



RESORT BANQUET

Menu

Our chefs are happy to accommodate any dietary restrictions upon request.
*Final guest counts and menu selections are due with complete payment two weeks prior to group arrival.



Breakfast

All options are served with orange juice, apple juice, cranberry juice, coffee & hot tea.

ALL PRICES ARE PER PERSON

CONTINENTAL BREAKFASTS

Simple & Sweet - \$14

Fresh seasonal sliced fruit, pastries, muffins, & breakfast breads.

Healthy Choice - \$17

Assorted pastries, muffins, yogurt with granola, assorted cereals, oatmeal with dried fruit, seasonal fruit, skim and low-fat milk.

...

BREAKFAST BUFFET

American Breakfast - \$20

Assorted pastries, muffins, breakfast breads, preserves, butter, home-style potatoes and scrambled eggs.
Your choice of breakfast sausage, bacon, or breakfast ham.

Breakfast Burritos - \$18

Seasonal fresh fruit platter, build-your-own breakfast burritos with scrambled eggs, sausage or bacon, shredded potatoes, salsa, Hatch green chiles, and shredded cheese.
Served with sides of red and green chile sauces, & sour cream.

Stuffed French Toast - \$18

Seasonal fresh fruit platter, assorted muffins, pastries, preserves, butter, yogurt, granola, scrambled eggs, French toast, maple syrup, breakfast sausage.

Biscuits and Gravy - \$18

Seasonal fresh fruit platter, pastries, breakfast breads, preserves, and butter.
Home-style potatoes and scrambled eggs. Biscuits & Gravy with breakfast sausage.

Homemade Quiche - \$20

Assortment of meat and vegetarian quiches served with country potatoes, fresh fruit and berries.



BUILD YOUR OWN BREAKFAST

Includes: orange juice, apple juice, cranberry juice, coffee, and hot tea.

Served with assorted muffins, fresh fruit, and individual yogurt.

STARTS AT \$8/PERSON

Add your choice of the following to your buffet:

	PER PERSON
Bacon.....	\$5
Sausage Links.....	\$5
Ham.....	\$5
Assorted Individual Cereals.....	\$4
Pastries.....	\$5
Pancakes and Maple Syrup.....	\$6
Oatmeal with Granola and Dried Fruit.....	\$5
Stuffed French Toast with Maple Syrup.....	\$7
Green Chile Scrambled Eggs.....	\$5
Home-Style Potatoes.....	\$5
Country-Style Biscuits and Sausage Gravy.....	\$7
Breakfast Enchiladas.....	\$9
Smoked Salmon.....	\$14



Lunch

LUNCH BUFFET

All options served with iced tea and water.

ALL PRICES ARE PER PERSON

Soup and Salad - \$16

Soup and salad combo, your choice of: mushroom bisque, tomato basil, or green chile stew with pork. Comes with your choice of side salad: garden or Caesar.

Deli Sandwiches - \$18

BOX LUNCH

Assorted deli meats, cheese slices, hoagie rolls, condiments, lettuce, tomato, and onion. Served with your choice of: potato salad, pasta salad, or chips.

Comes with a fresh-baked cookie.

To-Go: Turkey-swiss, ham-cheddar, roast beef-pepper jack, or veggie-hummus all served on croissant with lettuce, tomato, and onion.

Comes with mayo, mustard, bag of chips and fresh-baked cookie.

Chicken Caesar Salad - \$18

TO-GO ITEM

Fresh chopped romaine lettuce, shaved parmesan cheese, croutons, Caesar dressing, served with grilled chicken breast. Comes with a fresh-baked cookie.

Chef Salad Bar - \$18

TO-GO ITEM

Spring mixed lettuce, sliced deli meats, hard boiled eggs, shredded cheese, tomatoes, onions, croutons, and choice of dressing. Comes with a fresh-baked cookie.



Build Your Own Tacos - \$20

Chicken & Beef tacos, fresh chopped lettuce, cheddar jack cheese, tomatoes, red onion, salsa, sour cream & guacamole. Served with warm tortillas, black bean corn relish, spanish rice & tortilla chips. Comes with tres leches for dessert.

Outdoor Grill - \$20

Your choice of two meats: burgers, brats, hot dogs or chicken breasts served on a bun. Comes with all the condiments, potato salad, chips, and a fresh baked cookie.

New Mexican Fare - \$22

Your choice of one: Chicken enchiladas with red and green chile sauce, beef soft tacos, or pork tamales with red or green sauce. Served with shredded cheese, lettuce, salsa, guacamole, pinto beans, and Spanish rice. Comes with tres leches for dessert.

BBQ - \$24

Your choice of one: Smokey BBQ pulled pork, honey mustard pulled chicken, or sweet BBQ brisket, all served with green chile cornbread. Comes with BBQ baked beans, corn on the cob, garden salad and fresh-baked cookies.

Cup of Soup - \$10

Add your choice of soup to your favorite lunch selection:
Green chile stew with pork, mushroom bisque, or tomato basil.



Appetizers

HOT SELECTIONS

PRICED PER 50 PIECES

Chicken or Beef Satay Skewers with Peanut Sauce - \$150

Grilled satay, tangy & slightly spicy with creamy peanut dipping sauce.

Southwest Chicken Empanadas - \$150

Southwest black beans, shredded chicken & roasted corn stuffed into a pastry shell.
Served with queso sauce & ranchero dressing

Vegetarian Egg Rolls - \$150

Asian vegetables wrapped in an egg roll & deep fried served with sweet chili sauce.

Baked Brie - \$150

Served with strawberry balsamic glaze, apples, sliced baguettes and lavash crackers.

BBQ Meatballs - \$150

Meatballs smothered in our signature bbq sauce and slow-cooked in our smoker.

BBQ Shrimp and Smoked Cheddar Grits - \$180

Grilled gulf shrimp served on top of smoked cheddar cheese grits.

Pu Pu Platter - \$180

Spring rolls, crab rangoon & pork pot stickers served with dipping sauces.

Spinach and Artichoke Dip - \$180

Creamy Spinach and Artichokes served with Tortilla Chips & Vegetables.

Bacon Wrapped Scallops - \$180

Fresh Sea Scallops Broiled & Wrapped with Bacon.

Crab or Sausage Stuffed Mushrooms - \$180

Crab or Italian Sausage Stuffed Button Mushrooms with Parmesan Cheese & Parsley.

Bluefin Crab Cakes with Remoulade - \$180

Fresh Bluefin crab served with olive oil, lemon juice & our signature remoulade sauce.



COLD SELECTIONS

PRICED PER 50 PIECES

Chips, Queso, Salsa and Guacamole - \$90

Crudité Platter - \$135

Fresh cut broccoli, cauliflower, mixed bell peppers, celery, & carrots, with creamy dill ranch.

Bruschetta - \$135

Crostini topped with roasted tomatoes, fresh mozzarella, fresh basil, and garnished with balsamic glaze.

Starburst of Fruit - \$135

Presentation of ripe melons, pineapple, berries, grapes and honey yogurt dipping sauce.

Hummus Display - \$140

Classic and roasted pepper hummus, baba ganoush, crisp vegetables, pita chips, crostini.

Duet of Asparagus - \$140

Prosciutto wrapped with herb cheese.

Smoked Salmon Petites - \$190

Smoked salmon with a dill cream cheese mousse, sweet cherry pepper curl, & lemon. Served on petit crackers.

Artisanal Charcuterie - \$190

Air dried meats, selection of cheeses, country olives, dipping sauces, pepperoncini, & crackers.

Cheeses of the World - \$190

Chef's selection of cheese, crackers, grapes and berries.

Sesame Seared Tuna - \$205

Seaweed salad, wasabi, crisp wonton, soy glaze.



Dinner

All entrees come with a house garden salad with two dressings,
iced tea, water, bread and butter.

* INDICATES ENTRÉE IS SERVED ON A CARVING STATION

ALL PRICES ARE PER PERSON

DINNER IN THE LODGE

From the Plains Buffet - \$95

Peppered Beef Tenderloin with Red Wine
Demi Roasted Fingerling Potatoes

•
Encrusted Striped Bass with Brown Butter
Herbed Orzo | Parmesan Grilled Asparagus

•
Caesar Salad

•
Artisan Breads and Butter

Chef's Favorite Buffet - \$95

Bluefin Crab Stuffed Airline Chicken
served with Garlic Cream Sauce

•
Trout with Shrimp Mouseline
Wilted Spinach | Lemon Basil Couscous | Green Bean Almondine

•
Spinach Salad

•
Strawberries, Candied Pecans, Feta Cheese, Balsamic Vinaigrette

Taste of Italy Buffet - \$80

Chicken Parmesan

•
Penne Pasta with Marinara

•
Cheese Tortellini & Pesto Sauce

•
Italian Sausage w/ Roasted Tomatoes, Peppers and Onions

•
Focaccia Garlic Bread

•
Caprese & Caesar Salad



Pepper Crusted Beef Tenderloin* - \$60

Beef tenderloin seasoned with a peppered crust and served with a red-wine reduction.

•
CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Au Gratin Potatoes | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

Beef Prime Rib* - \$60

Beef prime rib crusted with mustard and herbs, then slow roasted until medium-rare.

Served with creamy horseradish and au jus.

•
CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Au Gratin Potatoes | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

South of the Border Buffet - \$50

Chicken and Steak Fajitas

•
Pork Carnes

Calabacitas | Pinto Beans | Spanish Rice

•
Tortilla Chips

•
Warm Flour Tortillas, Cheddar Jack Cheese, Salsa, Shredded Lettuce, Tomatoes,
Red Onion, Salsa, Sour Cream, and Guacamole



Pork Porchetta - \$65

Italian roasted pork loin wrapped with crispy pork belly seasoned with rosemary, sage, and thyme.

•

CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Au Gratin Potatoes | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

Roasted Turkey Breast - \$60

Tender and juicy slow-cooked turkey breast seasoned with sage, thyme, and Italian seasonings. Served with savory gravy.

•

CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Rice Pilaf | Roasted Fingerling Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Green Bean Casserole | Roasted Tri-Colored Carrots

Grilled Salmon - \$65

Grilled salmon served with fresh pineapple salsa.

•

CHOICE OF ONE STARCH:

Roasted Garlic Mashed Potatoes | Rice Pilaf | Lemon-Parsley Orzo

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Sautéed Asparagus | Roasted Tri-Colored Carrots

Caribbean Pork Loin - \$55

Pork loin marinated in jerk sauce, served with pineapple garnish.

•

CHOICE OF ONE STARCH:

Caribbean Rice and Beans | Roasted Sweet Potatoes | Garlic Mashed Potatoes

CHOICE OF ONE VEGETABLE:

Seasonal Vegetables | Caramelized Plantains | Roasted Tri-Colored Carrots



Roasted Pork Tenderloin - \$45

Roasted pork tenderloin with cherry demi-glaze.
Served with rice-pilaf, & green bean almondine.

Shrimp Puttanesca - \$45

Spaghetti tossed with tomatoes, olives, garlic, vermouth, and Gulf shrimp.
Served with focaccia garlic bread.

Baked Ziti with Sweet Italian Sausage or Italian Meatballs - \$42

Baked penne pasta, marinara, mozzarella cheese and choice of Italian meatballs
or sweet Italian sausage.
Served with focaccia garlic bread.

Chicken Marsala - \$42

Penne Pasta tossed in a marsala wine cream sauce with sautéed chicken breast garnished
with gorgonzola crumbles.
Served with focaccia garlic bread.

New Mex Local Flavor - \$42

New Mexican carne adovada, Spanish rice, stewed pinto beans, flour tortillas,
sour cream, guacamole, salsa, and shredded cheese.

Pasta Primavera - \$40

Bowtie pasta tossed in olive oil with zucchini, bell peppers, yellow squash,
onions, and tomatoes. Garnished with parmesan cheese.
Served with focaccia garlic bread.



Gourmet Salads & Soup

Upscale your garden salad to one of our specialty gourmet salads

ALL PRICES ARE PER PERSON

Caesar Salad - \$11

Fresh cut Romaine lettuce, croutons, shaved parmesan cheese, tossed in a creamy Caesar dressing.

Strawberry Spinach Salad - \$11

Fresh spinach, goat cheese, candied pecans, and fresh cut strawberries. Served with raspberry vinaigrette.

Roasted Tomato and Fresh Mozzarella - \$11

Spring mix, roasted tomato, fresh Mozzarella balls, and focaccia croutons. Served with balsamic dressing.

Cup of Soup - \$10

Add your choice of soup to your favorite dinner selection:
Green chile stew with pork, mushroom bisque, or tomato basil.



Smokehouse Menu

All Smokehouse selections come with water, iced tea, cornbread, and fresh watermelon.

AVAILABLE FOR MINIMUM OF 50 PEOPLE • PRICE PER PERSON

Choose your favorite smoked meat and pick two sides

Smoked BBQ Short Ribs - \$40

New Mexico beef ribs smothered in our signature BBQ sauce and slow-cooked in our smoker.

BBQ Smoked Ribs - \$40

Baby back pork whole ribs, seasoned with a legendary rub, then basted in our house-made BBQ sauce.

Bone-In ¼ Chicken - \$35

¼ Chicken slow-basted with our signature BBQ sauce and slow-cooked in our smoker.

Smoked BBQ Brisket - \$40

New Mexico whole beef brisket basted with our signature BBQ sauce and slow-cooked in our smoker.

...

SIDES

Pick two sides for your BBQ party!

Corn on the Cob

Coleslaw

Potato Salad

Potato Chips

Fresh Garden Salad

Baked Beans

Smoked Russet Potatoes



Desserts & Snacks

ALL PRICES ARE PER PERSON

DESSERT MENU

PER PERSON

Chef's Selection of 3oz. Assorted Cookies.....	\$4
Frosted Chocolate Brownies	\$5
New York Cheesecake.....	\$7
Warm Bread Pudding	\$7
Seasonal Warm Fruit Cobbler w/ Whip Cream.....	\$7
Cannolis	\$7
Tres Leches.....	\$5
Sweet Bites	\$5

SNACK MENU

Potato Chips	\$4
Pretzels.....	\$4
Chips & Salsa	\$5
Assorted Mini Muffins.....	\$5
Chef's Selection Cookies	\$5
Assorted Breakfast Breads	\$5
Trail Mix	\$5
Granola Bars.....	\$5
Assorted Candy Bars	\$5
Whole Fruit.....	\$5
Mixed Nuts.....	\$5



Beverage

Soft Drinks, Sports Drinks, Bottled Water - \$5

BEER

Domestic - \$8

Bud Light, Budweiser, Coors Light, Miller Light

Premium - \$9

Stella Artois, Corona, Dos Equis, Guinness, Sierra Nevada Pale Ale, Michelob Ultra,
Modelo Especial, Crispin Blue Cider, Odell IPA, Shock Top

WINE

Glass - \$10 | Bottle - \$55

Mountain Merlot

Alexander Valley Cabernet Sauvignon/Catena Malbec

Chalet Chardonnay

Matua Sauvignon Blanc

Robert Mondavi Cabernet Sauvignon

Irony Pinot Noir

Chateau St. Michelle Chardonnay

Barone Fini Pinot Grigio

Rosatello Moscato

GRUET CHAMPAGNE

Bottle - \$70

SPIRITS

House Brands - \$10

Jim Beam Bourbon, Tavorski Gin, Paramount Rum, Wolfschmidt Vodka, Sauza Tequila

Call Brands - \$12

Jack Daniels Bourbon Whiskey, Johnny Walker Red Scotch, Bombay Dry Gin, Bacardi Rum,
Absolut Vodka, Seagrams 7, Jose Cuervo Tequila, Sailor Jerry's Spiced Rum

Premium Brands - \$16

Maker's Mark Bourbon, Glenlevitt Scotch, Bombay Sapphire Gin, Meyer's Dark Rum,
Grey Goose Vodka, Kettle One Vodka, Crown Royal, Patron Silver Tequila

Cordials - \$14

Disaronno, Grand Marnier, Bailey's, Frangelico, Kahlua, Jagermeister



Food & Beverage

Angel Fire Resort chefs will work with you to create the perfect menu with regards to type of food and budget, or you can choose from our available pre-designed menu options that accommodate most dietary needs. Menu options include buffets, plated, snacks or passed hors d'oeuvres.

Beverage

We can offer a hosted, cash bar or a combination of the two to suit your group. In addition to the premium liquors and wine that are served from our bar, Angel Fire Resort bartenders can serve up your favorite cocktails, beverages and drinks. We aim to provide a responsible service to your guests.

* BEVERAGE MENU AVAILABLE UPON REQUEST

Standard Bar Set-Up Fee is
\$500 (includes 1 bartender)

•

Additional Bartender Fee of **\$30/hr**

FOOD & BEVERAGE TERMS

Angel Fire Resort will work with the group leader on all details of food & beverage events at least 30 days prior to event date.

•

Final guarantee of attendance for all food and beverage events is due 14 days prior to the event, and may not be reduced.

•

Full payment is due for all guaranteed attendance, but the lodge food and beverage will prepare 5% over that number.



CATERING & Delivery

All buffets are available catered.

Delivery Charges

\$100 within 5 miles

\$175 within 10 miles

\$350 outside of 10 miles

OFF-SITE BUFFET

DELIVERY, DROP OFF & PICK UP

Includes buffet tables, linens, chafing dishes, sterno, and serving utensils.

FULL-SERVICE

Includes the aforementioned plus table linens, linen napkins, flatware, glasses, staffing, and guest tables and chairs.

Additional \$500 & 20% Gratuity

3.5 HOURS

ADDITIONAL INFORMATION

A/V Equipment

LCD Projector & Screen	\$200/day	PA system with Wireless Microphone	\$200/day
Screen only	\$100/day	15' x 15' Dance Floor.....	\$300/day
TV/DVD	\$200/day	Stage.....	\$300/day

WEDDING & BANQUET INFORMATION

Angel Fire Resort offers a variety of banquet rooms. We have the ability to divide rooms to accommodate the need for multiple breakout rooms. Though our Group and Conference facilities are located at our lodge, we have facilities at the Angel Fire Resort Country Club and at Wheeler Peak Clubhouse (October – May). Additionally, we have outdoor venues for your ceremony and your reception. Receptions do have an end time of 10:00 pm for all our venues. Catering to your property is also available.

The Prices to rent the venues are shown below.

The Lodge	Rental	Capacity
Aspen Room	\$350	40
Arbor Hall	\$1,200	180
Chianti's	\$700	60
Legends Grill	\$1,200	162
Garden Court	\$1,200	200
Base Aera Deck/Village Haus	\$2,500	100

Country Club

Elements Dining Room Minimum Food and Beverage Contract Buy: including the space rental fee*

Capacity 125 ★ (excluding holidays) <i>*Plus taxes and service charge</i>	Dates	Friday – Saturday	Tuesday – Thursday
	May – June 15	\$10,000	\$6,000
	June 16 – September 14	\$15,000	\$8,000
	September 15 – December 14 ★	\$8,500	\$6,000
	December 15 – March ★	Any date: \$15,000	
		Rental	Capacity
Wine Room		\$500*	14
Library Room		\$500*	

Outdoor Ceremony Venues	Rental	Capacity
Observation Deck	\$850	200
Wedding Pavilion	\$850	200
Monte Verde Lake Peninsula	\$600	200