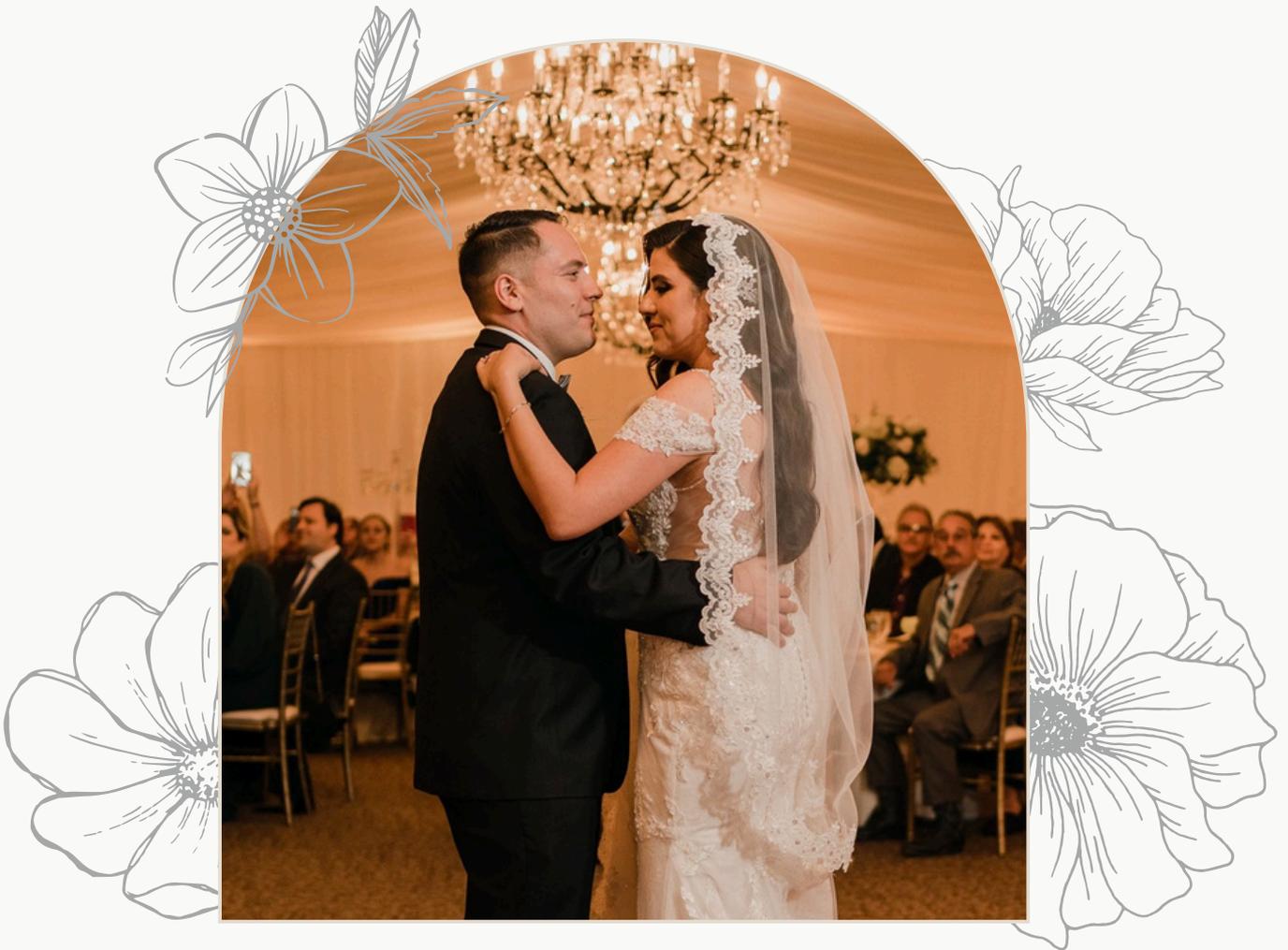




Banquets & Catering



LA POSADA HOTEL
1000 Zaragoza St, Laredo, TX 78040
(956) 722-1701

*All Prices Are Subject to a 24% Service Charge
and 8.25% Sales Tax*

OUR STORY



The charming and luxurious boutique hotel, built around four historic buildings, offers a blend of history and elegance. The old Casa Consistorial, once a municipal building and jail, later became Laredo High School until it was replaced in 1916. The former school now serves as the hotel's main entrance, featuring the lobby, Zaragoza Grill, meeting rooms, Philip V Ballroom, and The Tesoro Club.

Our ballrooms occupy a former 19th-century convent, and the Capitol of the Republic of the Rio Grande, dating to the 1830s, now houses a museum on the hotel grounds. The renowned Tack Room Steak House is in the elegant Bruni Home from the 1800s.

The property includes a museum, 15,000 square feet of meeting space, two restaurants with bars, two swimming pools (one heated and one with a swim-up bar), covered parking, and tropical courtyards for relaxation.

The hotel's symbol, a Spanish doubloon featuring King Philip V, represents security, trust, beauty, and value—ideals reflected in the inlaid coin image on the Italian marble floor of the lobby.

Catering Manager Yvonne Garza
ygarza@laposadahotel.com



PLATED BREAKFAST SERVICE

*Includes Fresh Brewed Regular or Decaf Coffee
and Iced Water*

All American

12.95

Scrambled Eggs, Breakfast Potatoes, Choice of
Two Strips of Ham, Bacon, or Sausage with Toast
and Fruit Preservatives

Chilaquiles

14.95

Tortilla Strips, Queso Fresco, Choice of Red or
Green Salsa, Scrambled Eggs, Breakfast Potatoes,
and Refried Beans

Add Chicken +4.50 Add Fajita +7.50

Deluxe Breakfast

16.95

Two Pancakes, Hash Browns, Scrambled Eggs,
Choice of Two Strips of Bacon, Ham or Sausage

*Soft Drinks, Juice, or Iced Tea are Available at
an Additional Cost*

BREAKFAST BUFFET

The Breakfast Buffet includes Orange Juice, Regular and Decaf Coffee, and Iced Water.

1 Hour of Service | Minimum of 20 Guests | A one-time fee of \$125 will apply to buffet guarantees under the 20-guest minimum.

Soft Drinks, Juice, or Iced Tea are Available at an Additional Cost

Healthy Fruit Breakfast

19.95

Basket of Whole Fresh Fruit
(grapefruit, bananas, red and green apples, oranges)
Assorted Cereal and Granola Bars
Individual Fruit Yogurts
Assorted Muffins

La Posada Continental

19.95

Bakery Basket of Danish Pastries, Croissants, Muffins and Toast
Fruit Preserves, Marmalade and Butter
Sliced, Fresh Seasonal Fruit
Assorted Mexican Bread

The Border Tacos

21.95

Choice of three tacos
Egg & Bacon, Egg & Chorizo, Egg & Potato, Bean & Cheese, Papa & Chorizo, Machacado
Assorted Salsas, Pico de Gallo, Shredded Cheese
Choice of Corn or Flour Tortillas

All American Breakfast

21.95

Sliced Fresh Seasonal Fruit
Farm Fresh Scrambled Eggs
Choice of Crisp Bacon, Country Sausage Links or Ham
Golden Hash Browns, Toast, Fruit Preserves, Marmalade and Butter

Old Laredo

26.95

Sliced Seasonal Fresh Fruit
Scrambled Eggs with Chorizo
Choice of Chilaquiles or Migas (Red or Green Salsa)
Choice of Crisp Bacon, Sausage Links or Ham
Breakfast Skillet, Refried Beans, Assorted Salsa, Pico de Gallo
Warm Corn & Flour Tortillas

Enhancements

Waffle Station

Assorted Fruit Toppings, Mixed Berry Compote, Whipped Cream and Maple Syrup

12

75 Chef Attendant Fee

Omelet Station

Assorted Vegetables, Peppers, Shredded Cheese, Ham, Bacon & Sausage

20

75 Chef Attendant Fee

The Brunch Buffet includes Orange Juice,
Regular and Decaf Coffee, and Iced Water
1 Hour of Service | Minimum of 50 Guests

*Wine, Champagne, Soft Drinks and Tea are
Available at an Additional Cost*

Southern Elegance

35.95

Sliced Seasonal Fruit
Arugula Strawberry Salad with Almond
Granola and Vanilla Yogurt
Scrambled Eggs
Chicken and Spinach Mushroom Crepes
Honey Glazed Sliced Ham
Broccoli and Cheese Frittata
Assorted Breakfast Pastries
Butter, Marmalade, Biscuits
Assorted Desserts

Champagne Brunch

49.95

Sliced Seasonal Fruit
Spring Mix Salad with Orange Supremes,
Cirtus Dressing Pepitas and Manchego
cheese
Eggs Benny
Belgium Waffles
Fried Chicken Breast with Gravy
Atlantic Salmon with Lemon Beurre Blanc
Biscuits & Toast with Condiments
Assorted Desserts
Skillet Potatoes



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Break Menus are Designed to Keep Your Meeting
Going All Day Long
1 Hour of Service Minimum of 12 Guests

*Wine, Champagne, Soft Drinks and Tea are
Available at an Additional Cost*

Snack Time

14.95

Assorted Cookies, Pretzels, Freshly Popped
Popcorn and Assorted Fruit

Healthy Power Break

14.95

Sliced Fruit, Granola Bars, Fruit Yogurts and
Peanuts

Trail Mix Bar

14.95

Freshly Popped Popcorn, Caramel Popcorn,
Chex Mix, Pretzels, Roasted Peanuts,
Cashews, Almonds, M&M's, Reese's Pieces,
Dried Raisins, Banana Chips, Apricots

Beverage Package

Half a Day 16.95

Full Day 29.95

Sodas, Bottled Water, Regular and Decaf
Coffee, Iced Tea





CHILLED LUNCHEONS

Served with Baked Cookie, Potato Chips, Iced Tea & Iced Water

35

Spinach Tortilla Wrap

Chicken or Skirt Steak Caesar or Grilled Vegetables with
Cilantro Presto Cream Cheese

Croissant Sandwich

Choice of Turkey BLT, Roast Beef, Ham, Chicken Salad or
Tuna Salad, Swiss or American Cheese, Lettuce, Tomato,
Pickle, Mayonnaise and Dijon Mustard

Club Sandwich

choice of Turkey, Ham, Swiss or American Cheese, Bacon,
Lettuce Tomato, Pickle, Chipotle Mayonnaise and Dijon
Mustard, White or Wheat Bread

Mediterranean Greek Salad

Spring Mix - Spinach, Tomatoes, Kalamata Olives, Red
Onions, Feta Cheese, Lemon Oregano Vinaigrette, Grilled
Pita Bread

Grilled Skirt Steak or Grilled Chicken Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan, Creamy
Caesar Dressing

Add a Cup of Soup

7

Poblano, Chicken Tortilla or Potato Chowder

CHILLED LUNCHEONS



LUNCH THEMED BUFFETS

Themed Buffets include Fresh Brewed Coffees and Herbal Teas
1 Hour of Service | Minimum of 20 Guests | A one-time fee of \$125
will apply to buffet guarantees under the 20-guest minimum.

Soft Drinks, Wine, or Iced Tea are Available at an Additional Cost



The Burger Factory

48

Starters

Mac and Cheese Salad Deli Potato Salad
Creamy Coleslaw

Entrées

Char-Grilled Burgers Grilled Turkey Burgers
Black Bean Burgers Assorted Hamburger Buns

Toppings

Lettuce, Tomato, Mayonnaise, Onion, Jalapeños,
BBQ Sauce, Bacon, Guacamole, Pico de Gallo,
Spicy Mustard, Ketchup, Fried Onions,
Horseradish, Pickles, Grilled Peppers and
Onions

Accompaniments

Homemade Kettle Chips Seasonal Fresh Fruits
and Berries

Dessert

Lemon Bars, Double Chocolate Brownies and
Blondies

Blackhawk Deli

50

Starters

Soup de jour Mac and Cheese Salad Fruit Salad
House Salad with Ranch and Vinaigrette
Dressing Tuna Salad

Entrées

Shaved Prime Rib Sliced Roasted Turkey Breast
Sliced Pork and Grilled Chicken Breast Strips

Accompaniments

Sliced Provolone, Sharp Cheddar, Swiss Cheese
Sliced Tomatoes, Red Onion, Avocado Spread,
Spicy Mustard, Pepperoncini, Mayonnaise,
Kalamata Olives, Lettuce, Pickle Kaiser Rolls,
Onion Rolls, Pretzel Rolls, Sourdough, and Wheat
Breads Homemade Kettle Chips

Dessert

Chef's Choice of Assorted Cake Squares

Little Italy

50

Starters

Tuscan Minestrone Soup Pasta Salad with
Roasted Vegetables and Basil Aioli Chopped
Italian Salad tossed with Sweet Peppers Red
Onions Tomatoes Artichokes Pepperoni
Kalamata Olives and Provolone Cheese with
Balsamic Vinaigrette Caprese Salad with Vine
Ripe Tomatoes and Fresh Mozzarella Cheese

Entrées

Chicken Vesuvio Grilled Italian Sausage with
Roasted Peppers and Onions Baked Eggplant
Parmesan over Spaghetti Pasta and Marinara
Sauce

Accompaniments

Vesuvio Potatoes Roasted Seasonal
Vegetables tossed with Pesto Garlic Sauce
Bread Sticks

Dessert

Mini Cannoli

South of the Border

50

Starters

Chicken Tortilla Soup Tortilla Chips served with
Fresh Salsa Pico de Gallo and Guacamole

Entrées

Lime Grilled Breast of Chicken with Tequila
Tomato Relish, Across the Border Famosa Fajita
Steak or Chicken Sautéed with Peppers and
onions Pork Tamales

Accompaniments

Grilled Calabacitas with Roasted Corn Mexican
White Rice Refried Beans Soft Flour Corn
Tortillas Lettuce, Tomatoes, Cheese, Onions,
Jalapeños and Sour Cream

Dessert

Cinnamon Churros with Chocolate Sauces
Caramel Flan





PLATED LUNCH

Plated lunch service includes a choice of salad, entrée, and dessert
1 Hour of Service

Salads

Select One

Tesoro Salad

Mixed greens, hearts of palm, cubed pepper jack cheese, baby corn, artichokes with Tesoro dressing

Caesar Salad

Hearts of romaine lettuce, aged parmesan cheese, housemade Caesar dressing, sourdough croutons

Southwest Salad

Salad greens blend, roasted red pepper, grilled corn, black bean pico de gallo, tortilla chips with jalapeño dressing

House Salad

Spring mix greens, cherry tomatoes, sliced cucumbers, shredded cheddar cheese, choice of dressing

Desserts

Select One

New York Cheesecake

with berry coulis

Southern Bread Pudding

with caramel and rum sauce

Traditional Key Lime Pie

with condensed milk glaze

Tripe Chocolate Mud Cake

with anglaise sauce and strawberries

Entrées

Select One

Chicken Poblano 38.95

Boneless breast of chicken served with a creamy poblano sauce, garlic roasted red potatoes, har coverts (substitute Chipotle sauce)

New York Steak 47.95

10 oz Grilled Strip loin steak, pasilla diablo sauce, loaded baked potato, seasonal vegetables

Chicken Provencal 38.95

Boneless breast of chicken sautéed with stewed tomatoes, peppers, wine, capers, shallots, fresh basil, russet mashed potatoes, squash medley

Grilled Atlantic Salmon 42.96

Grilled salmon with white wine lemon caper butter sauce, wild rice pilaf, steamed broccoli

Country Meatloaf 34.95

100% Akaushi beef wrapped in bacon covered in tomato glaze roasted to perfection, garlic mashed potatoes, buttered baby carrots

Tropical Mahi Mahi 34.95

Oven roasted Mahi Mahi fish with a tropical pineapple jicama salsa, white rice, sautéed asparagus with herbs





ACTION STATIONS

CARVERY

*All carving stations served with condiments and rolls
Chef's fee of 100 per station*

Tenderloin of Beef Serves 25 Guests 600 Each

Herb-rubbed grilled tenderloin served with chipotle mayo and horseradish

Smoked Pork Loin Serves 25 Guests 390 Each

Slow-roasted with Memphis rub and our homemade BBQ sauce

New York Sirloin Steak Serves 30 Guests 550 Each

Roasted black pepper encrusted strip and cabernet veal jus

Roasted Turkey Breast Serves 30 Guests 350 Each

Oven-roasted turkey breast served with cranberry orange relish and herbed mayonnaise

Honey Baked Ham Serves 40 Guests 450 Each

Honey mustard and brown sugar glazed and served with stone ground mustard

CHEF'S STATION

*Each station features a chef preparing food to order with
showmanship and flair*

Chef's fee of 100 per station Serves a Minimum of 25 Guests

Steak Flambé Station 50

Beef tenderloin medallions, sautéed with shallots and mushrooms then flamed with brandy and a hint of cream demi sauce

Taste of China 42

Prawns stir-fried with vegetables, with tangy soy sauce, vegetable spring rolls and plum sauce

Pasta Station 36

Your choice of two kinds of pasta: tri-colored tortellini, penne, bowtie, or rotini
Your choice of three sauces: vodka basil sauce, roasted garlic cream, marinara, garlic pesto or alfredo

Mix-ins to include: mushrooms, broccoli, onion, garden peas, spinach, Italian sausage and chicken served with parmesan cheese and bread sticks

Soft Drinks, Juice, or Iced Tea are Available at an Additional Cost



RECEPTION MENU

**Served Buffet Style or Butler Style
50 Pieces Each**

Cold Hors D'oeuvres

- Asparagus Wrapped in Prosciutto 250
- Deviled Eggs with Marinated Artichokes 115
- Assorted Finger Sandwiches 135
- Smoked Salmon with Dill Caper Cream Cheese 195
- Shrimp Salad with Saffron Aioli 199.50
- Grilled Chicken with Cilantro Pesto and Mango Salsa 195
- Tapenade Toast Points California Black Olive with Herb Spread 99
- Roasted Tenderloin with Horseradish 299
- Caprese Skewer 165
- Sweet Peppers Filled with Boursin Cheese 225
- Antipasto Skewer 225
- Cucumber Boursin Canapés 165
- Light Bruschetta with Tomato and Basil 165

Hot Hors D'oeuvres

- Smoked Chicken Quesadillas with Cilantro Pesto 195
- Scallops Wrapped in Bacon 295
- Tequila Shrimp with Chile de Arbol and Lime 330
- Coconut Shrimp with Sambal Sweet & Sour 330
- Mini Chicken Cordon Bleu with Chipotle Aioli 225
- Vietnamese Shiitake Spring Rolls 199
- Breaded Jalapeño Poppers 155
- Chicken Satay with Honey-Soy Glaze 199
- Mini Beef or Chicken Empanadas 199
- Mini Beef or Chicken Flautas 160
- Chicken Wings with Buffalo or Chile Lime Sauce 225
- Black Angus Beef Wellington 175
- Chicken Kabobs with Honey Glaze 199
- Jumbo Shrimp Kabobs with Chimichurri Sauce 265
- Seafood Stuffed Mushrooms 250
- Coconut Shrimp 255
- Shrimp Salad Crostini with Saffron Mayonnaise and Paprika 200
- Mini Crab Cakes 255
- Mini Assorted Quiche 225
- Spanakopita 225
- Swedish Meatballs 225
- Baked Brie in a Puffed Pastry with Berry Compote 175



PLATED DINNER SERVICE

Plated dinner service includes the upgrade of one starter, a soup or a salad, entrée, vegetables, starch, and dessert. All plated dinners are served with oven-fresh baked rolls, butter, tea, and water.

1 Hour of Service

Starters

Select One

Shrimp Cocktail Additional 8

Poached jumbo shrimp served with wasabi cocktail sauce

Jumbo Lump Crab Cake Additional 8

Citrus Emulsion

Vegetarian Entrées

Select One Or One Entrée

Stuffed Portobello Mushroom 50

Asparagus, portobello, onion, celery, and feta are sautéed, folded into bread stuffing, stuffed inside a portobello mushroom with fire roasted tomato sauce

Vegetable Strudel 50

Seasonal vegetables are sautéed with herbs, sprinkled with goat cheese, and folded into puff pastry with chardonnay beurre blanc

Vegan Pasta 50

Penne tossed with tofu, blistered tomatoes, roasted peppers, garlic and basil pesto



Soup and Salads

Select One

Tuscan Minestrone

Rich tomato and herb broth loaded with fresh vegetables, cannellini beans and pasta

Cream of Chicken with Rice

Chicken consommé blended with herbs, vegetables, rice, and cream

Tomato Bisque

Tomato broth slow simmered with fresh basil and cream

Cream of Poblano

Roasted poblano chile in a creamy broth

Classic Caesar Salad

Crisp romaine lettuce tossed with shaved parmesan cheese, homemade garlic croutons and creamy caesar

Zaragoza Salad

Crisp field greens with manchego cheese, escabeche, orange pepitas, sliced red onions and citrus dressing

Caprese Salad

Sliced vine ripe tomatoes, shingled with fresh mozzarella cheese, first cold pressed olive oil, balsamic glaze, sea salt, and basil chiffonade

Pecan Salad

Iceberg lettuce topped with Maytag bleu cheese, sliced red onions, toasted pecans and Blue Cheese dressing



Entrées

Select One or One Vegetarian

Chicken Roulade 55

Stuffed breast with ricotta cheese, spinach, fire-roasted red peppers, and Béchamel sauce

Sautéed Tilapia Fillet 58

Served with stewed tomatoes, capers, stuffed olives, and creamy Veracruz sauce

Herb Crusted Wild Salmon 62

With roasted sweet corn relish and lemon dijon beurre blanc

Chicken Provencal 55

Boneless breast of chicken sautéed with stewed tomatoes, peppers, wine, capers, shallots and fresh basil

Grilled New York Steak 66

Roasted black pepper encrusted in cabernet veal jus

Mixed Grilled Chicken, Salmon, and Beef 70

French cut chicken breast with herb lemon marinated salmon fillet and sliced tenderloin of beef grilled and served with dill butter sauce

French Cut Pan Seared Poblano Chicken Breast 55

Semi-boneless, lemon-herb chicken breast, roasted, served with poblano cream sauce

Chicken Scampi 60

Boneless breast of chicken is topped with two shrimp scampi and boursin garlic wine sauce

Mediterranean Chicken Piccata 55

Crusted Chicken breast with parmesan and feta cheese served with tomatoes, artichokes, and capers wine sauce

Filet Mignon 70

Center cut 8 oz. filet mignon, marinated with fresh herbs, served with roasted garlic butter

Vegetable Selections



Select One

Fresh Cut Green Beans with Caramelized Onions and Almonds

Steamed Broccoli and Red Peppert with Butter

Steamed Seasonal Vegetables

Sautéed Julienne Zucchini, Squash and Carrots

Baby Carrots Glazed with Honey

Starches

Select One

Multi-Grain Rice Pilaf

Rosemary and Garlic Roasted Red Bliss Potatoes

Parmesan Risotto

Mashed Potatoes

Dessert

Select One

Chocolate Cake

Lemon Pound Cake

Carrot Cake

New York Style Cheesecake

Red Velvet Cake

Caramel Apple Pie



ENHANCEMENTS

Can be butler passed or decoratively displayed. Individually priced, minimum of 2 dozen hors d'oeuvres of each selection.

Cold

- Tomato and Mozzarella Skewers 5 Each
- Tenderloin Crostini with Boursin and Capers 6 Each
- Crostini Caprese 5 Each
- Stuffed Cherry Tomato with Bleu Cheese Mousse 5 Each
- Smoked Salmon Cornet 6 Each
- Pineapple and Sweet Chili Marinated Grilled Shrimp Wrapped in Snow Peas 5 Each
- Jumbo Shrimp Cocktail with Wasabi Cocktail Sauce 7 Each
- Gazpacho Shrimp Shooters 6 Each
- Assorted Finger Sandwiches 5 Each
- Crab Tartlet 6 Each
- Hummus on Pita Chips 5 Each
- Sesame Seared Tuna on Wontons 7 Each
- Tomato Bruschetta 5 Each

Hot

- Crab Cakes with Citrus Butter Sauce 7 Each
- Chicken Satay with a Peanut Dipping Sauce 5 Each
- Coconut Shrimp with Honey and Mustard Dipping Sauce 7 Each
- Miniature Beef Wellingtons with Rosemary Demi Dipping Sauce 7 Each
- Vegetarian Spring Rolls with a Sweet and Sour Sauce 5 Each
- Chicken Quesadilla Trumpets 5 Each
- Miniature Assorted Deep Dish Pizzas 5 Each
- Mini Country French Quiche 5 Each
- Chili-lime Salmon Satay with Dipping Dill Sauce 5 Each
- Cashew Chicken Spring Roll with Peanut Dipping Sauce 5 Each
- Brie and Sweet Pears with Almonds in Phyllo Purse 5 Each
- Sesame Chicken Tenders 5 Each
- Boursin Cheese Stuffed Mushrooms 5 Each
- Oregano Encrusted Lamb Chops with a Garlic Demi 8 Each
- Cosy Shrimp with Spicy Mustard Sauce 6 Each
- Spinach and Feta Spanakopita 5 Each
- Scallops Wrapped in Bacon 6 Each

ENHANCEMENTS

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Seafood Extravaganza

Minimum of 25 Guests

Market Price

An Assortment of taste-tempting chilled seafood served over ice, including gulf shrimp, oysters on the half shell, scallop ceviche and baked clams casino, served with cocktail sauce, horseradish, and lemon wedges

Domestic and Imported Cheese Board

Minimum of 15 Guests

20

An array of domestic and imported cheeses, garnished with grapes, berries, dried fruit and nuts served with assorted crackers and rustic breads

Baked Brie En Croute

Minimum of 25 Guests

15

Creamy brie is topped with apricot preserves and toasted almonds, wrapped in puff pastry and baked until golden-brown, served warm with sliced fruit and sliced French bread

Fresh Vegetable Crudites

Minimum of 15 Guests

15

Crispy seasonal garden vegetables served with hummus dip and ranch dip

Spinach Artichoke Fondue

Minimum of 15 Guests

15

A blend of creamy artichokes, spinach, parmesan, and asiago cheeses, served with grilled pita and French bread

Fresh Seasonal Fruit Display

Minimum of 12 Guests

16

Melon, pineapple, grapes and seasonal berries

Smoked Salmon Platter

Minimum of 25 Guests

22

Smoked salmon served with capers, diced egg, red onion, toast points and dill lemon crème fraiche

Antipasto Display

Minimum of 25 Guests

20

An assortment of flavors featuring prosciutto ham, genoa salami, mortadella, pepperoni, provolone, buffalo mozzarella, assorted olives, marinated artichokes, roasted sweet red peppers and Roma tomatoes served with assorted breads

Grilled Vegetable Platter

Minimum of 15 Guests

18

Balsamic and herb marinated asparagus, portobello mushrooms, eggplant, zucchini, bell peppers, onion, yellow squash, basil aioli and balsamic glaze

Bruschetta Bar

Minimum of 20 Guests

15

An assortment of artesian breads served with a variety of toppings to include: plum tomatoes, mushrooms, basil and red onion, olive tapenade, pesto shrimp, Mediterranean caprese relish and fresh baked garlic crostini



Non Alcoholic

Regular or decaf coffee 68 per gallon
 Assorted hot teas 68 per gallon
 Fresh Juice Orange, apple, grapefruit, cranberry, tomato 55 per gallon
 Classic iced tea 45 per gallon
 Bottle water 4 each
 Perrier Pellegrino sparkling water 5 each
 Assorted soft drinks 4 each
 Gatorade or Powerade sports drinks 5 each
 Red Bull Energy Drink or Sugar-Free 6 each
 Agua Frescas Sandia, melon, Jamaica, horchata 60 per gallon

Alcoholic

Cognac & Cordials

Amaretto
 Kahlua
 Grand Marnier
 Bailey's
 Fireball
 Cointreau
 Hennessy VS, VSOP
 Courvoisier

Beers

Domestic

Budweiser
 Bud Light
 Coors Light
 Miller Lite
 Keg Beer
 Slim Keg Beer

Import/Craft

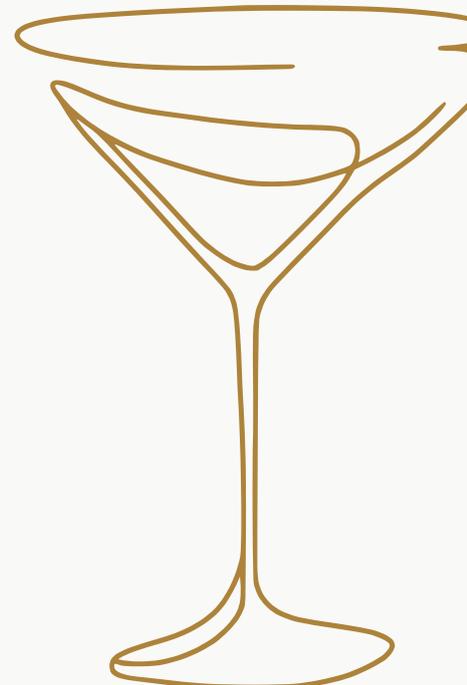
Heineken
 Corona
 Dos Equis
 Shiner Bock
 Keg Beer
 Slim Keg Beer

Select

Vodka Absolute
 Gin Beefeater
 Rum Bacardi Superior White
 Bourbon Jim Beam
 Scotch J&B
 Tequila Sauza Silver
 Cognac Hennessy VS

Premium

Vodka Ketel One
 Gin Tanqueray
 Rum Capt. Morgan
 Bourbon Maker's Mark
 Scotch Dewar's
 Tequila Patron Silver
 Cognac Hennessy VSOP



HOST & CASH BARS

Does not include 24% service charge + tax

Host Bar

Domestic Beers 7
Imported & Craft Beers 8
House Wine 9
Select Cocktails 11
Premium Cocktails 12
Cordials & Cognac 14
Full Keg, Slim 400 225
Soft Drinks 4
Non-Alcoholic Beer 7

Cash Bar

Domestic Beers 8
Imported & Craft Beers 9
House Wine 11
Select Cocktails 12
Premium Cocktails 13
Cordials & Cognac 15
Full Keg, Slim 450 250
Soft Drinks 5
Non-Alcoholic Beer 8



Where History meets Luxury

LA POSADA HOTEL

