



LANTERN
Ridge

Custom Wedding Experiences

Choose your venue style and personalize your celebration with curated add-ons.



CEREMONY ONLY

- 2.5 Hour Venue Rental
- On-Site Venue Coordinator
- Chairs for Up to 150 Guests
- Bluetooth Speaker + PA System

Starting at
\$1,200



RECEPTION ONLY

- 5 Hour Venue Rental
- On-Site Venue Coordinator
- Tables + Chairs for 150 Guests
- Bluetooth Speaker + PA System

Starting at
\$1,800 + Food



CEREMONY & RECEPTION

- 5 Hour Venue Rental
- On-Site Venue Coordinator
- Tables + Chairs for 150 Guests
- Bluetooth Speaker + PA System

Starting at
\$3,000 + Food

Every wedding is customized with catering, bar service, desserts, décor, and coordination add-ons.



Schedule a Tour

📍 Lantern Ridge Farm Market
📞 505-395-7774
🌐 lanternridgemarket.com



CEREMONY & RECEPTION



Celebrate your love in a place where beauty grows.



**5 HOUR
EVENT RENTAL**
4 HOURS + 1 HOUR SET UP



**GREENHOUSE
DINING**
BEAUTIFUL & VERSATILE
ALL SEASON SPACE



**ON SITE
EVENT COORDINATOR**
WE'RE WITH YOU EVERY
STEP OF THE WAY



**CHAIRS FOR UP
TO 150 GUESTS**
COMFORTABLE SEATING
FOR YOUR CELEBRATION



**BLUETOOTH SPEAKERS
AND PA SYSTEM**
CRYSTAL CLEAR SOUND
THROUGHOUT YOUR EVENT



Starting at
\$3,000
+ FOOD



RENTAL TIME

Rental time includes one (1) hour for setup and four (4) hours for your event for a total of five (5) hours. Two (2) hours rehearsal in the evening up to three days prior to the event are also included. Please contact us to schedule a rehearsal day and time. Rehearsal dinner catering is available, but not required. Additional rental hours may be added for an additional fee.



BLUETOOTH SPEAKERS

Elevate the ambiance of your wedding celebrations with our Bluetooth speakers, seamlessly integrated into our rental packages. Designed to enhance every moment of your special day, our speakers offer premium sound quality and wireless connectivity, ensuring crystal-clear audio throughout your venue space so you can effortlessly stream your favorite playlists, providing the perfect soundtrack for your ceremony, reception, and beyond.



ON-SITE COORDINATOR

We will be with you every step of the way to answer questions and coordinate your big day ahead of time! We will also have a coordinator present on site during the wedding to address any final details to ensure you have the most memorable wedding with us!



ON-SITE CATERING

Choose from several of our on-site catering menus for your special day. We offer New Mexico platters, a pasta bar, and gourmet options along with a variety of service styles to allow for a customizable reception to fit all tastes and budgets! Prices are subject to change.



TABLES AND SEATING

We provide rectangular wooden tables for up to 85 guests. We also offer white round tables that seat 8 guests each, with ivory-colored tablecloths, for up to 150 people for an additional setup fee of \$800.



PRIVATE VENUE RENTAL

When you choose to host your ceremony and reception with us, you will have private access to our patio, our greenhouse dining space, and our outdoor tent.





LANTERN
Ridge
FARM MARKET



RECEPTION ONLY



4 HOUR VENUE
RENTAL +
1 HOUR SET UP



GREENHOUSE
DINING



ON-SITE EVENT
COORDINATOR



CHAIRS FOR UP TO
150 GUESTS



BLUETOOTH SPEAKERS
AND PA SYSTEM



START TIME FOR
SET UP 4PM



START TIME FOR
RECEPTIONS 5PM

STARTING AT \$1,800



1. RENTAL TIME

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2. ON-SITE EVENT COORDINATOR

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Let's Plan Your Celebration



Lantern Ridge Farm Market



505-395-7774



lanternridgemarket.com



EVENT SPACE RENTALS

LANTERN RIDGE FARM MARKET



EVENT SPACE OPTIONS

On-Site Ceremony Venue Pricing Includes 1.5 Hours for Event, Plus 1 Hour Set-Up Time

On-Site Ceremony Only Pricing

	Private Ceremony Venue (Up to 40 Guests)	\$1,200
	Private Ceremony Venue (Up to 80 Guests)	\$1,500
	Private Ceremony Venue (Up to 105 Guests)	\$2,000
	Private Ceremony Venue (Up to 150 Guests)	\$2,500



EVENT SPACE OPTIONS

On-Site Reception Venue Pricing Includes 4 Hours for Event, Plus 1 Hour Set-Up Time

On-Site Reception Venue Pricing

	Private Greenhouse Venue (Up to 40 Guests)	\$1,500
	Private Greenhouse Venue (Up to 80 Guests)	\$2,000
	Private Greenhouse Venue (Up to 105 Guests)	\$2,500
	Private Greenhouse Venue (Up to 150 Guests)	\$3,500



All Reception Events will include a 15% Gratuity Fee.



LANTERN Ridge

FARM MARKET & EVENT VENUE



WEDDING MENU & PRICING



*Delicious food.
Memorable moments.*



SERVICE STYLE OPTIONS



BUFFET
Self-Serve Buffet

\$300



BUFFET
with 2 Servers

\$750



FULL SERVICE
Waited Tables

\$2,500

FOOD OPTIONS

New Mexico Platter Bar	\$38 per guest
Pasta Bar	\$28 per guest
BBQ Platter	\$28 per guest
Gourmet 3 Course Meal Menu	\$45 per guest
<i>Appetizer, soup or salad, and main entrées</i>	
Beef, Chicken, Veggie Lasagna	\$25 per guest

BEVERAGE OPTIONS

	CASH BAR SET UP	\$350
	<i>You provide the alcohol. We provide the bar.</i>	
	2 ALCOHOL DRINKS FOR GUEST	\$12 per person
	<i>Beer, Wine, or Signature Cocktail Options</i>	
	ICED TEA & LEMONADE STATION	\$2.50 per guest
	<i>Unlimited</i>	
	CHAMPAGNE TOAST	\$6 per person

ADD-ONS

	COFFEE & TEA BAR	\$3.50 per guest		ADDITIONAL VENUE HOUR	\$350 per hour
	<i>Fresh Coffee, Assorted Teas, Creamers & Sweeteners</i>			<i>Up to 10:00 PM Latest End Time</i>	

*Let us help you create a dining experience
your guests will never forget.*



LANTERN RIDGE
— FARM MARKET —

Gourmet Menu

Traditional Dinner

Starting at \$28 per guest | Minimum 20 guests



A comforting, traditional buffet for your celebration.

1

CHOOSE UP TO TWO ENTRÉES

- » Roast Beef
- » Grilled Chicken
- » Veggie Lasagna

2

CHOOSE ONE SALAD

- » Garden Salad
- » Caesar Salad
- » Strawberry Walnut Salad

3

CHOOSE ONE SIDE

- » Roasted Asparagus
- » Roasted Broccoli
- » Parmesan Green Beans
- » Roasted Zucchini
- » Garlic Mashed Potatoes

4

CHOOSE ONE BREAD

- » Yeast Rolls
- » French Baguettes
- » Focaccia
- » Garlic Bread



Prices subject to change.

LANTERN RIDGE
— FARM MARKET —

Gourmet Menu

New Mexico Platter Bar

Starting at \$38 per guest | Minimum 20 guests

A festive Southwestern buffet experience for your celebration.

1. CHOOSE TWO APPETIZERS

- Chips and Salsa
- Chips and Queso
- Chips and Guacamole

2. CHOOSE 2 ENTRÉES

TACOS

- Ground Beef
- Chicken
- Steak
- Mushroom Al Pastor

NACHOS

- Ground Beef
- Chicken
- Steak
- Mushroom Al Pastor

ENCHILADAS

- Green Chile
- Red Chile
- Chicken

TAQUITOS

- Ground Beef
- Chicken
- Steak
- Mushroom Al Pastor

FAJITAS

- Chicken
- Steak
- Mushroom Al Pastor

3. CHOOSE TWO SIDES

- Spanish Rice
- Refried Beans
- Calabacitas
- Elote Creamed Corn

4. INCLUDED

- Shredded Lettuce
- Diced Tomatoes
- Shredded Cheese
- Diced Onions
- Sour Cream
- Sopapillas and Honey

Prices subject to change.



LANTERN RIDGE
— FARM MARKET —

Gourmet Menu

Pasta Bar

Starting at \$28 per guest | Minimum 20 guests

A customizable pasta buffet for your celebration.

1

CHOOSE TWO PASTAS

- » Pappardelle
- » Rigatoni
- » Farfalle
- » Spaghetti
- » Fettuccine

2

CHOOSE TWO SAUCES

- » Tomato Sauce
- » Alfredo
- » Lemon Garlic
- » Mushroom
- » Tuscan Garlic
- » Marsala

3

CHOOSE TWO PROTEINS

- » Steak
- » Chicken
- » Mushroom
- » Shrimp

4

CHOOSE ONE SIDE

- » Roasted Asparagus
- » Roasted Broccoli
- » Parmesan Green Beans
- » Mushrooms
- » Roasted Zucchini

5

CHOOSE ONE BREAD

- » Yeast Rolls
- » French Baguettes
- » Focaccia
- » Garlic Bread

Prices subject to change.



LANTERN RIDGE
— FARM MARKET —

Gourmet Menu

BBQ Wedding Buffet

Starting at \$28 per guest | Minimum 20 guests

A comforting Southern-style barbecue buffet for your celebration.

1. CHOOSE ONE APPETIZER

- House Chips and Queso
- Cowboy Caviar with Tortilla Chips
- Seasonal Fruit Tray

4. INCLUDED

- Slider Buns
- Pickles
- Red Onions
- House BBQ Sauce
- Jalapeños

2. CHOOSE 2 ENTRÉES

SMOKED MEATS

- Brisket
- Pulled Pork
- BBQ Chicken
- Smoked Sausage
- Smoked Portobello

3. CHOOSE TWO SIDES

- Mac and Cheese
- Baked Beans
- Creamy Coleslaw
- Potato Salad
- Roasted Corn
- Green Chile Cornbread Casserole

Prices subject to change.

LANTERN RIDGE
— FARM MARKET —

GOURMET 3 COURSE DINNER

Traditional Collection

Starting at \$45 per guest | Minimum 30 guests

A curated dining experience for your celebration.



1. APPETIZER

Choose Two

Caprese Skewers | *fresh mozzarella, cherry tomatoes, basil, balsamic glaze*

Shrimp Cocktail | *chilled shrimp served with house cocktail sauce*

Bruschetta Crostini | *toasted crostini with tomato basil relish, olive oil*

Focaccia with Olive Oil Dip | *house-made focaccia with herb olive oil dip*

Burrata | *creamy burrata cheese with roasted tomatoes and basil*



2. SOUP OR SALAD

Choose One

SOUPS

Tomato Basil Bisque | *creamy tomato soup finished with basil cream*

French Onion Soup | *caramelized onions in rich beef broth topped with melted gruyère cheese*

Roasted Red Chile Corn Chowder | *sweet corn, potatoes, roasted red chile*

Butternut Squash Soup | *roasted butternut squash with a hint of nutmeg*

SALADS

Strawberry Walnut Salad | *mixed greens, strawberries, walnuts, goat cheese, red onion, balsamic vinaigrette*

Caesar Salad | *romaine, parmesan, house-made croutons, classic caesar dressing*

Harvest Salad | *mixed greens, dried cranberries, candied pecans, crumbled blue cheese, honey vinaigrette*



3. MAIN ENTRÉES

Choose Up to Two

Roast Beef | *slow-roasted beef with herb gravy, served with garlic mashed potatoes and seasonal vegetables*

Chicken Marsala | *chicken sautéed in marsala wine with mushrooms, served with rice pilaf and roasted asparagus*

Honey Glazed Salmon | *pan-seared salmon with honey glaze, served with roasted rainbow carrots and rice pilaf*

Herb & Cheese Ravioli | *house-made ravioli with tomato coulis, roasted vegetables and parmesan*

Veggie Lasagna | *layers of pasta, tomato sauce, cheese, and seasonal vegetables*



Includes fresh baked rolls with whipped herb butter.

Vegetarian option available • Additional entrées may be added for an additional charge • Prices subject to change