



PRIVATE DINING AT THE OLD HOUSE

WHEN YOU DINE AT THE OLD HOUSE, THE AAA FOUR DIAMOND RESTAURANT THAT ZAGAT HONORED AS NEW MEXICO'S BEST, YOU KNOW IT'S GOING TO BE A SPECIAL EXPERIENCE. ENJOY CONTEMPORARY GLOBAL CUISINE FEATURING THE FRESHEST SEASONAL AND REGIONAL INGREDIENTS, WITH SOUTHWESTERN INFLUENCES ENHANCED BY FRENCH TECHNIQUE AND SIGNATURE SAUCES. WITH AN OUTSTANDING MENU AND AN IMPECCABLE WINE SELECTION THAT EARNED WINE SPECTATOR'S AWARD OF EXCELLENCE, YOU'LL DISCOVER WHY THE OLD HOUSE MAKES A MEAL AN OCCASION. PRIVATE DINING ROOMS ARE OFFERED FOR ANY EVENT. CALL TO INQUIRE ON AVAILABILITY.



CAPACITIES

WINE ROOM	16
TAVERN ROOM	50
MAIN DINING ROOM	100
THE OLD HOUSE (ALL ROOMS)	160

FOOD SERVICE MINIMUMS*

WINE ROOM	\$ 600
TAVERN ROOM	\$ 1200
MAIN DINING ROOM	\$5000
THE OLD HOUSE (ALL ROOMS)	\$8000

*DOES NOT INCLUDE 20% SERVICE CHARGE OR APPLICABLE SALES TAX.



WHETHER YOU'RE PLANNING A SOCIAL EVENT LIKE A FAMILY OR CLASS REUNION, AN AWARDS BANQUET, OR A CLUB'S ANNUAL MEETING, YOU CAN BE SURE THAT THE OLD HOUSE HAS A ROOM TO MATCH YOUR NEEDS. WHETHER IT'S A SIMPLE COCKTAIL RECEPTION OR A SIT-DOWN DINNER FOR ONE HUNDRED, WE HAVE LARGE AND SMALL FACILITIES THAT YOU'LL JUST LOVE.



THE OLD HOUSE
 309 WEST SAN FRANCISCO STREET
 SANTA FE, NEW MEXICO 87501
 TEL. 505.995.4530 FAX 505.995.4555

ALL PRICES SUBJECT TO A 20% SERVICE CHARGE & APPLICABLE SALES TAX.



Menu One

First Course

Caesar Salad

Romaine Heart • Garlic Croutons • White Anchovy

Second Course

Salmon

Braised Leeks • Crispy Potato • Red Wine Reduction

or

Beef Tenderloin

Farmer's Market Vegetable • Crushed Truffle Potatoes • Bordelaise Sauce

Third Course

Dessert

Chef's Choice

Sixty Dollars per Person

Menu Two

First Course

Lump Crab

Cucumber • Red Pepper Coulis

Second Course

Pork T-Bone

Roasted Corn • Bok Choy • Crispy Bacon

or

Halibut

Roasted Tomato • Bean Medley • Vin Blanc Sauce

Third Course

Dessert

Chef's Choice

Sixty-Five Dollars per Person

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Menu Three

First Course

Asparagus & Frisée

Black Truffle Vinaigrette • Brioche Crouton

Second Course

Risotto

Parmesan Cheese • Rock Shrimp Sauté

Third Course

Beef Tenderloin

Farmer's Market Vegetable • Crushed Truffle Potatoes • Bordelaise Sauce

or

Chicken

Wild Mushroom & Vegetable Sauté • Fingerling Potatoes • Chicken Jus

Fourth Course

Dessert

Chef's Choice

Seventy-Five Dollars per Person



Audio & Visual Equipment

Audio / Visual equipment is available through Alliance Audio Visual. While virtually any package needs can be accommodated, our most popular packages are listed below. Prices do not include a 20% service charge.

LCD PROJECTOR PACKAGE **\$ 495**

INCLUDES 2300 LUMEN LCD VIDEO/COMPUTER PROJECTOR, SKIRTED CART, UP TO 8' SKIRTED SCREEN, EXTENSION CORD & POWER STRIP

PROJECTION SCREEN SUPPORT PACKAGE **\$ 100**

INCLUDES SKIRTED CART, UP TO 8' SKIRTED SCREEN, EXTENSION CORD & POWER STRIP

WIRELESS MICROPHONE PACKAGE **\$ 150**

INCLUDES WIRELESS LAVALIERE OR HAND HELD MICROPHONE, 4 CHANNEL MIXER & IN HOUSE SOUND PATCH

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WINE LIST

SPARKLING, ROSE & WHITE

GRUET, BLANC DE NOIRS, NEW MEXICO, NV	42
LEMONY ACIDIC ON THE PALATE WITH A LINGERING CREAMY FINISH	
CHARLES BOVE, BRUT, SPARKLING CHENIN BLANC, LOIRE, NV	42
REFRESHING FRUIT BOUQUET WITH SLIGHTLY SWEET FINISH	
MARQUIS DE CACERES, ROSE, RIOJA 2007	31
DRY FRUIT & PEPPER ON THE NOSE WITH A BERRY & VANILLA FINISH	
RUDOLF MÜLLER, SHINE, RIESLING, MOSEL 2007	38
CRISP & SPICY AROMA WITH ELEMENTS OF PEACH & RIPE PEAR	
PRICIPESSA GAVIA, GAVI, PIEDMONT 2007	34
DRY WITH CRISP WITH DELICATE ACIDITY & GENTLE FINISH	
NOBILO, PINOT GRIS, NEW ZEALAND 2007	36
PINEAPPLE & A HINT OF FLINT ON THE NOSE WITH APPLE & MELON ON THE PALATE	
OBERON, SAUVIGNON BLANC, NAPA VALLEY 2007	36
LIVELY LEMON & CITRUS NOTES WITH RACY ACIDITY	
PONZI, PINOT BLANC, WILLAMETTE VALLEY 2008	38
VIBRANT MELON & HONEYSUCKLE WITH CREAMY FINISH	
FOUR VINES, NAKED, CHARDONNAY, SANTA BARBARA 2007	34
CRISP & UNOAKED WITH ELEMENTS OF WHITE PEACH & PEAR	
RODNEY STRONG, CHALK HILL, CHARDONNAY, SONOMA 2007	38
TOASTED OAK & VANILLA WITH BUTTERY FINISH	

RED

FORIS VINEYARDS, PINOT NOIR, ROGUE VALLEY 2007	40
WELL STRUCTURED WITH RIPE FRUIT & SILKY FINISH	
LA CREMA, PINOT NOIR, MONTEREY 2007	42
WILD STRAWBERRY & TEA LEAVES WITH EARTH & MINERAL TONES	
M. CHAPOUTIER, BELLERUCHE, COTE DU RHÔNE 2007	34
CHERRY NOSE WITH RICH FRUITS & ELEMENTS OF ANISE & PEPPER	
DESERT WIND, MERLOT, COLUMBIA VALLEY 2006	40
LUSH WITH RED STONE FRUIT WITH AN EARTHY FINISH	
MICHAEL DAVID, PETITE PETIT, LODI 2006	38
FRUIT FORWARD WITH CHERRY & PLUM WITH WELL BALANCED TANNINS	
DOÑA PAULA, MALBEC, MENDOZA 2008	36
RICH WITH CURRANT, COCOA & COFFEE WITH EXCELLENT STRUCTURE	
SILVER PALM, CABERNET SAUVIGNON, NORTH COAST 2006	38
BLACK BERRY & CHERRY ELEMENTS WITH RICH LINGERING FINISH	
LOS VASCOS, RESERVE, CABERNET SAUVIGNON, COLCHAGUA 2006	46
PLEASANTLY SPICY WITH RICH ELEMENTS OF BLACK CURRANT & CHERRIES	

THIS IS SAMPLING OF OUR WINE SELECTION. OUR FULL IS AVAILABLE & REPEATEDLY HONORED BY WINE SPECTATOR. PLEASE NOTE THAT VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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