



Private Dining

The Hacienda's private dining room can accommodate up to 28 guests for a memorable dining experience. Featuring large arching windows with panoramic views of Sims Park, guests will enjoy the simple elegance of their surroundings.

When reserved, the private dining room also features use of the outdoor patio for a reception or cocktail hour. High cocktail tables are available upon request for this outdoor area.

Room Fees:

Payable at the time of booking. Non-refundable if cancelled within 7 days of the reserved date. Payment is for room only and is not a deposit for food and beverage packages.

Payment is due 7 days in advance.

The room fee reserves the room for three hours.

Room fee does not include 7% sales tax and 20% service charges.

BREAKFAST/BRUNCH:

Monday - Friday: \$50

Saturday & Sunday: \$100

Buyout: \$1500

LUNCH:

Monday - Friday: \$50

Saturday & Sunday: \$100

Buyout: \$3000

DINNER:

Sunday - Thursday: \$100

Friday & Saturday: \$250

Buyout: \$5000



THE HACIENDA

— A Classic 1927 Florida Hotel —

NEW PORT RICHEY

Phone: 727.845.5621

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5621 Main Street

New Port Richey, FL 34652

www.HaciendaHotelNPR.com

Reservations@HaciendaHotelNPR.com



Breakfast

Choice of Three Entrees: \$16 Per Person, ++

Entrée Course

Breakfast Scramble

A Blend of Sautéed Onions and Peppers, Baby Spinach
Scrambled with Eggs and Cheddar-Jack Cheese
Served on a Bed of Home-Fried Potatoes

Fluffy Pancake Stack or Classic French Toast

Served with Whipped Butter and Warm Maple Syrup
Choice of Bacon or Sausage, and Fresh Seasonal Fruit

Breakfast Wrap

Scrambled Eggs, Cheddar-Jack Cheese, Baby Spinach, Sour Cream, Home-Fried Potatoes, Peppers and Onions, Tomatoes, Thinly Sliced Jalapeños, with an Avocado Spread, Wrapped in a Flour Tortilla

Egg White Omelet

Green Peppers, Tomatoes, Onions, Mushrooms and Cheddar Cheese
Served with Home-Fried Potatoes and a Buttermilk Biscuit

House Made Granola

Served with Yogurt and a Cup of Fresh Seasonal Fruit

All Breakfast Packages are Served with Coffee, Hot or Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

- Served From 8 a.m. - 10 a.m. -

Orders Must Be Placed For the Group 7 Days in Advance

Prices and Selections Subject To Change

++ Add 20% Service Charge and 7% Sales Tax

Checks For Private Dining Cannot Be Split More Than Seven Ways



Brunch

Choice of Three Entrees: \$22 Per Person, ++

Entrée Course

Quiche

Shrimp, Mushrooms, Kale and Tomato with a House Cheese Blend
Served with Fresh Fruit

Hacienda Benedict

Poached Eggs and Thinly Sliced Prosciutto, Served on a Toasted English Muffin with
Asparagus and Avocado Spread, Dressed with a Saffron Hollandaise Sauce
Served with Home-Fried Potatoes

Egg White Omelet

Green Peppers, Onions, Tomatoes, Mushrooms and Cheddar Cheese
Served with Fresh Fruit

Strawberry Spinach Salad

Grilled Chicken Breast, Fresh Baby Spinach, Strawberries, Praline Pecans, Dried
Cranberries, Red Onions and Crumbled Feta Cheese
Served with Raspberry Vinaigrette

Steak Salad

Steak Marinated in Balsamic Vinaigrette over Mixed Greens, Potato Croutons,
Tomatoes, Red Onions and Parmesan Cheese

Seared Salmon

Served over Steamed Long Grain Rice, with Haricot Verts, Crumbled Bacon
Topped with Lemon Aioli and Grilled Lemon

Seafood Pot Pie

Shrimp, Salmon, Mahi Mahi and Garden Vegetables Cooked in a Savory Sauce
Crowned with Golden Brown Puff Pastry

Dessert Course

Choice of ...

Vanilla Ice Cream

Drizzled with Chocolate Sauce

Strawberry Frozen Yogurt

Garnished with Fresh Sliced Strawberries

All Brunch Packages are Served with Coffee, Hot or Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

- Served Until 3 p.m. -

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Brunch Buffet Selections

***\$25 Per Person, ++
(20 Guest Minimum)***

Seasonal Fresh Fruit

Choice of Bread

Choice of Breakfast Meat

Home Fries

Hacienda Benedict

Poached Eggs and Thinly Sliced Prosciutto, Served on an English Muffin
with Asparagus and Avocado Spread
Dressed with Saffron Hollandaise

French Toast

Served with Butter and Maple Syrup

Shrimp and Capellini

Sautéed Shrimp with Garlic, Sundried Tomatoes and Preserved Lemons
Tossed with Capellini Pasta in a Lemon, Wine and Herb Sauce

All Brunch Packages are Served with Coffee, Hot or Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

- Served Until 3 p.m. -

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Lunch

Choice of Three Entrees: \$22 Per Person, ++

Entrée Course

Florida Fresh Salad

Grilled Shrimp, Mandarin Oranges, Sliced Avocado, Hearts of Palm, Candied Cashews Served over Mixed Greens with our House Citrus Vinaigrette

Chicken Quesadilla

Juicy Grilled Chicken Breast with Peppers and Onions, Avocado Spread and Cheddar-Jack Cheese Folded in a Crispy Tortilla, Garnished with a Cilantro-Jalapeño Aioli

Strawberry Spinach Salad

Grilled Chicken Breast, Fresh Baby Spinach, Strawberries, Praline Pecans, Dried Cranberries, Red Onions and Crumbled Feta Cheese, Served with Raspberry Vinaigrette

Seared Salmon

Served over Steamed Long Grain Rice, with Haricot Verts, Crumbled Bacon, Lemon Aioli and Grilled Lemon

Seafood Pot Pie

Shrimp, Salmon, Mahi Mahi and Garden Vegetables Cooked in a Savory Sauce and Crowned with Golden Brown Puff Pastry

Quinoa Bowl (Vegan)

Tossed with Sautéed Red Onion, Eggplant, Garlic, Ginger, Dates, and Cashews in a Tahini Maple Sauce and Finished with Arugula, Avocado Slices and Sesame Seeds

Dessert Course

Choice of...

Vanilla Ice Cream

Drizzled with Chocolate Sauce

Strawberry Ice Cream

Garnished with Fresh Sliced Strawberries

All Lunch Packages are Served with Bread and Butter, Coffee, Hot or Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

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Lunch Buffet Selections

***\$22 Per Person, ++
(20 Guest Minimum)***

Afternoon Picnic

Herb Roasted Chicken
Quinoa with Select Garden Vegetables
Mixed Green Salad with Cucumber, Red Onion, Tomatoes, Tossed in Balsamic Vinaigrette
Chef's Choice Dessert

By The River

Seared Salmon
Classic Risotto
Seasoned Vegetable Medley
Chef's Choice Dessert

Soup & Salad Spread

Chicken Salad, Tuna Salad and Egg Salad Served with Assorted Breads, Sliced Tomato, Onion and Lettuce Leaves
Herb Infused Tomato Bisque
Fresh Fruit Bowl
Chef's Choice Dessert

All Lunch Packages are Served with Bread and Butter, Coffee, Hot or Iced Tea
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

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Dinner

Choice of Three Entrees: \$33 Per Person, ++

- Dinner Begins with a Mixed Green Garden Salad, Served with Balsamic Vinaigrette -

Entrée Course

Roasted Chicken

Cinnamon and Agave Seasoned Leg Quarter, Served over Quinoa, Preserved Lemons, Golden Raisins and Grilled Zucchini

Beef Brisket

Slow Cooked and Seared Beef Brisket with Ham, Kale and Cannellini Beans, Drizzled with an Olive Aioli and Balsamic Glaze

Grilled Branzino

Served with a Cucumber and Cantaloupe Caponata, Steamed Basmati Rice and an Eggplant and Golden Raisin Puree

Shrimp and Capellini

Sautéed Shrimp with Garlic, Sundried Tomatoes and Preserved Lemon, Tossed with Capellini Pasta in a Lemon Wine and Herb Butter Sauce

Seafood Pot Pie

Shrimp, Salmon, Mahi Mahi and Garden Vegetables Cooked in a Savory Sauce and Crowned with Golden Brown Puff Pastry

Quinoa Bowl (Vegan)

Tossed with Sautéed Red Onion, Eggplant, Garlic, Ginger, Dates, and Cashews in a Tahini Maple Sauce and Finished with Arugula, Avocado Slices and Sesame Seeds

All Dinner Packages are Served with Bread and Butter, Coffee, Hot or Iced Tea

Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

Additions

Chocolate Cake with Chocolate Drizzle or Cheesecake

\$6 Per Person

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Dinner Buffet Selections

**\$ 35 Per Person, ++
(20 Guest Minimum)**

By The Park

Mixed Field Greens, Chopped Cucumbers, Tomato and Cheese Tossed in a Vinaigrette Dressing
Tender Boneless Chicken Piccata with a Lemon Caper Sauce
Mahi Mahi with Fresh Fruit Salsa
Classic Risotto
Grilled Vegetables with a Light Drizzle of Olive Oil
Baklava

Backyard Gathering

Caesar Salad with Garlic Croutons and Pecorino Romano Cheese
Tender Boneless Chicken Breast with Black Pepper Cream Sauce
Slow Cooked and Seared Beef Brisket
Roasted Parsley Red Potatoes
Fresh Bean Medley
Chocolate Cake with Chocolate Drizzle

The Verandah

Mixed Baby Greens, Mandarin Orange, Hearts of Palm, Tomato, Red Onion, Candied Cashews, Tossed in Citrus Vinaigrette
Scaloppini of Chicken with a Mushroom Tomato Cream Sauce
Shrimp and Capellini Tossed with Garlic and Sundried Tomatoes in a Lemon Wine Butter Sauce
Quinoa with Blended Vegetables in a Tahini Maple Sauce
Ratatouille
Cheesecake with Seasonal Topping

All Dinner Packages are Served with Bread and Butter, Coffee, Hot or Iced Tea
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas

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Hors D'oeuvres Selections

Minimum of 25 Guests Required

Chilled Jumbo Shrimp on Ice with Spicy Cocktail Sauce	\$8 Per Person
Vegetable Crudités Display Served with Spinach Herb Dip	\$4 Per Person
Imported and Domestic Cheese Display An Array of Fine Cheeses, Artfully Presented and Served with Pita Chips	\$5 Per Person
Tuscany Antipasti Display Thinly Sliced Cured Meats, Imported Cheese, Olives and Marinated Peppers	\$6 Per Person
Seasonal Fruit Display Sliced Fresh Fruit and Berries of the Season Served with a Raspberry Yogurt Dip	\$4 Per Person
Baked Brie Bites Creamy French Brie, Candied Pecans and a Raspberry Coulis Wrapped in a Warm Puff Pastry	\$6.50 Per Person
Jumbo Bacon-Wrapped Sea Scallops Jumbo Seas Scallops Wrapped in Thick Cut Applewood Smoked Bacon	\$9 Per Person
Seafood Stuffed Mushrooms Cremini Mushrooms Filled with a Crab and Shrimp Stuffing Topped with Shaved Parmesan Cheese	\$8 Per Person
Asian Vegetable Egg Rolls Egg Rolls Stuffed with a Variety of Asian Inspired Vegetables Served with a Flavorful Soy Sauce and a Sweet and Sour Sauce	\$6 Per Person
Hacienda Meatballs Bite-Sized Meatballs, Served Tossed in a Choice of Barbeque or Swedish Stroganoff Sauce	\$6 Per Person
Chicken Pesto Bites Chunks of Chicken Smothered in a Savory Pesto Basil Sauce and Mozzarella Wrapped in a Warm Puff Pastry	\$7.50 Per Person
Beef Franks in a Blanket Beef Franks Wrapped in Puff Pastry Served with a Barbeque Dipping Sauce	\$6 Per Person

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Beer & Liquor List

Well Brands

Vodka
Gin
Rum
Tequila
Whiskey
Scotch

Call Brands

Vodka: Tito's, Stoli
Rum: Bacardi
Gin: Tanqueray
Whiskey: Crown Royal

Premium Brands

Vodka: Grey Goose, Belvedere
Gin: Hendricks, Islamorada Hibiscus
Rum: Myers (Dark), Mount Gay, Shipwrecked Silver, Shipwrecked Spice
Tequila: Hiatus Blanco, Hiatus Reposado
Whiskey: Jack Daniels, Jameson, Blade and Bow
Scotch: Macallan, Glenlivet
Additional: , Hardy Cognac, Grand Marnier, Courvosier

Domestic Beer:

Michelob Ultra
Budweiser
Bud Light
Coors Light
Miller Lite

Specialty Beer:

Heineken
Stella Artois (tap)
Corona
Guinness Stout
Modelo Especial
Modelo Negra



Beverage Service

No Outside Beverages May Be Brought Onto The Hacienda Property

Non-Alcoholic Beverages
(Approximately 12 Servings)

Regular or Decaffeinated Coffee	\$35.00 Per Gallon
Hot Tea.....	\$25.00 Per Gallon
Iced Tea	\$18.00 Per Gallon
Fruit Punch/Lemonade	\$15.00 Per Gallon
Sodas	\$3.00 Per Can
Mineral Water (Sparkling or Non-Sparkling)	\$2.50 Per Bottle
Sparkling Cider, 750ml	\$14.00 Per Bottle

Alcoholic Beverages

Beer on Tap Availabe By Request

Champagne Punch	\$45.00 Per Gallon
House Champagne, 750ml	\$25.00 Per Bottle
House Wine, 1.5 Liter	\$35.00 Per Bottle <i>(10 5 oz. Servings)</i>
<i>(Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio)</i>	

*Prices and Selections Subject To Change
All Prices Are Subject To 20% Service Charge and 7% Sales Tax
Paid for Day of Event*



Bar Service

No Outside Beverages May Be Brought Onto The Hacienda Property

Hosted and Cash Bars

Hosted Bars Are Paid For By the Host of the Function on a Per Drink Basis

Cash Bars Are Paid For By the Guests Attending the Function

Host Bar- Billed on Consumption

(Prices Do Not Include Sales Tax and Service Charge)

Well Drink	\$8.00 Each
Call Drink	\$10.00 Each
Premium Drink	\$12.00 Each
Domestic Beer	\$5.00 Per Bottle
Specialty Beer	\$5.75 Per Bottle
Non-Alcoholic Beer	\$5.00 Per Bottle
House Wine	\$7.00 Per Glass
Cordials and International Coffees	\$10.00 Each
Cognacs V.S.	\$10.00 Each
Soda and Juice	\$2.50 Each

Cash Bar - Per Drink

(Prices Include 7% Sales Tax and 20% Service Charge)

Well Drink	\$10.00 Each
Call Drink	\$12.00 Each
Premium Drink	\$14.00 Each
Domestic Beer	\$6.50 Per Bottle
Specialty Beer	\$7.25 Per Bottle
Non-Alcoholic Beer	\$6.50 Per Bottle
House Wine	\$9.00 Per Glass
Cordials and International Coffees	\$12.00 Each
Cognacs V.S.	\$12.00 Each
Soda and Juice	\$3.00 Each

If Bar Sales Do Not Exceed \$300.00 in Consumption, a \$100.00 Bartender Fee Will Be Applied

*Drink Prices Include All Condiments and Mixers
Prices and Selections Subject To Change
Paid for Day of Event*



Enhancements

Mimosa Bar.....	\$11.00 Additional Per Person
Sangria Bar (White or Red).....	\$12.00 Additional Per Person
Bloody Mary Bar.....	\$16.00 Additional Per Person
Juice Station (up to 3 Juices).....	\$3.00 Additional Per Person

Carving Station

Roast Prime Rib of Beef.....	\$11.00 Additional Per Person
Roasted Turkey.....	\$6.00 Additional Per Person
Glazed Virginia Ham.....	\$6.00 Additional Per Person

Additional Food Stations

Omelet Station.....	\$5.00 Additional Per Person
Pasta Station (2 Pastas, 3 Sauces).....	\$8.00 Additional Per Person

*Subject to 7% Sales Tax and 20% Service Charge
Drink Prices Include All Condiments and Mixers
Prices and Selections Subject To Change
Paid for Day of Event*