La Choza Group Party Information ~ Lunch

Thank you
We thank you for expressing an interest in dining with us. As La Choza is a small restaurant with limited hours of service, restrictions may apply to the size, date or time that your group wishes to make a special reservation.

Group reservations are arranged by Antoinette Farbrook and Sarah Carswell. To begin discussing an event, please write an email to: partychozasf@gmail.com

La Choza Hours of Operation
Monday-Saturday
Lunch 11:00 - 2:30 pm
Dinner 5:00 - 9:00 pm
Closed Sunday

La Choza
905 Alarid St.
Santa Fe, NM 87505
Business: (505) 982-0909
Fax: (505) 982-4032

If for any reason we at La Choza are unable to host your event, we thank you for your consideration. We hope we are able to serve you on a different occasion.

About La Choza

La Choza is a locally owned & family operated restaurant. We opened on September 4, 1983. Over the years we have evolved our menu & proudly receive recognition from locals for being a top choice for chile. Recently we added a full bar and now offer hand-crafted margaritas. Our cuisine consists of traditional Northern New Mexican Cooking with a few innovations of our own. Our chile comes from Hatch and is ground daily to ensure freshness. We hope your experience of dining with us will convey our commitment to excellent guest service and create a relationship which may grow over many years.

The building which houses our establishment has an interesting history in the context of transportation and travel. La Choza sits on a portion of property that was once a location for various ice ponds. The ice harvested from the ponds provided ice to the local residents. At some point the Mercer family owned a large parcel of land. The building La Choza occupies was once the homestead of the Mercer family. Route 66 used to pass through Santa Fe and the use of this property, like others, gave way to other amusement for locals and auto-travelers. Many Auto-parks emerged where couples and families, enjoying an auto-adventure, would stay for a while in their own tents or rent rooms. With La Choza’s location at the southwest end of the Railyard Park, we are part of an ever-growing community and the unfolding of history. When the weather is nice, you can sit beneath an original apple tree in our courtyard and see the Railrunner & Santa Fe Southern Railroad trains come and go. We hope you enjoy your visit.
Group Menus & Prices (includes gratuity & tax)

We request that groups larger than 14 guests, utilize our set price menus when they plan to pay separately. Some exceptions may be made. If the cost of the event is an issue, please let us know.

The items on the limited group menus include some traditional plates with options for vegetarians and vegans, as well as guests who may need gluten-free or non-spicy choices. Guests may modify plates to increase their enjoyment of the meal and honor dietary preferences. If a regular menu item is not listed, please ask. It may still be an option.

If you are interested in a Custom Group Menu, we can discuss your options.

Lunch ~ Group Menu

$20.00 per guest  “Basic” - Salsa & Chips, Entree & Non-Alcoholic Beverage
$25.00 per guest  “Most Popular” - Add Guacamole to the above option
$7.00 per guest  Add Dessert
$ please inquire  Add Alcoholic Beverage
$ please inquire  Create a Custom Menu
$14.00 per child  10 and under  Kid’s Menu & Beverage

Other Details

Room Charge
When accommodating larger parties and special events, we may charge for the use of the space. The cost depends on the season, size of the party, occasion and the amount of time the space will be reserved.

Room Charge when applicable $150.00 - $500.00

Tablecloths
We offer complimentary, colored disposable table covers. They come in aqua, yellow, light purple, royal blue, orange, light green, red and pink.

Depending on the event, you may want to use linen tablecloths instead. We offer the option to rent white tablecloths.

Tablecloths with paper napkins $50.00
Table Cloths with Cloth Napkins $80.00
Napkins may be white, red or teal

Decorations
Guests may wish to bring banners, flowers or other decorations of their own. You are more than welcome to bring any decorations that will create the ambiance you want for your occasion. Please let us know & we will work with you to make the space available in time.
LIQUOR

We have a full bar and encourage you to try one of our praiseworthy margaritas. The purchase of alcoholic beverages is kept on a separate bill to which an additional gratuity plus tax is added. Depending on the situation, you may want guests to have access to an open bar or limit the number and selection of drinks you offer as part of the group tab. Here are the most common choices.

WHEN THE HOST PAYS

Options for Limited Drink Selection

One Drink From a Limited Selection
You may offer guests one alcoholic beverage from a limited selection. If you have a large group, you may want to utilize drink tickets.

A Specific Number From a Limited Selection
You may offer more than one drink per guest, but limit it to a specific number of alcoholic beverages from a limited selection.

Unlimited Drinks From a Limited Selection
You may offer an unlimited number of drinks per guest from a limited selection.

Options for Open Bar Selections

One Drink from an open Bar
You may prefer an open bar with a limit on the number of drinks a guest is offered in the group’s tab.

A Specific Number From an Open Bar
You like the idea of an open selection & more than one drink, but you still choose to limit the number of drinks per guest.

Open Bar
This mostly speaks for itself. In addition to the bull for the food, the host will be presented with a tab for the alcoholic beverages which will include its own gratuity & tax.

WHEN THE GUEST PAYS

It is also an option to open the bar to your guests at their own expense. We request that guests order drinks from the party’s servers. We usually handle this by generating a tab for guests as individuals, pairs, families or groups. At the end of the meal, this tab is presented with a gratuity added to the designated tab holders.

Payment

Payment is due at the time of the event, unless a prior arrangement has been made. We accept all major credit cards: Vias, Mastercard, America Express & Discover. In most cases, we are also willing to receive payment by check, and we always accept cash. If for any reason a party feels that their expectations were not met & desire compensation, full payment is still due at the time of the event. In such cases a reevaluation of the agreement between the client and the restaurant will be made. If the management finds the restaurant at fault or in disagreement with the original terms, a reimbursement will be made for a percentage of the final bill, not exceeding 50%.
Welcome to La Choza

Sample menu

Starter

HOUSEMADE GUACAMOLE & SPICY TOMATO SALSA
Served with our Blue & Yellow Corn Tortilla Chips

Entrees

Entrees are served with a choice of French Garlic Bread, Flour Tortilla, Blue or Yellow Corn Tortilla.

• All of our chile is Gluten free and spicy.
• Our Green Chile & Posole are made & served with pork.
• Vegetarian Style is also available upon request. (V)

*Carne Adovada – Pork or Chicken
Lean pieces of Pork or Chicken slowly cooked in a rich marinade of chile caribe, oregano & spices. Gluten Free

ENCHILADA PLATE   GF  (V) available
Blue corn tortillas stacked between two layers of cheese & onions, covered with Red or Green Chile & baked. Served with pinto beans, posole & a garnish of lettuce and tomato. Add a choice of Chicken or Seasoned Ground Beef.

POSOLE A LA MEXICANA   GF  (V) available -mild or spicy-
A pueblo stew made from Nixtamal corn, pork, coarse red chile, garlic & oregano. It is served with avocado, onions, cilantro, purple cabbage, radish & fresh lime.

BURRITO GRANDE   (V) available
A large flour tortilla filled with pinto beans & onions, topped with cheese & smothered with Red or Green Chile. Served with pinto beans, posole & a garnish of lettuce and tomato. Add a choice of Chicken or Seasoned Ground Beef.

TWO ITEM COMBINATION PLATE
Served with your choice of red or green chile. Add choice of chicken or Seasoned Ground Beef. Plate includes pinto beans, posole & a garnish of lettuce & tomato.

Vegetarian Style is also available upon request.

Chile Relleno
Blue Corn Bean Burrito
Cheese Enchilada
Soft Blue Corn Taco- beef or chicken
Veggie Tamale- green chile, squash, corn, mushrooms, broccoli
Pork Tamale with red chile & pork
Carne Adovada- chicken or pork

CRISPY TACOS (2)   GF -mild or spicy-
One Blue corn & one yellow corn crisp taco shells filled with Choice of Ground Beef, Chicken, Green Chile Beef or Red Chile Beef. Served with a side of salsa, pinto beans, posole & a garnish of lettuce and tomato.

A sweet treat
SOPAIPILLAS fresh with honey

Refreshments
Regular Iced Tea or Iced Raspberry Herbal Tea, Lemonade, Coke, Diet Coke, Sprite, Dr. Pepper, Orange Soda, Root Beer, Juice (apple, orange, cranberry, tomato), Milk, Chocolate Milk, Coffee, & a selection of Hot Teas