



Catering & Events

Located in the heart of historic downtown New Port Richey, *The Hacienda* offers a variety of unique event spaces perfect for gatherings of all sizes and occasions. From the refined elegance of the Vista Room—our private dining space with panoramic views of Sims Park—to the vibrant energy of Sasha's on the Park, our main dining room, every space is designed to elevate your experience. Outdoor options include the Park Pavilion, a charming restaurant patio ideal for receptions; Della Fontana, our intimate garden courtyard perfect for cocktail hours and ceremonies; and Palm Plaza, a scenic park-adjacent setting that offers a picturesque backdrop for larger celebrations. Whether you're planning a corporate luncheon, bridal shower, rehearsal dinner, or a full wedding celebration, The Hacienda combines timeless ambiance, modern comfort, and thoughtful hospitality to make your event truly unforgettable.



THE HACIENDA
— A Classic 1927 Florida Hotel —
NEW PORT RICHEY

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New Port Richey, FL 34652
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Reservations@HaciendaHotelNPR.com



Room Rental Rates

Room Fees:

Payable at the time of booking. Non-refundable if cancelled within 30 days of the reserved date. Payment is for room only and is not a deposit for food and beverage packages.

The room fee reserves the room for four hours.

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

October - May

Venue	Mon-Thurs & Fri Lunch	Sun. Night	Fri. Night	Saturday	Sun. Brunch	Buyout Min.
Sasha's	\$850	\$900	\$1800	\$2000	\$2000	\$3000
Palm Plaza	\$750	\$750	\$1200	\$1500	\$1500	
Courtyard	\$500	\$500	\$800	\$1000	\$1000	
Park Pavillion	\$600	\$500	\$1000	\$900	\$900	
Private Dining	\$100*	\$250	\$350	\$400	\$400	

June - September

Venue	Mon-Thurs & Fri Lunch	Sun. Night	Fri. Night	Saturday	Sun. Brunch	Buyout Min.
Sasha's	\$700	\$800	\$1200	\$1800	\$1800	\$2000
Palm Plaza	\$600	\$700	\$1000	\$1200	\$1200	
Courtyard	\$400	\$500	\$800	\$800	\$800	
Park Pavillion	\$500	\$500	\$800	\$800	\$800	
Private Dining	\$100*	\$150	\$350	\$350	\$350	



Event Spaces

Private Dining Room

Our Vista Room, Maximum Capacity 24
Available for Reception



Sasha's on the Park

Our Main Dining Room, Maximum Capacity is 60
Available for Reception



Full Property Rental

Buyout of Entire Property. 40 Guest Rooms
with Additional Seating Brought in - 150



Outdoor Event Spaces

Park Pavilion

Our Restaurant Patio, Maximum Capacity 40, Available for Reception



Palm Plaza

Outdoor Space in the Back by the Park, Maximum Capacity 100-125, Would Require Equipment Rentals (chairs, table, linens, tents, etc.), Available for Ceremony and Reception



The Courtyard

Our Della Fontana Courtyard, Maximum Capacity 40
Available for Ceremony and Cocktail Hour Option





Plated Breakfast

Choice of Three Plated 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 with a Warm Buttermilk Biscuit

Fluffy Pancake Stack or Classic French Toast

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

Two Eggs Plate

Eggs Cooked to your Preference with Choice of Bacon or Sausage
Served with Home-Fried Potatoes and a Warm Buttermilk Biscuit

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

- Served From 7:30 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*



Plated Brunch

Choice of Three Entrees: \$24 Per Person, ++

Entrée Course

Mediterranean Quiche

Sundried Tomatoes, Spinach, Gruyere Cheese and Whipped Eggs
Baked in a Flaky Crust, 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

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

or

Strawberry Frozen Yogurt

Garnished with Fresh Sliced Strawberries

or

Whiskey Lacquer Cheesecake

***All Brunch Packages Served with Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of International Teas***

- Served Until 3 p.m. -

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Brunch Buffet Selections

***\$30 Per Person, ++
(20 Guest Minimum)***

Seasonal Fresh Fruit

Assorted Danish, Muffins and Scones

Crispy Country Bacon and Sausage Links

Home-Fried Potatoes with Peppers and Onions

Fluffy Scrambled Eggs

Cinnamon French Toast

Hearty Traditional French Toast Served with Butter and Warm Syrup

Hacienda Benedict

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

Florida Fresh Salad

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

***All Brunch Packages Served with Fresh Brewed Coffee, Decaffeinated Coffee
and Selection of International Teas***

- Served Until 3 p.m. -

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Plated Lunch

Choice of Three Entrees: \$24 Per Person, ++

Entrée Course

Sunlit Bloom Salad

Grilled Shrimp, Served over Mixed Greens with Ribbed Cucumber, Supreme Grapefruit and Praline Pecans

Chicken Sandwich

Juicy Grilled Chicken Breast on a Toasted Brioche Bun
Topped with Balsamic BBQ Sauce and Herbed Goat Cheese
Pickled Onion and Arugula, Served with Scoop Fries

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

Ratatouille Pasta (Vegan)

Rustic-style Stewed Vegetables, Pomodoro and Bucatini Pasta

Dessert Course

Choice of ...

Cheesecake

Drizzled with Raspberry Sauce

Chocolate Cake

Drizzled with Chocolate Sauce

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

Served Until 3 pm

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Prices and Selections Subject To Change

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Lunch Buffet Selections

***\$26 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
Choice of Dessert

(add Seared Salmon for \$8 per person)

By The River

Seared Salmon
Classic Risotto
Seasoned Vegetable Medley
Choice of Dessert

(add Herb Roasted Chicken for \$8 per person)

Soup & Salad Spread

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

***All Lunch Packages Include Fresh Brewed Coffee, Decaffeinated Coffee, Selection of International Teas
or Fountain Drink included.***

Served Until 3 pm

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Weekday Luncheon Menu

\$ 25 Per Person

Includes Tax & Service Charge

15 Guest Minimum, Monday - Friday

Sunlit Bloom Salad

Grilled Shrimp, Served over Mixed Greens with Ribboned Cucumber, Supreme Grapefruit and Praline Pecans

Chicken Sandwich

Grilled Chicken Sandwich on a Toasted Brioche Bun
Topped with Balsamic BBQ Sauce and Herbed Goat Cheese
Pickled Onions and Arugula
Served with Scoop Fries

Seafood Pot Pie

Shrimp, Salmon & Mahi Mixed with Garden Vegetables in a Savory Cream Sauce
Topped with a Flaky Puffed Pastry

Ratatouille Pasta (Vegan)

Rustic-Style Stewed Vegetables
Tossed with Pomodoro Sauce and Bucatini Pasta

Dessert Course

Vanilla Ice Cream Drizzled with Chocolate Sauce

*All Lunch Packages are Served with Bread and Butter, Soft Drinks,
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas*

-Served Until 3 pm-

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Plated Dinner

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

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

Entrée Course

Roasted Chicken

Moroccan Chermoula Marinated Roasted Chicken Quarters
Served with Fresh Roasted Vegetables

Beef Brisket

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

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

Ratatouille Pasta (Vegan)

Rustic-style Stewed Vegetables, Pomodoro and Bucatini Pasta

Seared Salmon

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

***All Dinner Packages are Served with Bread and Butter, Soft Drinks,
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas***

Additions

Chocolate Cake with Chocolate Drizzle

Cheesecake with Seasonal Toppings

\$6 Per Person

Orders Must Be Placed For the Group 7 Days in Advance

Prices and Selections Subject To Change

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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
Salmon with Garlic and Sundried Tomatoes in a Lemon Wine Butter Sauce
Quinoa Mixed with Diced Roasted Vegetables and Golden Raisins
Grilled Vegetables with a Light Drizzle of Olive Oil
Cheesecake with Seasonal Topping

***All Dinner Packages are Served with Bread and Butter, Soft Drinks,
Fresh Brewed Coffee, Decaffeinated Coffee, and Selection of International Teas***

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Weekday Dinner Menu

\$ 40 Per Person

Includes Tax & Service Charge

15 Person Minimum, Monday - Thursday

Entrée

Choice of One Per Person

Beef Brisket

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

Shrimp Capellini

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

Chicken and Mushroom Gnocchi

Potato Gnocchi and Cremini Mushrooms in a Flavorful Herb Cream Sauce
Topped with Crispy Sliced Chicken Breast

Ratatouille Pasta (Vegan)

Rustic-Style Stewed Vegetables
Tossed with Pomodoro Sauce and Bucatini Pasta

Dessert Course

Vanilla Ice Cream Drizzled with Chocolate Sauce

Weekday Dinner Menu Packages
Served with Choice of Non-Alcoholic Beverage

-Served from 4 pm-

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Prices and Selections Subject To Change
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Hors D'oeuvres Selections

Displays Serve 50 Guests

Half Orders Serve 25 Guests

Butler Service Available for \$75

Chilled Jumbo Shrimp on Ice with Spicy Cocktail Sauce	\$375/\$200
Vegetable Crudités Display Served with Spinach Herb Dip	\$185/\$100
Imported and Domestic Cheese Display An Array of Fine Cheeses, Artfully Presented and Served with Pita Chips	\$235/\$125
Tuscany Antipasti Display Thinly Sliced Cured Meats, Imported Cheese, Olives and Marinated Peppers	\$250/\$135
Seasonal Fruit Display Sliced Fresh Fruit and Berries of the Season Served with a Raspberry Yogurt Dip	\$185/\$100
Baked Brie Bites Creamy French Brie, Candied Pecans and a Raspberry Coulis Wrapped in a Warm Puff Pastry	\$300/\$175
Mini Crab Cakes Traditional Crab Cakes Served with Aioli	\$375/\$200
Seafood Stuffed Mushrooms Cremini Mushrooms Filled with a Crab and Shrimp Stuffing Topped with Shaved Parmesan Cheese	\$375/\$200
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	\$275/\$140
Hacienda Meatballs Bite-Sized Beef Meatballs, Served Tossed in a Choice of Barbeque or Swedish Stroganoff Sauce	\$275/\$140
Chicken Pesto Bites Chunks of Chicken Smothered in a Savory Pesto Basil Sauce and Mozzarella Wrapped in a Warm Puff Pastry	\$375/\$200
Beef Franks in a Blanket Beef Franks Wrapped in Puff Pastry Served with a Barbeque Dipping Sauce	\$275/\$140

Orders Must Be Placed For the Group 7 Days in Advance

Prices and Selections Subject To Change

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Checks For Private Dining Cannot Be Split More Than Seven Ways



Liquor & Beer List

Well Brands

Vodka
Gin
Rum
Tequila
Whiskey
Scotch

Call Brands

Vodka: Tito's
Gin: Tanqueray
Rum: Bacardi and Captain Morgan
Tequila: El Jimador
Whiskey/Bourbon: Crown Royal, Jack Daniels, Jameson
Scotch: Dewars, Chivas

Premium Brands

Vodka: Grey Goose, Kettle One
Gin: Hendricks, Bombay
Rum: Myers (Dark), Diplomatico Reserve
Tequila: Patron, CasaMigos, Herradura Legend
Whiskey/Bourbon: Gentleman Jack, Woodford, Basil Hayden
Scotch: Monkey Shoulder, Glenfiddich 15 Year

Domestic Beer:

Michelob Ultra
Bud Light
Miller Lite
Yuengling

Specialty Beer & Cider:

Blue Moon
Angry Orchard
Stella Regular & N/A
Heineken Regular & N/A
Corona
Guinness Stout
Modelo



Beverage Service

No Outside Beverages May Be Brought Onto The Hacienda Property

Non-Alcoholic Beverages
(Approximately 12 Servings)

Regular or Decaffeinated Coffee, Hot Tea	\$25.00
Iced Tea	\$20.00
Fruit Punch/Lemonade	\$20.00
Sodas	\$3.00 Per Can
Mineral Water (Sparkling or Non-Sparkling)	\$3.50 Per Bottle
Sparkling Cider, 750ml	\$14.00 Per Bottle

Alcoholic Beverages
Beer on Tap Available By Request

Prosecco Punch	\$45.00 Per Gallon
House Sparling Wine, 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	\$6.00 Per Bottle
Non-Alcoholic Beer	\$5.00 Per Bottle
House Wine	\$7.00 Per Glass
Cordials and International Coffees	\$10.00 Each
Cognacs	\$10.00 Each
Soda and Juice	\$3.00 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	\$7.50 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	\$3.50 Each

If Sattelite 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

May Be Added to Any Catering Package

Mimosa Bar.....	\$15.00 Per Person
Sangria Bar (White or Red).....	\$16.00 Per Person
Bloody Mary Bar.....	\$18.00 Per Person
Juice Station (up to 3 Juices).....	\$5.00 Per Person

Carving Station

Roast Prime Rib of Beef.....	\$12.00 Per Person
Roasted Turkey.....	\$8.00 Per Person
Glazed Virginia Ham.....	\$8.00 Per Person

Additional Food Stations

Omelet Station.....	\$8.00 Per Person
Pasta Station (2 Pastas, 3 Sauces).....	\$10.00 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*