge can provide prizes at various prices. The most important policy to note regarding the Chili Cook-Off event is to have fun!!!

Each team prepares a pot of Texas-style chili, creates a name, and prepares a Marketing Plan for their creation. Each team is judged on taste, presentation and creativity of the Marketing Plan by management of Nativo Lodge. (Maximum of 8 teams).

The chili created in the competition can be added to other buffets or stations to create a unique Dinner for your group.

Please contact your Convention Services Manager for additional details & competition ideas.

\$ 45 per person

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Bar Service

Nativo Lodge practices responsible service of Alcoholic Beverages. "All you can Drink" Bar Packages are not allowed. Guests who appear to have consumed their limit will not be served. Persons under the age of 21 are never served. I.D.'s will be checked. New Mexico State Law prohibits serving alcohol before 11a.m. on Sundays.

Nativo Lodge provides a variety of options for Alcoholic Beverage Service.

For **Hosted Bars** drinks are charged by the Drink and based on consumption.

For **Cash Bars** drinks are sold directly to your Guests.

For **Hosted Bars**, a 22% Service Charge and State Sales Tax is added to the Total of the Bar Bill.

Payment for Hosted Bars is required before the event begins.

For **Cash Bars**, there will be a Tip Jar placed on the Bar and your Guests will tip as they see fit.

For all Hosted Bars and Cash Bars, the Hotel will staff one (1) Bartender per bar at a Fee of \$ 150 per Bartender. Hotel will waive the Bartender Fee should beverage (alcoholic and non-alcoholic) sales exceed \$500 per bar.

Nativo Lodge offers three levels of Liquor – House, Call or Premium.

Each level is available for Hosted Bars or for Cash Bars.

House/Well Brands

Svedka Vodka
Jim Beam Bourbon
Tvarski Gin
Sauza Tequila
Cruzan Rum

\$7.00 per drink

Call Brands

Absolut Vodka
Chivas Regal Scotch
Crown Royal
Jack Daniels Bourbon
Beefeater Gin
Jose Cuervo 1800 Tequila
Captain Morgan Rum

\$8.00 per drink

Premium Brands

Grey Goose Vodka
Johnnie Walker Black
Jameson Whiskey
Makers Mark Bourbon
Tanqueray Gin
Patron Silver Tequila
Bacardi Silver Rum

\$9.00 per drink

Both Hosted and Cash Bars also include:

Domestic Beer	\$5.00
Imported Beer	\$6.00
Wine by the Glass	\$7.00
Juice	\$2.00
Soda	\$3.00
Red Bull	\$4.00
Mineral Water	\$3.25

A Full List of Fine Wines is also available.
Your Catering Manager can provide you with a Current List.

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Nativo Lodge (505) 798-4300

Hosted Bar Packages

Nativo Lodge also offers a variety of Bar Packages to offer to your guests.

Hosted Bar Package

Price Per Person	First Hour	Each Add. Hour
House/Well	\$13	\$8
Call	\$14	\$9
Premium	\$15	\$10

Package includes liquors, beer and wine, sodas, mixers, juice mineral water.



Beer, Wine & Margarita Package

First Hour Per Person **\$16**

Each Add. Hour Per Person **\$10**

Package includes a selection of Beer, Wine, and Premium Tequilas as well as sodas and mineral waters.

Beer & Wine Package

\$12 per person / \$9 each additional hour

Package includes a selection of Imported and Domestic Beer, Wine, Soda and Mineral Waters.



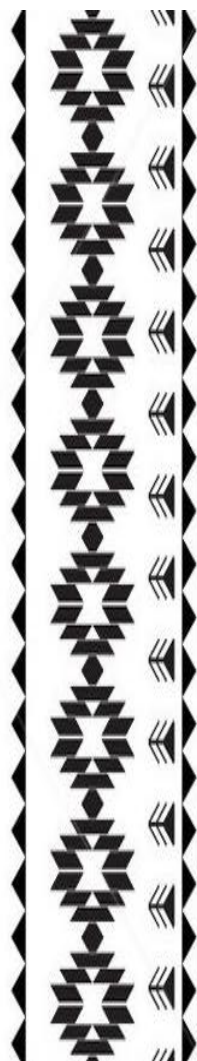
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A la Carte

◆ Beverages ◆

Regular Coffee	\$50 per gallon
Decaffeinated Coffee	\$50 per gallon
Chilled Fruit Juices	\$35 per gallon
Tazo® Hot Tea Selection	\$40 per gallon
Hot Chocolate	\$40 per gallon
Unsweetened Tazo® Iced Tea	\$40 per gallon
Lemonade	\$40 per gallon
Assorted Coca Cola® Products	\$3 each
Bottled Water	\$3 each
Milk Chugs - Regular or Chocolate	\$4 each
Red Bull® - Regular & Sugar Free	\$5 each



◆ Break Items ◆

Fresh Baked

Assorted Fruit and Nut Muffins	\$26 per dozen
Assortment of Bagels with Cream Cheese, Peanut Butter & Preserves	\$26 per dozen
Freshly Baked Otis Spunkmeyer® Cookies	\$28 per dozen
Double Fudge Brownies	\$28 per dozen
Assorted Coffee Cakes	\$30 per dozen
Assorted Danish	\$30 per dozen
Banana Nut Bread	\$30 per dozen
Cinnamon Rolls	\$30 per dozen

Rise and Shine (minimum of 15 people)

Whole Fresh Fruit	\$2 per person
Assorted Fruit Yogurts	\$3 per person
Nutri-Grain and Granola Cereal Bars	\$3 per person
Sliced Fresh Fruit Display	\$4 per person
Vanilla Yogurt and Granola	\$4 per person

Pick Me Up (minimum of 15 people)

Assorted Lay's® Products	\$2 per item
Fresh Buttered Popcorn	\$2 per person
Mini Pretzels	\$2 per person
Assorted Candy Bars	\$3 per item
Roasted House Mixed Nuts	\$4 per person
Imported and Domestic Cheese Display	\$6 per person
Chips & Dip Trio: Salsa, Guacamole and Chile Con Queso	\$7 per person
Fruit Skewers with Yogurt Dipping Sauce	\$7 per person

All prices are subject to 22% taxable service charge and applicable sales tax.

Contact Navio Lodge (505) 798-4300

Nativo Lodge Catering Policies

Menu & Food Policy

All food & beverage charges as indicated in our menus are subject to a 22% taxable service charge & New Mexico State sales tax at the current rate.

Split Entrée Selections

Groups may request to have Nativo Lodge serve two different plated entrées at a single meal. This service is available at an additional cost of \$ 4 per Lunch Entrée or \$ 6 per Dinner Entrée. It is the responsibility of the Group Contact to inform the Catering & Conference Service Department of the exact count of each entrée with the Guarantee, five (5) business days prior to the function.

Buffet Minimums

There are a minimum number of guests for all Buffets and Stations based on the amount of labor and food required to display a professional presentation. The minimums are stated on the menu pages listing these items. If your group has fewer guests but would like to have one of these buffets or stations, the number for the minimum number of guests will be charged. Nativo Lodge recommends that smaller groups utilize the Plated Menu options.

Guarantee

The Catering & Conference Services Department must be notified of the exact number of guests & any special dietary needs of those guests attending a function at least five (5) business days prior to the function. If a guarantee is not given to the Hotel by the specified time & date, the original estimated attendance will be considered the final guarantee. The guarantee number cannot be reduced after the guarantee is given. If your attendance increases, Nativo Lodge will make every attempt to accommodate this increase, however there may be substitutions to the original menu based on timing of notification. Nativo Lodge will charge for the guarantee number or actual consumed meals, whichever is higher.

Function & Space Rental

Function rooms are assigned by the Catering Staff to accommodate the expected attendance indicated at the time of contract signing. Nativo Lodge reserves the right to substitute alternative space within the hotel if it deems necessary, or if attendance numbers differ from amount originally indicated.

Event Time

The group agrees to begin the function promptly at the time scheduled & agrees to have guests, invitees, vendors & other persons vacate the designated area at the hour indicated on this contract. The group agrees to reimburse the hotel for any overtime wage payments, or other expenses incurred by hotel because of failure to comply with said regulations.

Alcoholic Beverages

Due to New Mexico State Law, "All You Can Drink" Bar Packages are prohibited. Outside alcohol including beer & wine is not permitted in any banquet facility. No alcohol may be served until 11a.m. on Sunday. Any violation of Nativo Lodge's policy or New Mexico State Law regarding the alcoholic beverage policy will result in the immediate termination of alcohol service and/or the banquet event.

Banquet Details

The hotel will provide the following items: Standard Banquet Tables & Chairs, Basic Table Linens & Napkins Appropriate China, Glassware, Silverware and All Table Set-Ups of Items Above. *Specialty linens, chairs, and tables may be rented at an additional charge.*

Decorations

In regard to the group's meeting space, all signs must be professionally printed & their placement & posting be pre-approved by the Catering & Convention Services Department. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. If Group desires to hang or adhere posters, banners, flip chart paper or other material in meeting rooms, sleeping rooms or public space, your conference service manager must be notified of this request in advance, & will assist Group with the request in order to avoid damage to rooms, walls, etc. Any damage to the hotel as a result of not having prior approval will be billed to Group.

Nativo Lodge is not responsible for any items left in function rooms. Loss or damage of a group's displays, decorations or property brought onto hotel premises will be the sole responsibility of the group's organization for which the hotel assumes no liability.

I have read Nativo Lodge's Catering Policies & I am aware of the information contained above as it relates to my event.

By Group's authorized representative:

By the Hotel's authorized representative:

Date

Date