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## CONTINENTAL BREAKFASTS

SERVED WITH FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED HERBAL TEAS | ORANGE AND CRANBERRY JUICE

### JUNIPER

**\$22 PER PERSON**

SEASONAL FRUIT AND BERRY DISPLAY | FRESHLY BAKED PASTRIES | BAGELS AND CREAM CHEESE | SWEET CREAM BUTTER AND FRUIT PRESERVES | HOUSE MADE GRANOLA AND GREEK YOGURT WITH HONEY

### LIGHT AND HEALTHY

**\$24 PER PERSON**

SEASONAL FRUIT AND BERRY DISPLAY | ASSORTED BREAKFAST BREADS AND MUFFINS | HOUSE MADE GRANOLA AND GREEK YOGURT WITH HONEY | HEART HEALTHY WARM OATMEAL SERVED WITH RAISINS AND BROWN SUGAR

## BREAKFAST BUFFETS

(MINIMUM OF 25 PEOPLE FOR BREAKFAST BUFFETS, GROUPS UNDER 25 WILL INCUR A \$5 PER PERSON SURCHARGE)

SERVED WITH FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED HERBAL TEAS | ORANGE AND CRANBERRY JUICE

### ASPEN

**\$32 PER PERSON**

SEASONAL FRUIT AND BERRY DISPLAY | DAILY CREATIONS FROM THE BAKERY | BAGELS AND CREAM CHEESE | SWEET CREAM BUTTER AND FRUIT PRESERVES | ASSORTED INDIVIDUAL FRUIT FLAVORED YOGURTS

#### *YOUR SELECTION OF ONE:*

- ✦ HOME STYLE COUNTRY BUTTERMILK BISCUITS, COUNTRY CREAM GRAVY | BELGIAN WAFFLES, WHIPPED CREAM, BUTTER AND WARM MAPLE SYRUP | FARM FRESH SCRAMBLED EGGS, HAM AND SWISS SERVED ON FLAKY CROISSANT | FARM FRESH SCRAMBLED EGGS, SAUSAGE AND CHEESE SERVED ON BISCUIT | EGG, POTATO, CHEESE BURRITO WITH SPICY SALSA PICANTE | HEART-HEALTHY WARM OATMEAL SERVED WITH RAISINS AND BROWN SUGAR

### COTTONWOOD

**\$30 PER PERSON**

SEASONAL FRUIT AND BERRY DISPLAY | DAILY CREATIONS FROM THE BAKERY | HOUSE MADE GRANOLA AND GREEK YOGURT WITH HONEY | HEART-HEALTHY WARM OATMEAL SERVED WITH RAISINS AND BROWN SUGAR

#### *DESIGN YOUR OWN BREAKFAST BURRITO:*

- ✦ TURKEY SAUSAGE | MESQUITE SMOKED BACON | BREAKFAST POTATOES | CHEDDAR CHEESE | FARM FRESH SCRAMBLED EGGS | LOCAL RED & GREEN CHILE | HOUSE SALSA | WARM FLOUR TORTILLAS

### SANTA FE BREAKFAST

**\$36 PER PERSON**

SEASONAL FRUIT AND BERRY DISPLAY | DAILY CREATIONS FROM THE BAKERY | SWEET CREAM BUTTER AND FRUIT PRESERVES | SELECTION OF BREAKFAST CEREALS WITH SKIM MILK AND 2% MILK

#### *YOUR SELECTION OF ONE:*

- ✦ FARM FRESH SCRAMBLED EGGS WITH CHEDDAR CHEESE | GREEN CHILE & CHEESE FRITTATA | FARM FRESH SCRAMBLED EGGS WITH SAUTÉED WILD MUSHROOMS AND HERBS

#### *YOUR SELECTION OF TWO:*

- ✦ COUNTRY STYLE SAUSAGE LINK | SAUSAGE PATTIES | MESQUITE SMOKED BACON | TURKEY SAUSAGE | VIRGINIA HAM

#### *YOUR SELECTION OF ONE:*

- ✦ ROSEMARY ROASTED BREAKFAST POTATOES | O'BRIEN POTATOES WITH SAUTÉED PEPPERS AND ONIONS | SOUTH OF THE BORDER AU GRATIN POTATOES | COUNTRY GRITS WITH TOPPING OF CHEDDAR CHEESE, SCALLIONS AND CRUMBLER BACON

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## BUFFET ENHANCEMENTS

### COLD ENHANCEMENTS

SELECTION OF BREAKFAST CEREALS WITH SKIM AND WHOLE MILK	5.00	PER PERSON
BAGEL BAR WITH GREEN CHILE   PLAIN   STRAWBERRY CREAM CHEESE	7.00	PER PERSON
SLICED ARTISAN CHEESES AND EUROPEAN CURED MEATS	10.00	PER PERSON
HEIRLOOM TOMATOES AND EVOO	7.00	PER PERSON
LOX AND BAGELS WITH CAPERS   SHAVED RED ONIONS   BOILED EGGS   SLICED TOMATOES	12.00	PER PERSON

### HOT ENHANCEMENTS

HEART HEALTHY WARM OATMEAL SERVED WITH RAISINS AND BROWN SUGAR	5.00	PER PERSON
COUNTRY STYLE BREAKFAST POTATOES	5.00	PER PERSON
MESQUITE SMOKED BACON	5.00	PER PERSON
PORK LINK SAUSAGE	4.00	PER PERSON
SIMPLY SCRAMBLED EGGS	6.00	PER PERSON
HAM AND CHEDDAR CHEESE SCRAMBLE	7.00	PER PERSON
GREEN CHILE, SPINACH AND GOAT CHEESE SCRAMBLE	7.00	PER PERSON
HUEVOS RANCHEROS WITH RED CHILE	7.00	PER PERSON
FRENCH TOAST WITH MAPLE SYRUP	7.00	PER PERSON
BREAKFAST BURRITOS WITH EGGS   POTATOES   CHEESE   SALSA PICANTE	8.00	PER PERSON
FARM FRESH EGGS WITH SAUSAGE AND GREEN CHILE SERVED ON A BISCUIT	7.00	PER PERSON
FRESH FARM EGGS WITH VIRGINIA HAM AND SWISS SERVED ON A CROISSANT	7.00	PER PERSON
BELGIAN WAFFLES WITH WHIPPED CREAM   BUTTER   WARM SYRUP	6.00	PER PERSON

## MEETING BREAKS

(PRICING BASED ON ONE HOUR BREAK SERVICE)

SERVED WITH FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED HERBAL TEAS

### FIESTA

**\$17 PER PERSON**

BLUE CORN TORTILLA CHIPS, FRESH SALSA, GUACAMOLE AND QUESO | RED CHILE CHICKEN TAQUITOS WITH BLACK BEAN DIP  
CAJETA SPIKED CHURROS

### HEART SMART

**\$17 PER PERSON**

ASSORTED GRANOLA BARS | FRUIT KEBABS | ASSORTED YOGURTS | HOUSE MADE GRANOLA | FRUIT INFUSED WATERS

### 7<sup>TH</sup> INNING STRETCH

**\$18 PER PERSON**

JUMBO PRETZELS WITH TRADITIONAL COURSE SALT AND MUSTARD | BUTTERED POPCORN | CRACKER JACKS | SALTED PEANUTS | MILKY WAY | THREE MUSKETEERS BAR

### BEVERAGE BREAK (4 HOUR SERVE TIME)

**\$11 PER PERSON**

FRESHLY BREWED COFFEES | ASSORTMENT OF HERBAL TEAS | ASSORTED SOFT DRINKS AND BOTTLED WATERS

### GOURMET POPCORN BREAK

**\$16 PER PERSON**

BAG-YOUR-OWN POPCORN: NEW MEXICO CHILE SPICED & BUTTERED SEA SALT  
POPCORN ENHANCERS: JUNIOR MINTS | MILK DUDS | RAISINS

### GLUTEN FREE FARMERS MARKET

**\$18 PER PERSON**

CLASSIC LEMONADE STATION | CRUDITÉ BAR TO INCLUDE CARROTS | RED PEPPERS | CELERY | ANCHO HUMMUS DIP  
SEEDLESS RED WATERMELON ON THE ROCKS





















### THREE COURSE PLATED DINNER

SERVED WITH HOUSE BAKED ROLLS & BUTTER | FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED HERBAL TEAS | ICED TEA

#### STARTER SELECTIONS

ARTISAN FIELD LETTUCES "VITNER'S STYLE" | GRAPES | BLEU CHEESE | CANDIED WALNUTS | CHAMPAGNE VINAIGRETTE

SANTA FE SALAD | CRISP GREENS | TOMATOES | JACK & CHEDDAR | BLUE CORN TORTILLA STRIPS | CHIPOTLE RANCH

STEAKHOUSE WEDGE SALAD | SMOKED BACON | BLEU CHEESE | GRAPE TOMATOES | BUTTERMILK HERB DRESSING

HEIRLOOM TOMATO | BASIL | FRESH MOZZARELLA SALAD | SHAVED FENNEL | BALSAMIC DRIZZLE

LORETTO "CAESAR" | PEPPER JACK CHEESE | TOMATO | BROWN BUTTER CROUTONS

SMOKED TOMATO BISQUE SOUP WITH SPRING ONION

FOREST MUSHROOM SOUP WITH SNIPPED CHIVES

LUMINARIA CHICKEN TORTILLA SOUP

#### ENTRÉE SELECTIONS

SERVED WITH SEASONAL STARCH AND VEGETABLE ACCOMPANIMENT

**ROASTED FREE RANGE AIRLINE CHICKEN BREAST WITH CHIPOTLE DEMI** **\$52 PER PERSON**

**TUSCAN-ROASTED BREAST OF CHICKEN | FENNEL SLAW | MARSALA MUSHROOM CREMA** **\$52 PER PERSON**

**PAN ROASTED SEA BASS | TEQUILA LIME BEURRE BLANC** **\$69 PER PERSON**

**SALMON FILET WITH PINK PEPPERCORN | GRAIN MUSTARD CREAM** **\$54 PER PERSON**

**WINDMILL FARMS BONE-IN HERITAGE PORK CHOP | APPLE CIDER SAUCE** **\$52 PER PERSON**

**FLAT IRON STEAK AU POIVRE** **\$55 PER PERSON**

**GRILLED TENDERLOIN OF BEEF | BRANDY MUSHROOM DEMI-GLACE** **\$69 PER PERSON**

**HERB CRUSTED RACK OF LAMB | ROSEMARY JUS** **\$65 PER PERSON**

**FOREST MUSHROOM RAVIOLI | WILTED SPINACH | SMOKED TOMATO AND BASIL SAUCE** **\$39 PER PERSON**

**OVEN ROASTED VEGETABLE , TOMATO AND GOAT CHEESE STRUDEL** **\$39 PER PERSON**

**BEEF TENDERLOIN | CRISP BREADED GOAT CHEESE | FENNEL SLAW | PINK PEPPERCORN REDUCTION** **\$69 PER PERSON**

#### DUO ENTRÉE SELECTIONS

**MESQUITE RUBBED GRILLED BREAST OF CHICKEN & GRILLED SHRIMP WITH CHIPOTLE DEMI** **\$60 PER PERSON**

**PETIT FILET OF BEEF & CRAB CAKE WITH PINK PEPPERCORN DEMI** **\$72 PER PERSON**

**LOBSTER TAIL & GRILLED TENDERLOIN WITH SAUCE BÉARNAISE** **\$79 PER PERSON**

#### DESSERT SELECTIONS

NY STYLE CHEESECAKE

TRES LECHES CAKE WITH SEASONAL BERRIES

CHOCOLATE TRILOGY MOUSSE

FLOURLESS CHOCOLATE CAKE

CLASSIC VANILLA BEAN CRÈME BRÛLÉE

RUM SOAKED SPONGE CAKE | BERRIES | CHANTILLY CREAM



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## DINNER BUFFETS

(MINIMUM OF 25 PEOPLE FOR DINNER BUFFETS, GROUPS UNDER 25 WILL INCUR A \$5 PER PERSON SURCHARGE)

SERVED WITH HOUSE BAKED ROLLS & BUTTER | FRESHLY BREWED COFFEE | DECAFFEINATED COFFEE | ASSORTED HERBAL TEAS | ICED TEA

### NEW MEXICAN

**\$59 PER PERSON**

LORETTO "CAESAR" WITH BLACK BEANS, ROASTED CORN, PEPPERJACK CHEESE, CROUTONS, RED CHILE DRESSING | CHILE RELLENOS | VEGETARIAN ENCHILADAS WITH NM RED & GREEN CHILE AND MELTED CHEESE | STEAK FAJITAS SERVED WITH CAST IRON SEARED FAJITA VEGETABLES | SPANISH STYLE RICE | BORRACHO BEANS | WARM FLOUR TORTILLAS, PICO DE GALLO, SHREDDED CHEDDAR CHEESE, GUACAMOLE, SOUR CREAM, CHAR-GRILLED SALSA | GREEN CHILE CORNBREAD WITH HONEY BUTTER | TRES LECHES CAKE AND WARM CINNAMON CHURROS

ADD: LUMINARIA TORTILLA SOUP AND GARNISHES | \$7

### ITALIAN

**\$55 PER PERSON**

HEARTS OF ROMAINE "CAESAR" WITH REGGIANO, GRAPE TOMATOES, CROUTONS, CAESAR DRESSING | MARINATED SKIRT STEAK, SLICED AND TOPPED WITH PORCINI JUS | PARMESAN CHICKEN, BASIL TOMATO SAUCE | FOUR CHEESE RAVIOLI , SEASONAL PREPARATION | SEA SALT AND OLIVE OIL ROASTED VEGETABLES | FRESH HERBED BAKED FOCACCIA | TIRAMISU AND LEMON MASCARPONE CAKE

ADD: TUSCAN WHITE BEAN, KALE AND HAM SOUP | \$7

### TRADITIONAL

**\$65 PER PERSON**

PLATTER OF THE SEASON'S BEST VEGETABLES, GRILLED, AND MARINATED | MIXED FIELD LETTUCES , CUCUMBER, TOMATOES, CARROTS, ASSORTED DRESSINGS | CHURRASCO STYLE STEAK, ROASTED PEPPERS, ONIONS AND CHIMICHURRI | CILANTRO LIME PLANK SALMON | OLIVE OIL & SALT ROASTED BABY POTATOES | CHOCOLATE LAYER CAKE AND NY CHEESECAKE

### LORETTO CHAPEL

**\$65 PER PERSON**

TOMATO, CUCUMBER AND RED ONION SALAD WITH BASIL VINAIGRETTE | BABY ICEBERG WEDGES WITH TOMATO, BACON AND BLEU CHEESE, WITH BUTTERMILK RANCH DRESSING | CITRUS BASTED FISH OF THE DAY SERVED WITH TEQUILA LIME CREAM SAUCE | SPICY BROWN SUGAR BACON WRAPPED CHICKEN BREAST | BEEF SHORT RIBS WITH CASCABEL CHILE GLAZE | CILANTRO LIME VERDE RICE | CALABACITAS WITH CORN | LEMON MERINGUE PIE AND MEXICAN CHOCOLATE TURTLE CAKE

### WESTERN

**\$65 PER PERSON**

CRUNCHY ROMAINE WITH ROASTED CORN, JICAMA, TOASTED PUMPKIN SEEDS, AND CILANTRO LIME VINAIGRETTE | JALAPEÑO COLE SLAW | SLOW COOKED SMOKED BEEF BRISKET WITH RED CHILI BBQ SAUCE | MESQUITE GRILLED CHICKEN WITH PICO DE GALLO | PULLED PORK SHOULDER | COWBOY SPICED RANCH BEANS | CHILI DUSTED YUKON GOLD POTATOES | WARM CHEDDAR BISCUITS & JALAPEÑO CORNBREAD | RED CHILE APPLE COBBLER & WHIPPED CREAM AND CHOCOLATE LAYER CAKE




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## HOSTED COCKTAIL SERVICE

### HOSTED BEVERAGES

TOP SHELF MIXED DRINKS	12.00	PER DRINK
PREMIUM MIXED DRINKS	10.00	PER DRINK
DELUXE MIXED DRINKS	9.00	PER DRINK
HOUSE WINES	36.00	PER BOTTLE
NEW MEXICO, HAND CRAFTED AND IMPORTED BEERS	6.00	PER BOTTLE
TRADITIONAL DOMESTIC BEERS	5.00	PER BOTTLE
SPARKLING AND STILL WATER	3.00	EACH
ASSORTED SOFT DRINKS	3.00	EACH

### SIGNATURE DRINKS

STRAWBERRY JALAPEÑO MARGARITA	12.00	EACH
PRICKLY PEAR MARGARITA	10.00	EACH

### HOSTED BEVERAGE ADDITIONS

HOUSE MARGARITAS	120.00	PER GALLON
STRAWBERRY JALAPEÑO MARGARITAS	150.00	PER GALLON
SANGRIA, WHITE OR RED	100.00	PER GALLON

## CASH BAR SERVICE

### CASH BAR BEVERAGES

TOP SHELF MIXED DRINKS	12.00	PER DRINK
PREMIUM MIXED DRINKS	10.00	PER DRINK
DELUXE MIXED DRINKS	9.00	PER DRINK
HOUSE WINES	9.00	PER DRINK
NEW MEXICO, HAND CRAFTED AND IMPORTED BEERS	5.00	PER BOTTLE
TRADITIONAL DOMESTIC BEERS	4.50	PER BOTTLE
SPARKLING AND STILL WATER	3.00	EACH
ASSORTED SOFT DRINKS	3.00	EACH

### CASH BAR ADDITIONS

MARTINIS	11.00	PER DRINK, AND UP
CORDIALS	10.00	PER DRINK, AND UP

### BEVERAGE SELECTIONS

#### TOP SHELF MIXED DRINKS

GREY GOOSE VODKA | BOMBAY SAPPHIRE GIN | ZAYA RUM | PATRON SILVER | WOODFORD RESERVE | JOHNNIE WALKER BLACK | KNOB CREEK SINGLE BARREL

#### PREMIUM MIXED DRINKS

TITO'S VODKA | TANQUERAY 10 GIN | BACARDI SUPERIOR RUM | BLUE NECTAR SILVER TEQUILA | MAKERS MARK | CHIVAS REGAL | CROWN ROYAL

#### DELUXE MIXED DRINKS

SVEDKA VODKA | NEW AMSTERDAM GIN | CRUZAN RUM | EXOTICO TEQUILA | JACK DANIEL'S | SEAGRAM'S 7 | DEWAR'S



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## TERMS & CONDITIONS

**MENU PRICING:** THOUGH IT WILL NOT AFFECT THE MINIMUM ANTICIPATED FOOD & BEVERAGE REVENUE AMOUNT SET FORTH IN YOUR CONTRACT, THE HOTEL WILL CONFIRM SPECIFIC MENU ITEM PRICES 90 DAYS PRIOR TO YOUR FUNCTION, AND ANY PRICES QUOTED PRIOR ARE SUBJECT TO CHANGE. IN THE EVENT OF INCREASED COSTS OF MENU ITEMS, THE HOTEL MAY, AT ITS DISCRETION, MAKE REASONABLE SUBSTITUTIONS IN MENU ITEMS OR INCREASE THE MENU PRICE ACCORDINGLY.

**FOOD AND BEVERAGE:** THE HOTEL PROHIBITS ANY FOOD OR BEVERAGE INCLUDING ALCOHOLIC BEVERAGES OF ANY KIND TO BE BROUGHT INTO THE HOTEL BY THE PATRON OR ANY OF THE PATRON'S GUESTS OR INVITEES.

**FINAL GUARANTEE NUMBERS:** FINAL NUMBERS ARE DUE THREE (3) BUSINESS DAYS PRIOR TO THE EVENT DATE. THIS NUMBER WILL BE CONSIDERED THE GUARANTEE. THE HOTEL WILL NOT BE RESPONSIBLE FOR SERVICE OF MORE THAN THREE (3) PERCENT OVER THE GUARANTEE NUMBER.

**BANQUET CHECK APPROVAL:** ALL ITEMIZED FOOD AND BEVERAGE CHECKS MUST BE SIGNED AT THE CONCLUSION OF THE EVENT. IF THE BANQUET CHECK IS NOT SIGNED, THE CLIENT IS AGREEING TO PAY ALL CHARGES POSTED TO THE ACCOUNT IN FULL.

**SERVICE CHARGE:** ALL FOOD, BEVERAGE AND INCIDENTAL CHARGES ARE SUBJECT TO 22% SERVICE CHARGE AND 8.3125% SALES TAX.

**OUTDOOR FUNCTION:** ALL OUTDOOR FOOD FUNCTIONS MUST BE SERVED AS A BUFFET. PLATED ARRANGEMENTS CAN BE MADE WITH YOUR CATERING OR CONFERENCE SERVICE MANAGER AND ASSOCIATED COSTS WILL BE INCLUDED. THE HOTEL RESERVES THE RIGHT TO MAKE FINAL DECISIONS REGARDING OUTDOOR FUNCTIONS. THE DECISION TO MOVE A FUNCTION TO AN INDOOR LOCATION, BASED ON AVAILABILITY, WILL BE MADE NO LESS THAN FOUR (4) HOURS PRIOR TO THE EVENT BASED ON PREVAILING WEATHER CONDITIONS, AND THE LOCAL FORECAST.

WE ARE CONSIDERATE OF OUR NEIGHBORS AS WELL AS OTHER HOTEL GUESTS WHEN IT COMES TO SOUND OVERFLOW. AMPLIFIED ENTERTAINMENT IS NOT PERMITTED IN ANY OF OUR OUTDOOR LOCATIONS AND ACOUSTIC ENTERTAINMENT IS SUGGESTED FOR ALL OUTDOOR SPACES. ALL OUTDOOR ENTERTAINMENT MUST BE CONCLUDED BY 9:00PM.

**TENTS / SPECIAL EQUIPMENT:** IF A TENT IS REQUIRED FOR AN OUTDOOR EVENT, IT IS THE CLIENT'S RESPONSIBILITY FOR PAYMENT. THE HOTEL WILL ASSIST WITH CONTRACTING FOR SUCH EQUIPMENT AND WILL ADD ANY ASSOCIATED CHARGES TO THE CLIENTS MASTER ACCOUNT. RENTAL OF ANY EQUIPMENT, INCLUDING TENTS MUST BE APPROVED OF IN ADVANCE BY THE HOTEL.

**OUTSIDE VENDORS:** ALL OUTSIDE VENDORS ARE REQUIRED TO COORDINATE AND REVIEW THEIR PROGRAM WITH YOUR CATERING OR CONFERENCE SERVICE MANAGER IN ORDER TO COMPLY WITH INN AND SPA AT LORETTO'S GUIDELINES. THE GROUP AND/OR OUTSIDE CONTRACTORS MUST PROVIDE PROOF OF WORKER'S COMPENSATION INSURANCE FOR EMPLOYEES WHO WILL WORK ON HOTEL PREMISES AND PROOF OF ADEQUATE GENERAL LIABILITY COVERAGE FOR THE GROUP AND/OR OUTSIDE CONTRACTORS' ACTIVITIES WHILE ON HOTEL'S PREMISES.

**DAMAGE:** DAMAGE TO THE HOTEL PREMISES BY THE GROUP OR APPOINTED CONTRACTORS WILL BE THE GROUP'S RESPONSIBILITY. GROUP WILL ACCEPT FULL RESPONSIBILITY FOR ANY DAMAGES RESULTING FROM ANY ACTION OR OMISSION OF THEIR INDIVIDUAL ATTENDEES IN CONJUNCTION WITH ORGANIZED GROUP ACTIVITIES. THE HOTEL IS NOT RESPONSIBLE FOR ANY LOSS OR DAMAGE NO MATTER HOW CAUSED, TO ANY SAMPLES, DISPLAYS, PROPERTIES, OR PERSONAL EFFECTS BROUGHT INTO THE HOTEL, AND/OR FOR THE LOSS OF EQUIPMENT, EXHIBITS OR OTHER MATERIALS LEFT IN MEETING ROOMS.

**SIGNS:** SIGNS AND BANNERS ARE NOT ALLOWED IN PUBLIC AREAS; SIGNS IN MEETING SPACE MUST BE PROFESSIONALLY PRINTED AND PLACEMENT AND POSTING APPROVED BY HOTEL; NOTHING MAY BE POSTED, ATTACHED OR STUCK TO WALLS WITHOUT PERMISSION. GUMMED STICKERS OR LABELS ARE STRICTLY PROHIBITED.

**DECORATIONS / ENTERTAINMENT:** OUR CATERING AND CONFERENCE SERVICE DEPARTMENT WILL BE HAPPY TO ASSIST YOU WITH YOUR FLORAL, DECORATING AND ENTERTAINMENT NEEDS. IF YOU SELECT YOUR OWN DÉCOR COMPANY, APPROVAL MUST BE OBTAINED PRIOR TO AFFIXING ANYTHING TO WALLS, FLOORS, AND/OR CEILINGS.



INN and SPA  
at LORETTO  
SANTA FE

**COAT CHECK:** COAT CHECK SERVICES ARE AVAILABLE WITH A FEE OF \$150.00 PER ATTENDANT. PLEASE CONTACT THE CATERING AND CONFERENCE SERVICE DEPARTMENT FOR MORE INFORMATION.

**LOST ITEMS:** INN AND SPA AT LORETTO WILL NOT ASSUME OR ACCEPT ANY RESPONSIBILITY FOR DAMAGE TO OR LOSS OF ANY MERCHANDISE BROUGHT INTO OR ARTICLES LEFT IN THE HOTEL PRIOR TO, DURING OR FOLLOWING CUSTOMERS FUNCTION.

**PACKAGE HANDLING AND DELIVERY:** PLEASE CONTACT YOUR CATERING OR CONFERENCE SERVICE MANAGER FOR A LIST OF SERVICES AND CHARGES.

**BUSINESS SERVICES:**

*COPIES*

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BLACK & WHITE DOUBLE SIDED	\$.35 PER PAGE
COLOR SINGLE SIDED	\$1.25 PER PAGE
COLOR DOUBLE SIDED	\$ 1.45 PER PAGE

**ITEMS HANDED OUT AT CHECK IN & ROOM DELIVERIES**

**HANDED OUT AT CHECK-IN \$3.00 EACH | DELIVERED TO A GUEST ROOM \$5.00 EACH**

MULTIPLE ITEMS, BOXED GIFTS, PLACEMENT REQUESTS, OR ESCORT SERVICE \$8.00 PER GUEST, PER ROOM

ALL ROOM DELIVERIES ARE SCHEDULED AFTER 4PM. THE HOTEL WILL NOT MAKE DELIVERIES TO A GUEST THAT HAS NOT CHECKED IN. IF YOU REQUIRE A ROOM DELIVERY PRIOR TO 4PM OR BEFORE A GUEST HAS CHECKED IN, ARRANGEMENTS WILL NEED TO BE MADE IN ADVANCE WITH YOUR CATERING OR CONFERENCE SERVICE MANAGER.

DO NOT DISTURB REQUESTS WILL BE HONORED AND A MESSAGE WILL BE LEFT FOR THE GUEST TO PICK UP THEIR ITEMS AT THE DESK OR CALL FOR DELIVERY.

