



HOTEL SANTA FE
THE HACIENDA & SPA

In the words of our Picuris Partners

na-thaunyo-kiina-wia Ours is Another Way

We do it all – from the basic to the ultimate extreme.

Whether you prefer a plated or buffet style menu your options are limitless with us.

Our catering and culinary teams enjoy the creativity that every opportunity provides.

We will customize your menu to create something perfect for your event type, group size, budget, personal preferences and cultural or dietary needs.



THE WORKS

Hotel Santa Fe Continental Breakfast

Selection of Assorted Chilled Fruit Juices
Seasonal Display of Assorted Melon, Fruit and Berries
Chef's Selection of Assorted Breakfast Pastries and Bagels with Cream Cheese, Butter and Fruit Preserves
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments, Including a Non-Dairy Alternative

Mid-Morning Break

Specialty Blend Coffee, Assorted Teas, Decaffeinated Coffee,
Assorted Soft Drinks and Bottled Waters

Afternoon Break

Lemonade, Iced Tea, Assorted Soft Drinks and
Bottled Waters

Your Choice of one of the following Afternoon Snacks:

Assorted Homemade Cookies
Assorted Homemade Brownies
Assorted Homemade Fruit Granola Bars
Trail Mix and Potato Chips
Mixed Nuts and Pretzels

\$30.00 Per Person

Add on the Deli Lunch Buffet for \$45.00 Per Person

or

North of the Border Buffet for \$55 .00Per Person



BREAKFAST BUFFETS

Continental Breakfast

Selection of Assorted Chilled Fruit Juices
Seasonal Display of Assorted Melon, Fruit and Berries
Chef's Selection of Assorted Breakfast Pastries and Bagels
with Cream Cheese, Butter and Fruit Preserves
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas
with Accompaniments, Including a Non-Dairy Alternative
\$22.00 Per Person

Land of Enchantment Breakfast Buffet

Selection of Assorted Chilled Fruit Juices
Seasonal Display of Assorted Melon, Fruit and Berries
Freshly Baked Cinnamon Twists with Butter
Chilaquiles (Scrambled Eggs with Red Chile, Strips of Corn Tortillas,
Grated Cheese and Sautéed Bell Peppers)
Hatch Green Chile Chicken Sausage and Crispy Apple Smoked Bacon
Assorted Fruit Yogurts
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas
with Accompaniments, Including a Non-Dairy Alternative
\$26.00 Per Person

The Alternative

Selection of Assorted Chilled Fruit Juice
Seasonal Display of Assorted Melon, Fruit and Berries
Assorted Bagels and Gluten-Free Toast with Almond Butter and Fruit Preserves
Steel Cut Oatmeal with Brown Sugar, Raisins, and Pecans
Vegan Hash with Fingerling Potatoes, Sautéed Mushrooms, Bell Peppers and Onions
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas
with Accompaniments, Including a Non-Dairy Alternative.
\$28.00 Per Person

Traditional Breakfast Buffet

Selection of Assorted Chilled Fruit Juices
Seasonal Display of Assorted Melon, Fruit and Berries
Chef's Selection of Assorted Breakfast Pastries and Bagels
with Cream Cheese, Butter and Fruit Preserves
Assorted Dry Cereals and Granola with 2%, Skim Milk, and a Dairy Free Alternative
Scrambled Eggs
Sausage Links and Crispy Apple Smoked Bacon
O'Brien Potatoes with Sautéed Green Peppers
Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas
with Accompaniments, Including a Non-Dairy Alternative
\$30.00 Per Person

Please note that Gluten Free Pastry options are available for an additional \$1.00 Per Person.
Additional non-Dairy options will be an additional \$1.00 Per Person charge.

There will be a \$75.00 Charge for Parties Under 25
A 20% taxable service charge will be added to all catering food and beverage charges



BREAKFAST BUFFET ADD-ONS

Assorted Chilled Fruit Juices
\$26.00 Per Carafe

Freshly Brewed Iced Tea with Lemon
\$38.00 Per Gallon

Assorted Sodas and Bottled Waters
\$3.00 Each

Individual Fruit Yogurts
\$3.50 Per Person

Whole Fresh Fruit
\$3.00 Per Piece

Variety of Cold Cereals and Granola with 2% or Skim Milk
\$4.00 Per Person

Steel Cut Oatmeal with Brown Sugar and Raisins
\$5.00 Per Person

Assorted House Made Muffins and Pastries
\$4.50 Per Person
(Gluten Free Pastry Options \$1.00 Per Person)

Assorted Bagels with Cream Cheese
\$39.00 Per Dozen

Scrambled Eggs with Scallions and Red or Green Chile
\$7.00 Per Person

Breakfast Burritos with Red and Green Chile and
Choice of Apple Smoked Bacon or Chorizo
\$9.00 Per Person

Warm Ham and Cheese Croissants
\$6.00 Per Person

French Toast with Warm Maple Syrup
\$6.00 Per Person

Apple Smoked Bacon
\$5.00 Per Person

Sausage Links
\$5.00 Per person

Honey Cured Ham
\$5.00 Per Person

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BREAKS

The Good Life

Lemonade and Freshly Brewed Iced Tea
Variety of Soft Drinks and Bottled Waters
Soft Baked Pretzels with Mustard and Melted Cheese
Double Fudge Chocolate Brownies
\$15.00 Per Person

Locals Choice

Tri Colored Tortilla Chips with Guacamole and Salsa
Biscochitos and House Made Horchata
Assorted Jarritos Sodas and Topo Chico Sparkling Waters
\$16.00 Per Person

Health Nut

Fruit Kabobs
Hummus with Assorted Vegetables
House Made Raspberry Granola Bars
Assorted Kombuchas
\$17.00 Per Person

Like Mom Made

PB&J Sliders
Chocolate Chip Cookies
Check Mix
Zuni Pinwheels
Assorted Fruit Juices and Soft Drinks
\$17.00 Per Person

Power Through It

Assortment of Granola Bars, Trail Mix and Energy/Protein Bars
Selection of Whole Fruit
Oatmeal Cookies
Energy Drinks and Assorted Protein Shakes
\$18.00 Per Person

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A LA CARTE

Half Day Beverage Service

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas
with Accompaniments, Including a Non-Dairy Alternative
Assorted Soft Drinks and Bottled Waters
\$8.00 Per Person

All Day Beverage Service

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas
with Accompaniments, Including a Non-Dairy Alternative
Assorted Soft Drinks and Bottled Waters
\$14.00 Per Person

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with
Accompaniments, Including a Non-Dairy Alternative
\$42.00 Per Gallon of Each

Assorted Sodas and Bottled Waters \$3.00 Each
Freshly Brewed Iced Tea with Lemon \$42.00 Per Gallon
Chilled Fruit Juices \$26.00 Per Carafe
Assorted Jarritos Sodas \$3.50 Each
Topo Chico Sparkling Waters \$3.50 Each
Regular or Strawberry Lemonade \$38.00 Per Gallon
Individual Assorted Kombucha \$5.00 Each
Assorted Protein Shakes \$5.00 Each
Fruit Infused Waters \$16.00 Per Carafe

Assorted Fruit Yogurts \$3.50 Per Each
Assorted Freshly Baked Cookies \$34.00 Per Dozen
Vegan Lemon Tarts \$34.00 Per Dozen
Freshly Baked Gluten Free Cookies \$37.00 Per Dozen
Double Fudge Chocolate Brownies \$34.00 Per Dozen
House Made Raspberry Granola Bars \$34.00 Per Dozen
Haagen Dazs Ice Cream Bars \$5.00 Each
Vegetable Crudité' Shooters \$5.00 Per Person
Seasonal Fresh Fruit and Berry Display \$6.00 Per Person
Whole Fresh Fruit \$3.00 Each
Chocolate Dipped Strawberries \$24.00 Per Dozen
Assorted Energy Bars, Candy Bars and Granola Bars \$4.00 Each
Spicy Guacamole, Salsa and Tri-Colored Tortilla Chips \$10.00 Per Person

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LUNCH BUFFETS

Soup and Build Your Own Salad Buffet

Chef's Seasonal Soup
Seasonal Mixed Greens, Iceberg Lettuce, and Spinach
Dressings:
Chipotle Caesar Dressing
Lemon Thyme Vinaigrette
Olive Oil and Balsamic
Proteins:
Grilled Achiote Chicken or Salmon
(Include both for an additional \$2.00 Per Person)
Assorted Grilled Vegetables
Toppings:
Feta, Blue Cheese, Shredded Cheddar
Cherry Tomatoes, Cucumbers, Kalamata Olives, Kidney Beans
Red Chile Croutons and Parmesan Crisps
Freshly Brewed Iced Tea with Lemon
\$27.00 Per Person

New Mexican Deli Buffet

Southwestern Style Coleslaw with Julienne Jicama, Carrots,
Radishes and Fresh Limes
Fresh Fruit Salad with Citrus Ancho Chile Dressing
Sliced Black Forest Ham, Achiote Rubbed Roast Beef, Lime-Cilantro
Marinated Chicken Breast and
Grilled Seasonal Vegetables
Assorted Sliced Cheeses to Include Pepperjack, Swiss and Cheddar
Sandwich Accompaniments to Include Lettuce, Sliced Tomato,
Red Onion, Mustard and Mayonnaise and
Barrio Brinery Pickle Spears
Assorted Sliced Sage Bakehouse Breads
Double Fudge Chocolate Cake
Freshly Brewed Iced Tea with Lemon
\$29.00 Per Person

North of the Border Buffet

Chimayo Chile Chicken Tortilla Soup with Red Chile Tortilla Strips
Southwestern Caesar Salad with Red Chile Croutons, Fresh Roma Tomato
and Chipotle Caesar Dressing
Beef, Chicken and Vegetarian Fajitas with Warm Flour and Corn Tortillas
Roasted Corn with Tomato and Jalapenos
House Made Salsa, Shredded Cheddar Jack Cheese,
Sour Cream and Spicy Guacamole
Spanish Style Arroz with Sautéed Carrots, Onions and Celery
Tres Leches Cake
Freshly Brewed Iced Tea with Lemon
\$33.00 Per Person

Southwestern BBQ Buffet

Seasonal Field Greens with Parmesan Crisps,
Roasted Red Pepper and Assorted Dressings
Choose Two of the Following:
Slow Roasted Chipotle Rubbed Beef Brisket
Cedar Planked Salmon with Sundried Cranberry Pico de Gallo
Hickory House Smoked Chicken
Chimayo Chile Baked Beans
Southwestern Style Slaw with Jicama, Sundried Apricots
and Fresh Cilantro
Green Chile Corn Bread with Honey Butter
Maple Bread Pudding with Vanilla Crème Anglaise
Freshly Brewed Iced Tea with Lemon
\$35.00 Per Person



ON THE RUN

**All Box Lunches Include Sandwich, a Choice of One side,
Chips, Whole Fruit, Cookie and Bottled Water**

Smoked Turkey and Pepper Jack Cheese on Multigrain Bread

Rare Roast Beef and Swiss Cheese on Sourdough Bread

Achiote Grilled Chicken with Pepper Jack Cheese and New Mexico Green Chile in a Tortilla Wrap

Seared Ahi Tuna with Avocado, Radicchio, Nori, Wonton Crisp, Carrots and Ponzu Glaze in a Chipotle Tortilla Wrap

Seasonal Grilled and Marinated Vegetables with Goat Cheese on Herbed Focaccia

Choose One Side for All Lunches:

Penne Pasta, Roasted Pepper and Asparagus Salad with Basil Pesto

Or

Tri-color Quinoa, Cranberries and Arugula Salad

\$25.00 Per Person



STATIONARY DISPLAYS

Salsa and Guacamole

Traditional Spicy Guacamole, White Bean Guacamole, Salsa Ranchero, Tomatillo Salsa,
Fire Roasted Chipotle Salsa and Fresh Pico de Gallo Served with Red Chile Seasoned Tortilla Crisps
\$14.00 Per Person

Crudité

Assorted Fire Roasted Vegetables Including Portobello Mushrooms, Asparagus Spears,
Red Bell Peppers, Zucchini, Yellow Squash, Marinated Artichoke Hearts, Baby Carrots,
Julienne Jicama Served with Hummus and Pita Chips
\$15.00 Per Person

Imported and Domestic Cheese Board

Assortment of Artisanal Cheeses with Crackers and Fresh Fruit Garnishes
\$16.00 Per Person

Charcuterie

Smoked and Cured Meats, Marinated Olives, Asparagus, Hearts of Palm,
Fried Artichoke Hearts and Roasted Pepper Baguettes
\$16.00 Per Person



ACTION STATIONS

Achiote Rubbed Roasted Beef Tenderloin

Served with Creamy Horseradish and Sliced Silver Dollar Rolls
\$18.00 Per Person

Maple-Pineapple Glazed Ham

Served with Whole Grain Mustard and Sliced Silver Dollar Rolls
\$14.00 Per Person

Red Chile and Honey Pork Loin

Served with Cranberry Aioli, Traditional Gravy, Petite Croissants
and Garden Vegetable Stuffing
\$13.00 Per Person

Sage Rubbed Roasted Turkey Breast

Served with Green Chile Cornbread and Pan Gravy
\$13.00 Per Person

Pasta Station

Choice of Pasta with Roasted Garlic, Italian Sausage, Broccoli, Julienne Carrots,
Mushrooms, Basil-Pesto Cream, Marinara and Grated Parmesan
\$12.00 Per Person

Taco and Fajita Station

Made to Order Beef, Chicken and Vegetarian
Served with Flour and Corn Tortillas, Shredded Cheddar, Sour Cream,
Guacamole, Pica De Gallo and Black Beans
\$12.00 Per Person

\$100.00 Culinary Fee Per Station

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HORS D' OEUVRES

Served Passed or Stationary

- Pressed Cantaloupe Spheres Wrapped in Prosciutto \$4.00 GF
- Salmon Gravlax Lollipop with Garlic Herb Goat Cheese \$4.00
- Chive Pancake with Crème Fraiche and Red Onion Confit \$4.00
- Assorted Gazpacho Shooters \$4.00 V, GF
- Grilled Zucchini, Roasted Tomato and Mushroom Bouche \$4.00
- Miniature Caprese Skewers with Balsamic Drizzle \$4.00 GF
- Roasted Wild Mushroom and Cheese Empanadas \$4.00
- Wild Mushroom Red Pepper Sesame Spring Rolls with Sweet Chili Dip \$4.00 V
- Ratatouille and Chevre Tartlet \$4.00
- Asparagus Goat Cheese Flautas \$4.00
- Cucumber Cups with Roasted Red Pepper Hummus \$4.00 V
- Sweet Potato Bites with White Bean Cranberry Guacamole \$4.00 V
- Green Chile Meatballs with Potato Cheddar Cream Sauce \$4.00
- Grilled Beef Satay with Spicy Peanut Sauce \$5.00
- Grilled Baby Lamb Chops with Mustard Chipotle Glaze \$5.00 GF
- Slow Cooked Duck Breast Served on Herbed Baguette and Cranberry Pico de Gallo \$5.00
- Seared Chicken Skewers with Ancho Chile Dipping Sauce \$5.00 GF
- Miniature Crab Cakes with Cilantro Mango Chutney \$5.00
- Peruvian Market Ceviche on Red Corn Tostada and Jalapeno Crema \$5.00 GF
- Grilled Chipotle Shrimp with Fresh Guacamole on Blue Corn Tortilla Chip \$5.00 GF
- Profiteroles with Sliced Beef Tenderloin Topped with Horseradish Crème \$5.00

V = Vegan

GF = Gluten Free



DINNER BUFFETS

Amaya Buffet

Spinach Salad with Crispy Fried Artichoke Hearts and Bacon Vinaigrette Penne Pasta with Greek Olives, Roma Tomatoes, Grilled Asparagus and Fresh Mozzarella Cheese

Choose Two of the Following:

Slow Roasted Chimayo Chile Rubbed Chicken with Toasted Pinon and Cilantro Orzo
Seared Salmon with Saffron Polenta and Dill Butter Sauce
London Broil with Roasted Garlic Mashed Potatoes and Port Wine Sauce

Sautéed Seasonal Vegetables

Flourless Chocolate Cake

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments, Including a Non-Dairy Alternative

\$38.00 Per Person

Viva Mexico

Chimayo Red Chile and Chicken Tortilla Soup
Spring Mix with Grilled Sweet Potato, Roasted Peppers, Jicama and Achioté Caesar Dressing

Salad with Roasted Corn, Jalapenos and Cilantro-Lime Vinaigrette
Marinated Beef, Chicken and Vegetarian Fajitas with Warm Tortillas, Pico de Gallo, Shredded Cheese, Sour Cream and Guacamole

Pork Carnitas with Lemon Wedges

Red Chile Pork and Vegetarian Tamales

Slow Simmered Ranchero Beans

Traditional Caramel Flan and Biscochito Cookies

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments, Including a Non-Dairy Alternative

\$42.00 Per Person

Native American Harvest Buffet

Three Sisters Salad with Squash, Native Beans and Roasted Sweet Corn
Spring Mix Salad with Grilled Asparagus, Roasted Sweet Peppers, Crispy Garbanzos and Thyme Vinaigrette

Choose Two of the Following:

Buffalo Pot Roast with Carrots and Sweet Onion

Sage Roasted Game Hen with Forest Mushroom Quinoa

Achiote Rubbed Pork Roast with Wild Rice Pilaf

Cornmeal Crusted Trout with Pinon-Lemon Butter

Green Chile Potato Gratin

Corn Muffins with Whipped Honey Butter

Warm Bread Pudding with Vanilla Cream Anglaise

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments, Including a Non-Dairy Alternative

\$44.00 Per Person

Tri-Cultural Dinner Buffet

Native American Station

Indian Triad of Corn, Green Chile and Summer Squash

Seasonal Greens with Pinon Sage Vinaigrette and Chile Dusted Croutons

Indian Flat Bread with Caramelized Onions and Toasted Pine Nuts

Feast Day Pork Roast with Chipotle Chile Barbeque Sauce

Jalapeno Corn Muffins

New Mexican Station

Cascade of Blue, Yellow and Red Corn Tortillas with Guacamole

Pico de Gallo and Red Chile Con Queso

Blue Corn Chicken Enchiladas

Carne Asada with Cilantro Rice

Spicy Chicken and Cheese Tamales with Mole Ancho

Spanish Station

Cucumber Tomato Red Pepper Salad with Sherry Wine Vinaigrette

Marinated Sardines with Roasted Garlic, Artichoke Hearts and Chorizo

Great Waves Seafood Paella

Grilled Breast of Quail with Barley Wild Rice Dry Fruit Salad

Dessert Station

Flan, Mexican Chocolate Cake, Biscochito Cookies, Polvorones

Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments, Including a Non-Dairy Alternative

\$55.00 Per Person

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PLATED OPTIONS

All Plated Meals Served with Rolls and Butter Pearls, Specialty Blend Coffee, Decaffeinated Coffee and Assorted Hot Teas with Accompaniments, Including a Non-Dairy Alternative

Opening Act

Chef's Seasonal Soup

Mixed Green Salad with Julienne Jicama, Roma Tomatoes, Carrots and Lemon Thyme Vinaigrette

Caprese Salad with Heirloom Tomatoes and Balsamic Glaze (Seasonal)

Trio of Roasted, Pickled and Pureed Beets with Frisee, Pistachio Crusted Goat Cheese and Raspberry Lemon Vinaigrette

Wedge Salad with Pancetta, Maytag Blue Cheese Crumbles, Red Onion, Toasted Hazelnuts and Blue Cheese Dressing

Main Event

Stuffed Poblano Chile with Almond Chile Negro Mole \$42.00

Stacked Vegetarian Napoleon with Roasted Red Pepper Coulis \$42.00

Pan Seared Airline Chicken with Lemon Dill Beurre Blanc \$48.00

Citrus Coffee Charred Flat Iron Steak with Bordelaise \$54.00

Slow Seared Scottish Salmon with Tomato Bouillabaisse \$56.00

Pan Seared Sea Bass with Apple Sweet Corn Reduction \$62.00

Roasted Filet Mignon with Porcini Red Wine Demi \$70.00

Dijon, Chipotle and Mint Glazed Colorado Rack of Lamb with Shallot Red Wine Veal Reduction \$72.00

Supporting Roles (Choose Two)

Green Chile Potato Gratin

Vanilla Sweet Potato Puree

Herb Roasted Fingerling Potatoes

Wild Mushroom Risotto

Pepper Jack Polenta Cakes

Tri-Colored Quinoa with Cranberries and Kale

Charred Broccolini and Roasted Carrots

Grilled Asparagus

Creamed Spinach

Garlic Haricot Vert

Sautéed Root Vegetables

Stuffed Red Pepper with Roasted Corn, Garlic and Calabacitas

Finale

Trio of Crème Brulee, Pot de Crème and Almond Financier

Chocolate Mousse Tower with Chambord Sauce

Flourless Chocolate Cake

Brûléed Lemon Tart

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BEVERAGE SERVICE

Hosted and Cash Bar

Premium Mixed Drinks \$9.00

Absolute, Bacardi Silver, Cuervo Gold, Crown Royal
J&B Scotch, Jack Daniels, Seagram's VO, Tanqueray

House Wines \$7.00

Imported/Micro Beers \$5.00

Corona, Negra Modelo, Heineken
Dos Equis, Local Micro Brews

Domestic Beer \$4.00

Coors, Coors Light
Bud Light, Budweiser

Non-Alcoholic Beers \$4.00

Buckler

Assorted Soft Drinks \$3.00

Sparkling and Still Waters \$3.00

Bar Fees

Minimum of 25 Guests

Bartender Fee \$75.00 for Each Bar
(One Bar Per 75 Guests)

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THINGS IMPORTANT TO KNOW

General Catering Information

A 20% Service Charge Will Be Added to All Catering Food and Beverage Charges
All Prices Include Standard China, Glass, Silverware, Chairs, Tables, White Linens and Amaya Centerpieces
Specialty Linens, Chairs and Centerpieces are Available at Additional Charge

Off Premises Catering:

Off Premise Catering Events Are Subject to an Additional \$5.00 Per Person Catering Fee
Off Premise Catering Events More Than 20 Miles from Hotel Santa Fe Will Be Subject to Additional Fees
Truck Rentals
Small Truck or Van \$150.00
Large Truck 16' or Larger \$200.00
Off Premise Special Dispenser Liquor Permits
State Law Requires All Off-Premise Events to Obtain a Temporary Special Dispenser Liquor License at \$125.00

State Liquor Regulations:

The New Mexico State Alcohol and Gaming Commission Regulates the Sale and Service of All Alcoholic Beverages and Hotel Santa Fe is Responsible for the Administration of All State Alcohol Regulations. Hotel Santa Fe Reserves the Right to Refuse Alcohol Service to Any Group or Individual. Additionally, All Alcohol Served by Hotel Employees Must be Purchased Through and Delivered by a Licensed Distributor. Hotel Santa Fe Reserves the Right to Refuse Delivery and Service of Any Alcohol That Does Not Adhere to This Policy.

Tax Exemption:

The State of New Mexico requires a New Mexico NTTC Form For All Groups Who Qualify As Tax Exempt.

Below are the steps to execute an NTTC in the New Mexico TAP system:

You will need to have login credentials issued from the NM taxation and Revenue department, it is the same site used for paying gross receipts and any New Mexico tax related items.

<https://tap.state.nm.us/Tap//>

From Company's NM Tap web page:

- Select company's **CRS Account**
- Select **View NTTC** Options
- Select tab for **Buyers Certificates**
- Select button labeled **Execute NTTC**
- Go down to **Buyers Certificate type** and select type (ex. Type 2)
- Go to **Executed To:** Enter Hotel Santa Fe CRS # **02-134175-003**
- Select **Next**
- Select **Execute** Certificate

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