

Wedding Menu

Thank you for considering
The Bishop's Lodge for your special event!

Attached you will find many choices for your menu selections that our Culinary and Catering Team have 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.

Included with your wedding reception are:

Complimentary Room or Villa for Bride & Groom on Night of Wedding*
Bottle of Champagne & Strawberries in Room
Cake Cutting Service
Champagne Flutes and Cake Cutting Utensils
Gift and Guest Book Tables
Coat Check
Parking

And as a special gift to you from us, please choose one of the following
Congratulatory Wedding Gifts:

Couples Massage
Horseback Ride for Bride & Groom
Skeet Shooting

*Certain restrictions apply.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



THE TRADITIONAL WEDDING RECEPTION AND BUFFET

Please Select Two Food Displays or Two Passed Hors d'oeuvres from Attached Lists.

Please Choose the following from the selections below:

One Salad, Two Entrees, One Chef's Selection of Vegetable and One Starch

\$54 Per Person

SALADS

CALIFORNIA MESCLUN GREENS AND CRISP SEASONAL VEGETABLES with Herb Vinaigrette

CLASSIC CAESAR SALAD with Hearts of Romaine, Homemade Croutons,

Shaved Parmesan Cheese and Caesar Dressing

SPINACH SALAD with Egg, Bacon, Red Onion and Sherry Vinaigrette

SLICED TOMATO AND MOZZARELLA SALAD with Fresh Basil

ENTRÉES

ROASTED CHICKEN FLORENTINE with Tomato and Parmesan

ROSEMARY BRINED PORK LOIN with Dried Fruit Chutney

GRILLED CHICKEN BREAST with Tequila Lime Butter

SEARED SALMON with Tomato-Basil Relish

ROASTED STRIP LOIN OF BEEF with Peppercorn Sauce

SEAFOOD VOL-AU-VENT

STARCH

GARDEN RICE PILAF

HERB RISOTTO

CHIPOTLE-GARLIC MASHED POTATOES

GRATIN OF YUKON GOLD POTATOES

THREE-CHEESE RAVIOLI

PENNE PASTA WITH ARTICHOKES, FRESH TOMATOES AND ROASTED GARLIC

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas
Freshly Baked Rolls and Butter

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



THE ELEGANT WEDDING RECEPTION AND BUFFET

Please Select One Food Display, Two Passed Hors d'oeuvres and One Carving Station from Attached Lists.

Please Choose the following from the selections below:
Two Salads, Two Entrées, One Chef's Selection of Vegetable and Two Starches

\$74 Per Person

SALADS

CALIFORNIA MESCLUN GREENS AND CRISP SEASONAL VEGETABLES with Herb Vinaigrette

CLASSIC CAESAR SALAD with Hearts of Romaine, Homemade Croutons,
Shaved Parmesan Cheese and Caesar Dressing

SPINACH SALAD with Egg, Bacon, Red Onion and Sherry Vinaigrette

ASPARAGUS AND ARTICHOKES with Fresh Sage, Lemon and Pine Nut
in Roasted Tomato Vinaigrette

SLICED TOMATO AND MOZZARELLA SALAD with Fresh Basil

ENTRÉES

HERB GRILLED CHICKEN with White Wine Cream Sauce

CHORIZO STUFFED CHICKEN BREAST with Corn and Black Bean Salsa

ROASTED GAME HEN with Smoked Green Chile Sauce

WEST INDIES SPICED MAHI-MAHI with White Gazpacho Sauce

POACHED SALMON with Braised Leeks and Champagne Cream

WOK SEARED RED SNAPPER with Miso Glaze

PRIME RIB OF BEEF with Rosemary Au Jus

SLICED LEG OF LAMB with Rosemary Shallot Au Jus

OSSO BUCCO of Elk in Braising Sauce

HERB CRUSTED PORK LOIN with Mushroom Sauce

STARCH

SAFFRON RICE WITH SWEET PEAS

YAM RISOTTO

GARLIC ROASTED BABY RED POTATOES

CILANTRO MASHED POTATO

GRATIN OF SUN DRIED TOMATO AND YUKON GOLD POTATOES

THREE-CHEESE RAVIOLI

PENNE PASTA WITH ARTICHOKES, FRESH TOMATOES AND ROASTED GARLIC

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas

Freshly Baked Rolls and Butter

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



THE PREMIUM WEDDING RECEPTION AND BUFFET

Please Select One Food Display, Three Passed Hors d'oeuvres, One Carving Station
and One Action Station from Attached Lists.

Please Choose the following from the selections below:
Two Salads, Two Entrées, One Chef's Selection of Vegetable and Two Starches

\$94 Per Person

SALADS

ASIAN MIXED GREENS SALAD with Sesame Vinaigrette
CLASSIC CAESAR SALAD with Hearts of Romaine, Homemade Croutons,
Shaved Parmesan Cheese and Caesar Dressing
BABY FRISEE AND ENDIVE SALAD with English Cheddar, Grapes and Pear Tomato
ASPARAGUS AND ARTICHOKEs with Fresh Sage, Lemon and Pine Nut in Roasted Tomato Vinaigrette
SLICED TOMATO AND MOZZARELLA SALAD with Fresh Basil

ENTRÉES

MARINATED SALMON A LA PLANCHA with Fried Oysters and Spicy Dill-Tomato Beurre Blanc
RED SNAPPER VERA CRUZ with Tomatoes and Capers
MISO GLAZED SEA BASS with Shellfish Consommé
CRISPY ROASTED DUCK with White Bean Cassoulet
LEMON THYME ROASTED POUSSIN with Caramelized Shallot Jus
ROASTED GAME HEN with Smoked Green Chile Sauce
FENNEL CRUSTED PORK LOIN with Apricot Coulis
MESQUITE GRILLED TENDERLOIN OF BEEF with Chipotle Stilton Cream
LAMB SHANKS in Red Wine Bordelaise
SWEET AND SPICY RIB ROAST with Ancho Glaze

STARCH

SAFFRON RICE with Sweet Peas
WILD MUSHROOM RISOTTO with Fresh Herbs and Parmesan
LAVENDER HONEY GLAZED YAMS with Currants
ROASTED TRIO OF FINGERLING POTATOES with Chili and Garlic
PAPPARDELLE PASTA with Lamb Ragout
PENNE with Capers, Cherry Tomato, and Fresh Basil
SEAFOOD AGNOLOTTI in Xerez Sherry Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas
Freshly Baked Rolls and Butter

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



TRADITIONAL PLATED WEDDING RECEPTION

Please Select Two Passed Hors d'oeuvres or Two Food Displays From Attached Lists

\$59 Per Person

PLEASE SELECT ONE SALAD FROM THE FOLLOWING:

CALIFORNIA MESCLUN GREENS AND CRISP SEASONAL VEGETABLES
with Herb Vinaigrette

CAESAR SALAD with Hearts of Romaine, Homemade Croutons,
Shaved Parmesan Cheese with Caesar Dressing

BISHOP'S SALAD with Field Greens, Sunflower Sprouts, Sun-dried Apricots,
Crumbled Bleu Cheese and Orange-Cranberry Vinaigrette

PLEASE SELECT ONE ENTRÉE FROM THE FOLLOWING:

ROASTED ACHIOTE CHICKEN
with Yam Risotto, Salsa Verde and Calabacitas

ROASTED JAMAICAN JERK CHICKEN BREAST
with Mango Salsa, Braised Greens and Mashed Sweet Potatoes

TOMATO ENCRUSTED SALMON
with Blue Corn Polenta, Mushroom Nage, Asparagus Tips and Sautéed Leeks

BLUE CORN ENCRUSTED TROUT
with Corn and Black Bean Salsa, Garlic Roasted Potatoes and Sautéed Spinach

GRILLED STRIP LOIN OF BEEF
with Chipotle Gastrique, Roasted Shallot and Cilantro Potato Carrot Puree and Broccoli Raab

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas
Freshly Baked Rolls and Butter

Split Entree ~ \$5 Per Person Additional
(Maximum of Two Entrees)

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



ELEGANT PLATED WEDDING RECEPTION

Please Select Two Passed Hors d'oeuvres and Two Food Displays From Attached Lists

\$79 Per Person

PLEASE SELECT ONE SALAD FROM THE FOLLOWING:

CLASSIC SPINACH SALAD with Fresh Greens, Egg, Bacon, Red Onion with Sherry Vinaigrette

CAESAR SALAD with Hearts of Romaine, Homemade Croutons,
Shaved Parmesan Cheese with Caesar Dressing

BISHOP'S SALAD with Field Greens, Sunflower Sprouts, Sun-dried Apricots,
Crumbled Bleu Cheese and Orange-Cranberry Vinaigrette

SLICED TOMATO AND MOZZARELLA SALAD with Fresh Basil

INTERMEZZO

Fresh Lime, Raspberry, Mango or Peach Sorbet

PLEASE SELECT ONE ENTRÉE FROM THE FOLLOWING:

CHORIZO STUFFED CHICKEN BREAST with Corn and Black Bean Salsa,
Chipotle-Garlic Mashed Potatoes and Calabacitas

MANGO GLAZED GAME HEN with Paella Cake,
Warm Smoked Pepper Vinaigrette and Wilted Spinach

GRILLED SNAPPER with Fresh Pappardelle, Bouillabaisse Sauce, P.E.I. Mussels and Saffron Rouille

SAFFRON INFUSED MAHI with Stir-Fried Vegetables, Tamarind Sauce and Steamed Rice

ROASTED TENDERLOIN OF BEEF with Yukon Potato Croquette, Baby Vegetables
and Caramelized Three Onion Jus

SLICED LEG OF LAMB with Rosemary Shallot Au Jus, Herb Risotto, and Sautéed Spinach

OSSO BUCCO OF ELK in Braising Sauce with Gratin of Yukon Gold Potatoes and Asparagus Tips

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas
Freshly Baked Rolls and Butter

Split Entree ~ \$5 Per Person Additional
(Maximum of Two Entrees)

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



PREMIUM PLATED WEDDING RECEPTION

Please Select Three Passed Hors d'oeuvres and Two Food Displays From Attached Lists

\$99 Per Person

PLEASE SELECT ONE FROM THE FOLLOWING FIRST COURSES:

- CRABCAKE WITH SMOKED TROUT AND JUMBO LUMP BLUE CRAB served on Macque Choux
- DUCK CONFIT TAQUITOS served with Salsa Morita and Jicama Orange Salad
- SHRIMP COCKTAIL served with Avocado Cocktail Sauce and Lemon Wedges
- ASPARAGUS AND ARTICHOKEs with Fresh Sage, Lemon and Pine Nuts in Roasted Tomato Vinaigrette
- SLICED TOMATO AND MOZZARELLA SALAD with Fresh Basil

PLEASE SELECT ONE FROM THE FOLLOWING SALADS:

- CAESAR SALAD with Hearts of Romaine, Homemade Croutons, Shaved Parmesan Cheese and Caesar Dressing
- BISHOP'S SALAD with Field Greens, Sunflower Sprouts, Sun-dried Apricots, Crumbled Bleu Cheese and Orange-Cranberry Vinaigrette
- SPINACH SALAD with Fresh Greens, Pickled Beets, Belgian Endive and Sherry Vinaigrette
- WATERCRESS AND FRISEE SALAD with Avocado, Grapefruit, Sweetwood Goat Cheese and Champagne-Herb Vinaigrette

INTERMEZZO

Fresh Lime, Raspberry, Mango or Peach Sorbet and Mint Leaves

PLEASE SELECT ONE FROM THE FOLLOWING ENTRÉES:

- MARINATED LINE-CAUGHT WILD SALMON A LA PLANCHA with Fried Oysters and Spicy Dill-Tomato Beurre Blanc, Sweet Corn Polenta Cake and Baby Vegetables
- MISO GLAZED SEA BASS with Shellfish Consommé, Stir-Fried Vegetables and Steamed Rice
- CRISPY ROAST DUCK with White Bean Cassoulet, Paella Cake and Braised Greens
- ROASTED GAME HEN with Smoked Green Chile Sauce, Chipotle-Garlic Mashed Potatoes and Calabacitas
- LEMON THYME ROASTED POUSSIN with Caramelized Shallot Jus, Wild Mushroom Risotto and Buttered Rapini
- PORK TENDERLOIN with Apricot Coulis, Saffron Rice with Sweet Peas and Asparagus Tips
- MESQUITE GRILLED TENDERLOIN OF BEEF AND CILANTRO SHRIMP with Chipotle Stilton Cream, Blue Corn Polenta Cake and Sautéed Vegetables
- FENNEL ENCRUSTED RACK OF LAMB with Corn Pudding, Sautéed Spinach and Harrissa Broth

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas
Freshly Baked Rolls and Butter

Split Entrées ~ \$5 Per Person Additional
(Maximum of Two Entrees)

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



WEDDING RECEPTION

\$49 Per Person

PASSED HORS D'OEUVRES

Please select three from attached Hors d'oeuvres list

FOOD DISPLAY

PLEASE SELECT TWO FROM THE FOLLOWING:

INTERNATIONAL CHEESE DISPLAY

A Selection of Fine Cheeses,
Dried Fruits, Nuts
and Assorted English Biscuits

CRUDITÉ DISPLAY

Crisp Garden Vegetables
With Chipotle Ranch Dressing

FRUIT DISPLAY

Assorted Sliced Seasonal Fruits and Berries

CARVING STATION

Please select one from the following:

PRIME RIB OF BLACK ANGUS BEEF

Horseradish Cream, Mayonnaise and Silver Dollar Rolls

ACHIOTE RUBBED LOIN OF PORK

Corn and Black Bean Salsa and Assorted Dinner Rolls

STEAMSHIP ROUND OF BLACK ANGUS BEEF

Horseradish Cream, Mayonnaise and Assorted Dinner Rolls
(Minimum of 75 guests)

LEG OF LAMB

Fresh Mint and Hatch Chile Jelly, Ancho Lamb Jus and Flat Bread

LOIN OF SWORDFISH

Served with Lemongrass, Ginger and Tortilla Flat Bread

Please add \$125 Carver Fee, One Carver per 100 Guests.
Ask your Catering Manager for prices for additional carving stations.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



WEDDING BRUNCH BUFFET

\$44 Per Person

PLEASE SELECT ONE FOOD DISPLAY FROM THE FOLLOWING:

FRUIT DISPLAY

Assorted Sliced Seasonal Fruits and Berries with Yogurt Dip

INTERNATIONAL CHEESE DISPLAY

A Selection of Fine Cheeses, Dried Fruits and Nuts with Assorted Crackers

FANCY CRUDITÉ DISPLAY

Black Peppercorn Ranch Dressing

PLEASE SELECT ONE CARVING STATION FROM THE FOLLOWING:

PRIME RIB OF BEEF

Silver Dollar Rolls, Whole Grain Mustard, Creamy Horseradish

MAPLE GLAZED VIRGINIA HAM

Dijon Mustard, Cherry Chutney Mayonnaise and Potato Rolls

STEAMSHIP ROUND OF BLACK ANGUS BEEF

Whole Grain Mustard, Creamy Horseradish Sauce, Mayonnaise and Silver Dollar Rolls
(Minimum of 75 Guests)

OMELET AND WAFFLE STATION

Omelets Made to Order with Assorted Toppings
Waffles with Strawberry Sauce, Chocolate Chips, Whipped Topping and Maple Syrup

POACHED SALMON AND SHRIMP DISPLAY

Tomatoes, Onions, Hard Boiled Eggs, Cream Cheese, Capers and Bagels

BACON AND SAUSAGE

CAESAR SALAD, PASTA SALAD, ROASTED RED BLISS POTATOES

Assorted Breakfast Breads, Pastries and Muffins, Warm Assorted Rolls and Butter

Orange, Apple and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Hot Herbal Teas

Plus \$125 Carver Fee, One Carver per 100 Guests.

Please add \$125 Culinary fee for Action Station per 100 Guests.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



FOOD DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Served with Sliced Baguette and Assorted Crackers
Garnished with Fresh Fruit

ELEGANT CRUDITÉS DISPLAY

Crisp Garden Vegetables
with Black Peppercorn Ranch Dressing

GRILLED CRUDITÉS DISPLAY

Marinated Seasonal Vegetables
with Creamy Ranch Dressing

ANTIPASTO DISPLAY

Cured Meats and Artisan Cheeses
Served with Marinated Vegetables, Olives with Toasted Baguettes

BAKED BRIE IN PUFF PASTRY

with Raspberry Filing
Served with Crackers and Pears

FRESH SEASONAL FRUIT

Fresh Seasonal Melons, Pineapple,
Grapes and Berries

WHOLE POACHED SALMON

Classic Garnishes
with Assorted Crackers
(Maximum 30 Guests per Salmon)

HOT CRAB AND ARTICHOKE DIP

Snow Crab Meat, Artichokes and Cream Cheese
Served with French Baguettes

OVEN-BAKED BRUSCHETTA

Pesto Tapenade with
Roasted Roma Tomatoes, Mozzarella and Piquello Peppers

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



PASSED HORS D'OEUVRES LIST

Passing Fee of \$50 for Every 50 Guests

CHILI-RUBBED TENDERLOIN OF BEEF
In Pastry with Whole Grain Mustard Sauce

SCALLOP CEVICHE
In European Cucumber Cups

MINIATURE GRILLED VEGETABLE QUICHES
Grilled Peppers, Onions and Squash with Queso Fresco

SPANISH CHORIZO
In Pastry with Cilantro Pesto

MINI SMOKED CHICKEN QUESADILLAS
With Asadero Cheese and Corn Salsa

SMOKED CHICKEN CROSTINI
With Jalapeño-Tomato Relish

MAPLE GLAZED VENISON LOIN
Served on Israeli Couscous with Mango Salsa

ROSEMARY INFUSED QUAIL BREAST
Served on Toasted Quinoa with Feta Cheese and a Honey-Ancho Glaze

SERRANO HAM WRAPPED MEXICAN WHITE SHRIMP
With Avocado Puree and Smoked Chili Vinaigrette on an Olive Oil Crouton

DUCK CONFIT ROLL
In Roasted Corn Crêpe with Tomato Dust

SMOKED SALMON
With Red Chile Cream Cheese on Green Oil Fried Brioche

SMOKED TROUT AND LUMP CRAB CAKE
Served on Brioche with Grabciche

ROASTED ONION TARTLETTE
With Roasted Tomato-Poblano Salsa

PICADILLO POT STICKERS
With Ancho Cream and Micro Greens

BUTTER BRAISED LOBSTER
Served on Blue Corn Jalapeño Pancake with Tomato Confit and Corn Shoots

All Passed Hors d'oeuvres can be Stationary.
Please See Your Catering Manager for a la carte Pricing.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



ACTION STATIONS

Please Add \$125 Culinary Fee for Action Stations per 100 Guests

PASTA STATION

Spinach Fettuccine, Penne and Cheese-filled Egg Tortellini with Traditional Marinara, Pesto and Wild Mushroom Cream Sauces. Ingredients include:
Diced Chicken, Canadian Bay Shrimp, Sweet Italian Sausage, Diced Ham,
Sliced Olives, Bell Peppers, Mushrooms,
Julienne of Zucchini and Squash, Fresh Basil,
Garlic and Parmesan Cheese

STIR-FRY STATION

Marinated Beef and Chicken Stir Fry
with Snow Peas, Water Chestnuts, Green Onions,
Straw Mushrooms, Bamboo Shoots, Bean Sprouts, Broccoli, Baby Corn,
Bok Choy and Bell Peppers Oyster Sauce, Sweet and Sour Sauce and Ponzu Sauce
with Vegetable Fried Rice and Steamed White Rice

FAJITA STATION

Tequila Lime-Marinated Shrimp, Beef and Chicken Fajitas with
Sautéed Onions and Trilogy of Peppers, Shredded Lettuce, Diced Tomatoes,
Shredded Jack and Cheddar Cheeses,
Sour Cream, Guacamole, Pico de Gallo, Flour and Corn
Tortillas and Spanish Rice

QUESADILLA STATION

Selection of Cheeses, Roasted Poblano Peppers, Mushrooms, Green Onions,
Smoked Chicken, Shrimp and Grilled Flank Steak , Salsa, Sour Cream,
Guacamole and Fresh Corn Tortillas

SUSHI/TEMPURA STATION

Assortment of Maki Rolls Including California, Tuna, Crab, Avocado and Vegetarian,
Vegetable and Shrimp Tempura, Pickled Ginger and Wasabi

Please See Your Catering Manager for a la carte Pricing.

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CARVING STATIONS

\$125 Carver Fee will Apply to each Carving Station in 100 Guest Count Increments

PRIME RIB OF BLACK ANGUS BEEF

Served with Whole Grain Mustard, Chipotle Mayonnaise and Creamy Horseradish Sauce

STEAMSHIP ROUND OF BLACK ANGUS BEEF

Served with Whole Grain Mustard, Chipotle Mayonnaise and Creamy Horseradish Sauce
(Minimum 75 Guests)

WHOLE ROASTED TURKEY

Served with Chipotle Glaze and Cilantro Sauce

TENDERLOIN OF BLACK ANGUS BEEF

Served with Creamy Horseradish Sauce

ACHIOTE RUBBED LOIN OF PORK

Served with Corn and Black Bean Salsa

SMOKED VIRGINIA HAM

Served with Dijon Mustard, Chipotle Mayonnaise and Pineapple Glaze

LOIN OF SWORDFISH

Served with Lemongrass, Ginger and Tortilla Flat Bread

LEG OF LAMB

Served with Fresh Mint and Hatch Chile Jelly, Ancho Lamb Jus and Flat Bread

STEAMSHIP OF PORK

Served with Cider Glaze and Rustic Rolls

CLASSIC SUCKLING PIG

Served with Homemade Pineapple Salsa and Rustic Rolls

Please See Your Catering Manager for a la carte Pricing.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



SPECIAL POPULAR WEDDING ADDITIONS

VIENNESE TABLE

Truffles, Petit Fours, White and Dark Chocolate Dipped Strawberries,
Miniature Éclairs and Napoleons

One Tray for Each Table

\$6 Per Person

THE RAW BAR

Minimum 30 Guests

Peeled Shrimp, Seared Rare Tuna, Crab Legs and Oysters on the Half Shell

Served with Bishop's Cocktail Sauce, Tabasco,

Our Five Signature Salsas and Lemon Wedges

\$23 Per Person

THE BISHOP'S LODGE SHRIMP COCKTAIL

Jumbo Shrimp with Chipotle-Cilantro Glaze

Served with Avocado Cocktail Sauce and Lemon Wedges

\$21 Per Person

SANTA FE SMOKED PLATTER

House Smoked Fresh Shrimp, Halibut, Scallops

Chicken, Sausages and Beef Tenderloin

Served with Assorted Salsas and Rustic Breads

\$26 Per Person

CHEESE COURSE

Three Artisan Cheeses with Sweet and Savory Accompaniments

\$9 Per Person

PLATED FIRST COURSE

Please Select One First Course From the Following:

CRABCAKE WITH SMOKED TROUT AND JUMBO LUMP BLUE CRAB served on Macque Choux

DUCK CONFIT TAQUITOS served with Salsa Morita and Jicama Orange Salad

ASPARAGUS AND ARTICHOKEs with Fresh Sage, Lemon and Pine Nut in a Roasted Tomato Vinaigrette

SLICED TOMATO AND MOZZARELLA SALAD with Fresh Basil

\$12 Per Person

ADD LOBSTER TO ANY ENTRÉE

\$Market Value

ADD TWO SHRIMP TO ANY ENTRÉE

\$7 Per Person

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



THE MESA WEDDING REHEARSAL DINNER

This special and memorable venue with views to Colorado is a classic outdoor New Mexico treat for your family and guests and will create memories that will last forever. Our Executive Chef has created these special selections to capitalize on our Mesa Outdoor Chuck Wagon Grill. Please ask your catering representative for a tour of this unique venue.

\$59 Per Person

PLEASE CHOOSE FIVE OF THE FOLLOWING:

Warm "South West" German Potato Salad with Ancho Chiles, Cilantro and Wild Boar Bacon

Classic Caesar Salad with Red Chile Croutons and Morita Chile Spiked Dressing

Shrimp Pasta Salad with Grain Mustard, Roasted Poblano Peppers and Epazote

Carved Loin of Venison Rubbed with Fresh Garlic and Herbs Served with Harrissa Demi Glaze

Chipotle Marinated Grilled Turkey with Chimichurri Sauce

Slow Roasted Pork "Steamship" Char Grilled Served with Jim Beam BBQ Sauce

House Special Queso Fundido with Three Mexican Cheeses, Roasted Chiles, and Smoked Paprika with Home-Made Tortilla Chips

The Bishops Lodge Smoked Meats and Seafood Platter Served with Rolls, Fresh Tortillas and an Assortment of Dipping Sauces

Bounty of Grilled Seasonal Vegetables with Red Chile Butter, Cilantro Vinaigrette, and Spicy Ranch

Spice Rubbed Bacon Wrapped Tenderloin Steaks Grilled to Order with Red Chile Butter

Grilled Shrimp a la Nopalitos with Myer Lemon-Garlic Marinade

Local Herbed Goat Cheese Stuffed Free-Range Chicken Brushed with Kansas City BBQ Sauce

Line Caught Grilled Swordfish Steaks with Mango BBQ Sauce

Serrano Ham Wrapped Grilled Asparagus with Caviar Sauce (passed Hors d'oeuvres)

Smoked Chicken Pot-Stickers with Pico de Gallo (passed Hors d'oeuvres)

(The Chef will select an appropriate starch, vegetable and dessert to accompany your above choices.)

Included in this special package is a choice of one of the following for the Bride and Groom:

Sunset Horseback Ride

Skeet Shooting

Couples Massage

NOTE: THIS MENU IS AVAILABLE FOR ANY OF OUR OTHER VENUES.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



BEVERAGES, BAR AND WINE

HOSTED AND CASH BAR

Charged on Consumption per Drink

CALL BRAND LIQUORS \$7

DEWAR'S
SMIRNOFF
SEAGRAM'S VO
BEEFEATER

JACK DANIELS
BACARDI SILVER
CUERVO GOLD

PREMIUM BRANDS \$9

CHIVAS REGAL
ABSOLUT
CROWN ROYAL
TANQUERAY
BAILEY'S IRISH CREAM
AMARETTO DI SARONNO

MAKER'S MARK
APPLETON ESTATE
CUERVO 1800
GRAND MARNIER
REMY MARTIN
KAHLUA

DOMESTIC BOTTLED BEER \$4

BUDWEISER
MICHELOB ULTRA
COORS LIGHT

BUD LIGHT
HAACKBECK (BECK'S NA)

IMPORTED BOTTLED BEER/MICRO-BREWS \$5

HEINEKEN
HEINEKEN LIGHT
DOS EQUIS

SANTA FE PALE ALE
CORONA

Please refer to our extensive wine list on page 17 for other selections.

SOFT DRINKS, MINERAL WATER, FRUIT JUICES AND MIXERS \$3.50

SPECIAL CUSTOM BARS

CORDIAL CART

Fine Selections of Single Malt Scotch, Bourbon, Rum, Cognacs, Brandy, Ports and Sherry
\$12 Per Drink

GOURMET COFFEE STATION

Premium Coffee, Assorted Flavored Syrups, Whipped Cream, Cinnamon Sticks and Chocolate Shavings
\$6.50 Per Drink

MARTINI BAR

Assorted Vodkas and Gins,
A Variety of Stuffed Green Olives, White Pearl Onions, Lemon Twists and Dry Vermouth
\$10 Per Drink

TEQUILA AND MARGARITA BAR

Premium Blue Agavé Tequila and Mescal, Top Shelf Orange Liqueurs,
Fresh Juices and Assortment of Fresh Garnishes
\$10 Per Drink

(Please note that due to New Mexico State Law "All You Can Drink" Bar Packages are prohibited as well as Serving Alcohol before 12 Noon on Sundays)
Bartender Fee is \$125.00 per bar. One bartender per 100 guests.

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



WINE LIST

CHAMPAGNE / SPARKLING WINE

| | |
|---|----|
| Gruet, Brut, New Mexico NV | 36 |
| Latitia, Brut. Arroyo Grande Valley, CA nv | 60 |
| Latitia, Brut Rose, Arroyo Grande Valley, CA nv | 66 |
| Moet and Chandon, White Star, Brut, France nv | 75 |
| Duval-Leroy, Brut Rose de Saignee, France nv | 84 |

WHITE

| | |
|--|----|
| Riff, Pinot Grigio, Trentino, Italy '04 | 32 |
| Lake Chalice, Sauvignon Blanc, Marlborough, New Zealand, '06 | 36 |
| Turnbull, Sauvignon Blanc, Oakville, CA '04 | 40 |
| Spring Mountain, Sauvignon Blanc, Napa, CA '04 | 64 |
| DeLille Cellars, Chaleur Estate Blanc, Woodinville, WA '04 | 74 |
| Stimson, Chardonnay, Washington State '04 | 32 |
| Gruet, Chardonnay, New Mexico '05 | 32 |
| Fourteen Hands, Chardonnay, Washington State '04 | 42 |
| Joseph Drouhin, Chardonnay, St. Veran, France '04 | 48 |
| Testarossa, "Castello" Chardonnay, Central Coast, CA '04 | 56 |
| Kistler, Chardonnay, Sonoma Coast, CA '04 | 88 |
| Martin Codax, Albariño, Rías Baixas, Spain '03 | 36 |

PINK

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| Chateau de Pibarnon, Bandol Rose, France '05 | 60 |
| Sauvion Rose d'Anjou, Loire Valley, France '04 | 42 |

RED

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| Belle Vallee, Pinot Noir, Willamette Valley, OR '04 | 46 |
| Testarossa, "Palazzio" Pinot Noir, Central Coast, CA '04 | 70 |
| Fourteen Hands, Cabernet Sauvignon, Washington State '04 | 42 |
| Matanzas Creek, Cabernet Sauvignon, Sonoma County, CA '02 | 58 |
| Stimson, Cabernet Sauvignon, Washington State '03 | 32 |
| Robert Pecota, "Kara's Vineyard" Cabernet Sauvignon, Napa, CA '02 | 86 |
| Stimson, Merlot, Washington State '04 | 32 |
| Avila Winery, Merlot, Santa Barbara County, CA '03 | 36 |
| Fourteen Hands, Merlot, Washington State '04 | 42 |
| Duckhorn, Merlot, Napa, CA '03 | 98 |
| Estancia, "Meritage" Cabernet, Merlot, Cabernet Franc, Paso Robles, CA '02 | 60 |
| Legacy, Cabernet, Merlot, Cabernet Franc, Alexander Valley, CA '02 | 128 |
| E. Guigal, Gigondas, Rhone Valley, FR '01 | 46 |
| Bonny Doon, Le Cigare Volant, Grenache, Syrah, Mourvedre, St. Cruz, CA '02 | 56 |
| Curran Winery, Reeves Ranch, Syrah, Santa Barbara County, CA '03 | 60 |
| Ravenswood "Big River" Zinfandel, Alexander Valley, CA '03 | 58 |
| Bucklin "Old Vine Ranch" Zinfandel, Sonoma, CA '04 | 75 |
| Ben Marco, Malbec, Mendoza, Argentina '04 | 40 |

21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.



THE BISHOP'S LODGE WEDDING POLICIES AND FEES

GUARANTEE

The Catering and Conference Services Department must be notified of the exact number of guests and any special dietary needs of those guests attending a function at least three (3) business days prior to the function. If a guarantee is not given to the Resort by the specified time and date, the original estimated attendance would be considered the final guarantee. Your final menu selections must be made no later than 14 days prior to your arrival.

SERVICE CHARGE

A 21% Service Charge and 6.3125% Tax will be applied to all functions. Rates and Prices are subject to change without notice.

FUNCTION AND SPACE RENTAL

The Resort reserves the right to assign another room for your function in the event the room originally designated for your function shall be unavailable or inappropriate, in the Resort's sole opinion.

WEATHER POLICY

All outdoor events must have a tent rental.

MUSIC POLICY

Music must end by 10:00pm in all venues except the Tesuque Pavilion where music can be played until 11:00pm.

FOOD POLICY

Due to our location in New Mexico, some products are only available in certain seasons. The Bishop's Lodge will make every effort to provide the freshest and highest quality ingredients based on the season.

BANQUET DETAILS:

The hotel will provide the following items:

- Standard Banquet Tables and Chairs
- Basic Table Linens and Napkins
- Appropriate China, Glassware and Silverware
- Table Set-Ups

Specialty linens, chairs, napkins and tables may be rented at an additional charge.

DECORATIONS

Signs and banners are not allowed in the resort's public areas. In regard to the group's meeting space, all signs must be professionally printed and their placement and posting be pre-approved by the 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, and will assist Group with the request in order to avoid damage to rooms, walls, etc. Any damage to Resort as a result of not having prior approval will be billed to Group.

THIRD PARTY

All services from preferred vendors provided through the hotel for the Group are subject to a 20% handling fee.



THE BISHOP'S LODGE WEDDING POLICIES AND FEES

CEREMONY FEES

Gazebo: \$600

Mesa Vista: \$1500

Ceremony Fees include:

Gift and Guest Book Tables

Ceremony Rehearsal

RECEPTION FEES

Tesuque Pavilion: \$2000

West Lawn: \$1000

Mesa Vista: \$1500

Thunderbird: \$1000

Alcove/Fiesta Terrace: \$600

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