



Photo by Matt and Tish Photography

For a change of plans, but not of heart.

Tie the knot in authentic Southwest style with your closest friends + family at El Rey Court, an iconic + reimagined inn off historic Route 66 in Santa Fe.

Built in 1936, El Rey Court boasts five acres of sprawling gardens, courtyards, a heated + air-conditioned greenhouse, art-infused communal spaces and 86 unique rooms + suites.

From private elopements for just you two to an intimate party for up to 10 guests, we're here to help you celebrate safely + blissfully. Leave the venue, coordination and dinner to us, plus optional photography + live music add-ons with our trusted vendors.

ELOPEMENTS + INTIMATE WEDDINGS PACKAGE

max. 10 guests

INCLUDES:

Day-Of Coordination + Service

Ceremony

Choice of location

Four-Course Plated Dinner with Wine

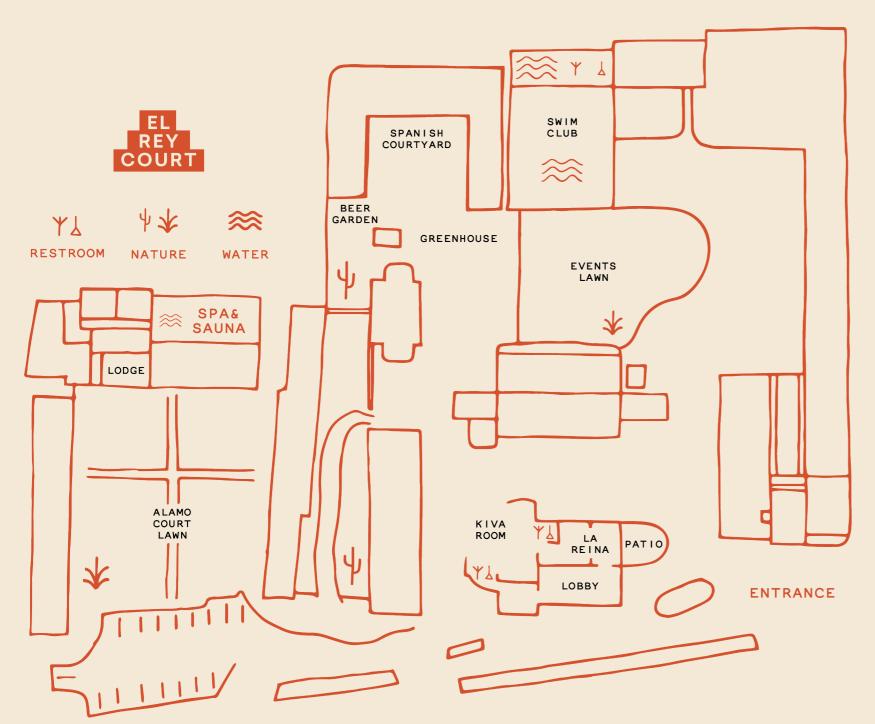
Choice of location; choice of seasonal dinner + dessert menu by local chef; all dinnerware + linens provided

Champagne Toast

Complimentary One-Night Stay
for the Newlyweds in One of Our
Well-Appointed Suites

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*Valid on new bookings held through 2021.



LOCATIONS

LA REINA

The heart of El Rey, La Reina is a bright and airy mezcal + tequila bar, complete with two dedicated outdoor patios, a fireplace and lounge seating.

LOBBY

Our largest interior space features iconic adobe-style architecture, modern furnishings, a fireplace and curated artwork for a warm + intimate backdrop for your speical day.

SPANISH COURTYARD

A quiet + whimsical space, featuring a spiral staircase, vine-covered adobe and open balconies. Book your guests in the surrounding rooms for the ultimate private wedding experience.

GREENHOUSE + BEER GARDEN

A stunning indoor + outdoor option, with a modern, romantic greenhouse neighboring a tree-shaded beer garden.

EVENTS LAWN

An open-air grass courtyard surrounded by trees, string lighting and with flexible configuration options.



ELOPEMENTS + INTIMATE WEDDINGS ADD-ONS

Photographer

Filmmaker/Videographer

Live Music

DJ + Dance Floor

Wedding Planner

Custom Celebratory Cake

Dried or Fresh Floral Arrangements

Planted Succulents

Enhanced Decor



Ask our Sales Manager for more information.

SAMPLE DINNER MENU

subject to chef availability + seasonality

APPETIZERS (Choice of Two)

Moroccan Shrimp + Kumquat Skewers

Japanese Tuna Poké

Spicy Catalan-Grilled Smoky
Pimènton Garlic Shrimp

Peruvian Street-Cart Ceviché

Vietnamese Chicken Wings

Pan Con Tomate (v)
with blackened toast

Individual B'stillas

SALADS (Choice of One)

Burrata (v)

with blood orange, coriander seeds + lavender oil

Kale (vg)

roasted + raw pear,
blue cheese, walnuts

Winter Citrus (vg) red chicory, grape

Shaved Fennel (v) aruqula, avocado, grapefruit

Heirloom Tomato + Watermelon (v)

Stone Fruit (v)

arugula, peach, plum, tomato

Shaved Reggiano

radicchio, arugula, roasted garlic anchovy dressing

MAINS (Choice of One)

Nobu's Miso Chilean Sea Bass

Asian Porchetta

Duck Confit

Grilled Ribeye

with grilled romaine on bed of Asian noodles

Fresh Corn Polenta (vg)
with sautéed mushrooms
+ fried egg

⁽v) denotes vegan items

⁽vq) denotes vegetarian items

⁽gf) denotes gluten-free items

SAMPLE DESSERT MENU

CAKES (Choice of One)

Chocolate 'Mazing (gf)

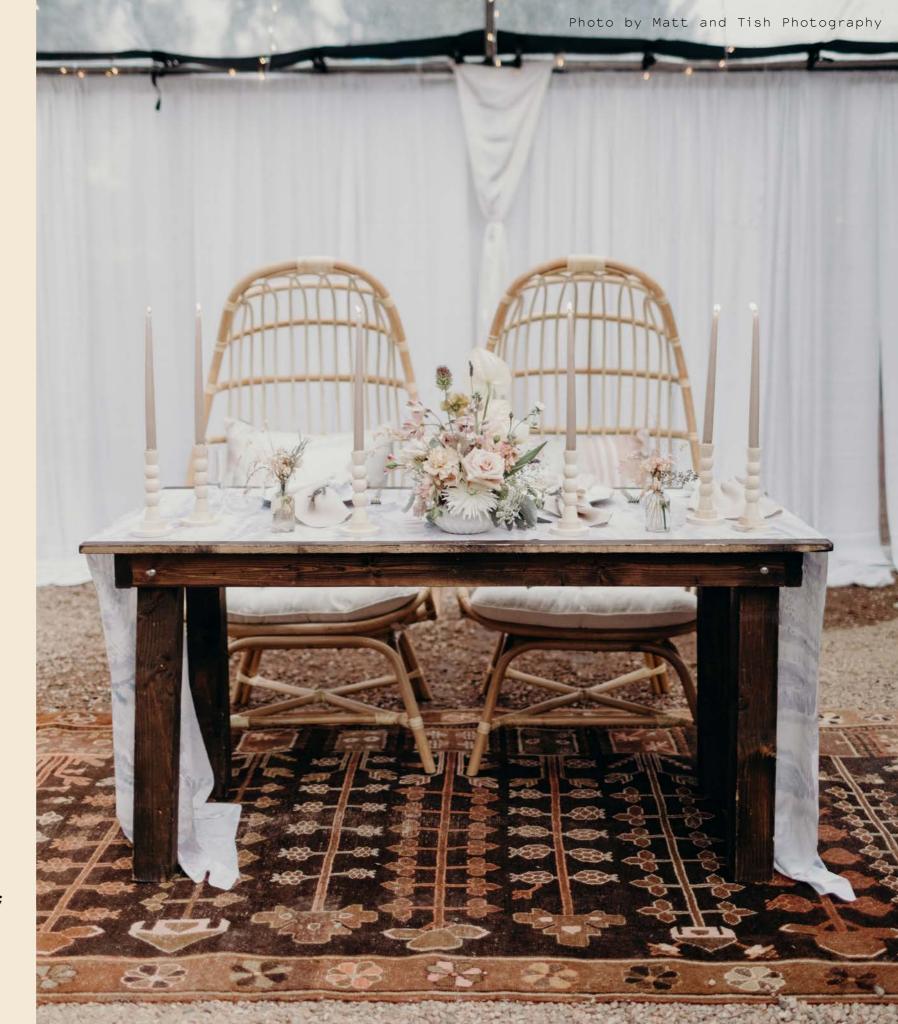
Pistachio (gf)
with fresh lemon glaze

Lemon Blueberry Polenta (gf)

A custom celebratory cake is available for an additional fee; ask our Sales Manager for more information.

*Whenever possible, ingredients are organic, seasonal + locally-sourced.

**Special diets can be accommodated; please let our Sales Manager know of any dietary considerations or allergies.





FOR MORE INFORMATION + TO BOOK YOUR WEDDING AT EL REY COURT, EMAIL OUR SALES MANAGER AT SALES@ELREYCOURT.COM