



Private Dining Information

The Compound Restaurant is available for private parties of many sizes and our Events Planner, Susan Hopp, is on hand to assist in carefully planning your event. Everything from menu selection to wine pairings, flower arrangements to parting gifts can be custom designed for a memorable occasion. The Compound Restaurant's menu is designed around seasonal ingredients, The Compound classic dishes and, of course, your preferences. We ask that you make us aware of any dietary concerns or food allergies as soon as possible so we can accommodate your guests' needs. To accompany your meal, we offer an extensive selection of fine wines. Our wine list is available for your review and our Sommelier is on hand to guide you through the choices and assist you with developing a wine pairing program for your event.

No matter the size or occasion of your party – be it an intimate luncheon for ten, a unique social gathering for fifty or exclusive use of the entire restaurant for 200 - we offer a number of settings for your private event. We can accommodate intimate parties for 10 to 24 guests in one of our private dining rooms, larger private parties for 50 to 70 in The Sun and Moon Room, cocktail receptions on one of our three beautiful patios or a buyout for 200 or more guests and provide the full attention of our entire staff. The Compound is the largest free-standing, fine dining establishment in Santa Fe and is available for wedding celebrations, social affairs, corporate events, anniversary dinners or business meetings.

General Private Dining Room Information:

The Garden Room and The Exhibition Kitchen are available for one party per evening; therefore there are no penalties for arriving behind schedule or for remaining longer than originally anticipated. A collaborative effort will be made in order to select each group's menu on an individual basis with as many or few courses as preferred. We can easily pre-determine the alcoholic beverages that will be made available for your guests and also suggest pre-selecting a red and white wine for your party, or as an alternative, pair an individual wine with each course. Pairing wines will compliment the flavor of your food and enhance your overall dining experience. Our Sommelier will make every effort to locate and order a specific wine or wines, upon request.

Private Dining Rooms:

The Garden Room and The Exhibition Kitchen.

These two private dining rooms offer complete privacy for your guests.

The Garden Room overlooks two of our patios, a luscious private garden as well as a private art gallery. This charming room also boasts a kiva fireplace filled with votive candles on the mantle and hearth. Tables can be arranged to accommodate up to 20 guests. Please consult with our Events Planner as to your seating preference.

Garden Room Pricing

A full service staff from The Compound will be provided for each party, in order to accommodate each of your guest's requests and exceed all expectations. There is a \$1,500.00 food and beverage minimum required to book The Garden Room, New Mexico sales tax of 8.0625% and 20% gratuity are both additional.

The Exhibition Kitchen, an intimate private dining room which also features custom painted murals and a kiva fireplace filled with votive candles. This distinct space overlooking our small exhibition kitchen can be specialized for your group to be as interactive or unobtrusive as you like. If preferred, the facility is available for private dinner meetings or specialty luncheons without distraction. Tables can be arranged in a variety of ways to best suit your needs, comfortably seating a maximum of 24 guests.

Exhibition Kitchen Room Pricing

A full kitchen and service staff from The Compound will be provided for each party, in order to accommodate each of your guest's requests and exceed all expectations. There is a \$1,500.00 food and beverage minimum required to book The Exhibition Kitchen. For an additional minimum, you may book The Exhibition Kitchen room along with our Chef Mark Kiffin, who will customize your entire menu and prepare it in front of your guests in the open kitchen – a very special option indeed! New Mexico sales tax of 8.0625% and 20% gratuity are both additional.

Outside Patio Dining

The Garden Patio, just beyond the back dining room, features a picturesque garden, an Italian Marble fountain, a European style awning, which filters the sunlight; as well as multitude of ceramic pots filled with beautiful white geraniums and white petunias as well as ivy that drape the private garden's walls. A gem of a garden, incomparable in the Southwest, available for cocktail parties, rehearsal dinners, weddings or corporate events, from May to late September/early October, weather permitting. The Garden Patio can accommodate a cocktail party for 75 guests or a seated dinner for 46 guests. The portion of the Patio under the portal can be heated to accommodate events at most times of the year.

The Side Patio opens from our step down bar, featuring a smaller garden with equal charm, which is optimal for cocktail parties or private seated dinners under the vibrant and often awe-inspiring New Mexico sky. The side patio can accommodate up to 35 guests for a sit-down luncheon or dinner and can be easily tented to avoid inclement weather or to book events in the late fall or winter.

Group Pricing

Large Groups, Cocktail Parties and Patio Pricing

Each group is priced on an individual basis, dependent on the season, guest's requests, menu expectations, wine selections and budget. For a wedding reception, social affair or corporate event, we offer the possibility of exclusive use of the restaurant. Kindly contact Susan Hopp, our Events Planner, to discuss availability and pricing to reserve the entire restaurant.

Contact Us

Please contact our Events Planner, Susan Hopp at 505-982-4353, visit our web site at www.compoundrestaurant.com or via susan@compoundrestaurant.com .

The Compound Restaurant Welcomes

(please advise us of your customized greeting)

Day/ Date

HORS D'OEUVRES

(Please select three of the following to be served upon arrival and continuously replenished throughout the cocktail reception)

Crispy Polenta with Pesto and Parmesan

Gougères with Serrano Ham

Braised Shortrib Chalupa with Avocado Relish

Alsatian Bacon and Onion Tartlettes

* Sweet Corn Madeleines with Caviar and Crème Fraîche

Wild Mushroom Crostini on Parmesan Shortbread

* Fried Oyster Spoons with Sauce Gribiche

Gazpacho Shooters

Scallop or Halibut Brochettes with Chipotle, Orange and Lime *(Seasonal)*

Potato Rosemary Focaccine

Zucchini Blini with Salmon Roe and Crème Fraîche

* Brie Soup in Demitasse with Truffle and Toasted Almonds

Tomato and Basil Focaccine

Artichoke and Basil Bruschetta

* Cocktail Blini with Caviar and Crème Fraîche

Sliced Beef Tenderloin with Horseradish Cream and Toast Points

Crispy Picadillo Chicken Empanadas

* Tuna Tartare with Black Caviar

* Lobster Eclairs

Harissa Chicken Skewers

* Jumbo Prawns with Traditional Cocktail Sauce

Crab Remoulade on House Black Pepper Crackers

(Hors d'Oeuvres may be hand passed, served on the table or a combination of both)

**These menu items are available at an additional cost of \$2- \$4.00 per person*

SOUP OR SALAD

(Please select one of the following)

Made To Order Yukon Gold Potato Soup

Warm Salad of Fingerlings and Bacon

Baby Iceberg "Wedge"

Smoked Bacon, Tomato and Stilton Dressing

Salad of Endives and Tart Apples

Tossed with Bleu Cheese and Walnut Oil

"Simple" Salad

Organic Butter Lettuce with Compound Caesar Vinaigrette

Parmesan Cheese Twist

Fall Vegetable Salad

Farmer's Market Beets, Shaved Fennel and Radish

Tangerine-Basil Vinaigrette

Organic Butter Lettuce with Baby Tomatoes

Parmesan Reggiano

Champagne Vinaigrette

APPETIZER

(Please select one of the following)

*** Sweetbreads & Foie Gras**

Cèpes, Cayenne and Spanish Sherry

*** Tuna Tartare topped with Osetra Caviar**

and Preserved Lemon

Cockle Clam Ragu

Bucatini Pasta, Pork Sausage and Oven Dried Tomatoes

Extra Virgin Olive Oil and Parmesan

*** Vermont Quail**

Balsamic Vinegar Grilled Chicories

Smoked Bacon Glaze and Fig Jam

*** Fennel Crusted Maine Diver Scallops**

Fingerling Potato & Leek Fondu

Herb Salad

**These menu items are available at an additional cost of \$5.00 per person*

MAIN COURSE

(Please select three of the following which your guests will select from as dinner begins)

Buttermilk Roast Chicken

Creamed Spinach with Foie Gras Pan Gravy

*** Grilled Beef Tenderloin**

Cèpe O'Brian Potatoes

Foie Gras Hollandaise

Atlantic Salmon

Forest Mushroom Carnaroli Risotto

Parmesan Cheese Crisp

Seared Alaskan Halibut

Buttered Bok Choy and Matsutake Mushrooms

Peking Duck Broth

Muscovy Duck Breast

Escarole and Garlic Confit

Dried Cherry, Apricot, Toasted Pecan and Parsley

Duck Jus

*** Cast Iron Seared Veal Chop**

Fork Crushed Yukon Gold Potatoes

Wilted Arugula

Chanterelle Demi-Glace

Forever Braised Lamb Shank

Curry Roasted Fall Squash

With Apples and Scallion

Cabernet Braising Reduction

Wild Mushrooms and Organic Stone Ground Polenta

Black Truffle Relish, Shaved Parmesan

Organic Arugula

** These menu items are available at an additional cost of \$6- \$8.00 per person*

DESSERT

(Please select one of the following)

Bittersweet Chocolate Torte

Crème Fraîche
Chocolate Tuile

Bartlett Pear Spice Cake

Cranberry Orange Compote
Crème Fraîche, Pear Brandy Caramel

Normandy Apple Tart

Toasted Walnut Filling, Fresh Cider Caramel
Cinnamon Ice Cream

Torta Gianduja

Flourless Chocolate Hazelnut Cake
Nutella Mousse, Bitter Orange Sauce
Candied Orange Zest

Pumpkin-Quince Bread Pudding

Spiced Maple Currant Sauce
Quince Crème Anglaise

Pomegranate Sorbet

Pineapple Reduction with Lime and Mint
Baked Meringue and Brûléed Pineapple

Cookies

Oat Butterscotch Blondies, Chocolate Molasses Cookies,
Fig Linzer Triangle

*** Bittersweet Chocolate Torte**

Fresh Fig Compote, Madeira Swirl Ice Cream
Chocolate Lace Tuile

**with an * are an additional cost.*

This is the complete dinner menu from which your specialized menu can be created. The actual price per person is determined by the number of selections made for each course as well as the number of courses selected. Please feel free to contact Susan Hopp directly for the price per person for the customized menu you desire.

This is the complete dinner menu from which your specialized menu can be created. The actual price per person is determined by the number of selections made for each course as well as the number of courses selected and the date of your event. At The Compound Restaurant your event can be customized with a menu that compliments your tastes and desires, with a room that is comfortable, and an evening that allows you to relax, enjoy and know that you and your guests are well taken care of.

Please feel free to contact Susan Hopp directly for an estimate on the customized menu you desire.



Menu Created by Chef/Owner Mark Kiffin, James Beard Foundation's "Best Chef of the Southwest"