

LA HACIENDA
by richard sandoval



PRIVATE DINING

20
26



EXPERIENCE ONE OF

SCOTTSDALE'S #1 MEXICAN RESTAURANTS

In collaboration with Executive Chef Forest Hamrick, the vibrant flavors and ingredients of Mexico are brought to life and into the culinary forefront at La Hacienda.

Combining the bold taste of classic Mexican cuisine with timeless European cooking techniques, La Hacienda evokes the sights, sounds and smells of a traditional Mexican kitchen. You'll feel right at home dining in our warm casita or on the patio under the stars.

Let our resident tequila goddess enlighten you with one of 240 labels of tequila. Begin your culinary adventure with our signature guacamole crafted table-side and end on a sweet note with our famous flaming coffee presentation. We welcome you as family and invite you to savor in our history and experience fresh bold flavors.

salud!

LOCATION

FAIRMONT SCOTTSDALE PRINCESS
7575 E PRINCESS DR
SCOTTSDALE, AZ 85255
480.585.2684

CELEBRITY CHEF

RICHARD SANDOVAL

GENERAL MANAGER

RAYMOND LOPEZ

EXECUTIVE CHEF

FOREST HAMRICK





PASSED RECEPTION CANAPÉS

COLD ITEMS

selection of three — \$25 *per person (30 min)*

selection of five — \$35 *per person (30 min)*

MINI TOSTADAS

poblano-pepita pesto, heirloom cherry tomato salad

SHRIMP CEVICHE

mexican leche de tigre, red onion, avocado, cilantro

ALAMBRE

baby beet skewers, grilled panela cheese, serrano balsamic syrup, candied walnuts

PLANTAIN TAQUITOS

crispy plantain shell, smoked chicken salad, pickled chilis

MOLETTES

open faced croistini, chicken tinga, salsa verde, crema, cotija, pickled onion

CHIMICHANGA

gulf shrimp, pico de gallo, crispy flour tortilla, salsa roja, guacamole taquero

BAJA TACOS

beer battered mahi, cabbage slaw, baja sauce, tapatio

LA HACIENDA STEAK TACOS

flour tortilla, skirt steak, salsa brava, guacamole taquero, caramelized onion

FLAUTAS

crispy corn tortilla, birria de res, salsa cruda, crema, cotija

EMPANADAS DE CHORIZO CON PAPA

housemade chorizo, yukon gold potato, salsa verde, crema, cotija

enhancements

salsa trio +10

traditional guacamole +8

trio of guacamole +15

specialty guacamole +12
esquite, carnitas or shrimp chicharrón

queso hacienda +12

queso fundido +12



STATIONARY RECEPTION EXPERIENCES 1 OF 2

optional chef attendant available to elevate your action station experience — \$150 per attendant, per hour

ANTOJITOS STATION “SMALL PLATES”

selection of three — \$28 per person (1 hr)

selection of five — \$35 per person (1 hr)

QUESO HACIENDA

chili con queso, pico de gallo, pickled chiles, bacon

ESQUITES

sweet corn, butter, cholula, chipotle aioli, lime, cotija

CHORIZO EMPANADAS

housemade chorizo, yukon gold potato, salsa verde, crema, cotija

SHRIMP CHIMICHANGAS

gulf shrimp, pico de gallo, crispy flour tortilla, salsa roja, guacamole taquero

PEPITA POBLANO PESTO TOSTADAS

poblano-pepita pesto, heirloom cherry tomato salad

TAQUITOS DE BIRRIA DE RES

crispy corn tortilla, birria de res, salsa cruda, crema, cotija

PLANTAIN TAQUITOS

crispy plantain shell, smoked chicken salad, pickled chiles

MOLLETES DE TINGA DE POLLO

open faced crostini, chicken tinga, salsa verde, crema, cotija, pickled onion

GUACAMOLES, AGUACHILES & SALADS

selection of three — \$32 per person (1 hr)

selection of five — \$42 per person (1 hr)

TRADITIONAL

avocado, tomato, onion, chili serrano, cilantro

ESQUITES

sweet corn, cultured cream, tajín, cotija, lime

CARNITAS

carnitas, chicharrón, salsa verde, escabeche, radish

SHRIMP CHICHARRÓN

crispy sustainable shrimp, salsa macha aioli, cherry tomatoes, queso fresco

SHRIMP AGUACHILE

gulf shrimp, mexican leche de tigre

PRIME BEEF TENDERLOIN AGUACHILE

seared chili crusted tenderloin, avocado, cilantro, salsa macha, chicharrón

MIXED GREEN SALAD

baby mixed greens, cranberries, candied walnuts, goat cheese, apple serrano vinaigrette

CHOPPED SALAD

romaine, pico de gallo, jicama, corn, cucumber, grilled panela, tortilla strips, chipotle buttermilk dressing



RECEPTION STATIONS 2 OF 2

optional chef attendant available to elevate your action station experience — \$150 per attendantt, per hour

TACOS

selection of three — \$30 per person (1 hr)

selection of five — \$50 per person (1 hr)

SKIRT STEAK

OCTOPUS AL PASTOR

MUSHROOM BIRRIA

CHICKEN TINGA

GRILLED CALABACITAS

DE LA PARRILLA “FROM THE GRILL”

selection of three — \$38 per person (1 hr)

selection of five — \$58 per person (1 hr)

OCTOPUS AL PASTOR

CHORIZO

FLAT IRON STEAK

AL PASTOR CHICKEN BREAST

MAHI MAHI A LA TALLA

CAZUELAS “BRAISED”

selection of three — 30./person

selection of five — 50./person

BIRRIA DE RES

CARNITAS HACIENDA

CAMARONES AL AJILLO

CHICKEN TINGA

PASTEL AZTECA



JUAN SORIANO PLATED DINNER

85./person

FIRST COURSE

ENSALADA DE LECHUGITAS

baby mixed greens, cranberries, candied walnuts, goat cheese, apple serrano vinaigrette

SECOND COURSE

choice of one:

YUCATAN CHICKEN

achiote chicken breast, white rice, salsa cruda, xnipec

BIRRIA DE RES

braised beef short rib, crema mashed potato, grilled zucchini, chile colorado

SALMON A LA TALLA

guajillo marinated salmon, chipotle aioli, esquites, heirloom cherry tomato salad

THIRD COURSE

choice of one:

SEASONAL LA HACIENDA FLAN

CHURROS WITH CHEF'S SPECIAL DIPPING

third course enhancement:

DESSERT DUO +5

enhancements

salsa trio +10

traditional guacamole +8

trio of guacamole +15

specialty guacamole +12
esquite, carnitas or shrimp chicharrón

queso hacienda +12

queso fundido +12



OCTAVIO PAZ PLATED DINNER

95./person

FIRST COURSE

ENSALADA DE LECHUGITAS

baby mixed greens, cranberries, candied walnuts, goat cheese, apple serrano vinaigrette

SECOND COURSE

choice of one:

YUCATAN CHICKEN

achiote chicken breast, white rice, salsa cruda, xnipec

CAMARONES AL AJILLO

chili garlic shrimp, bean and cheese huarache, salsa diablo, heirloom cherry tomato salad

CARNE ASADA

grilled flat iron steak, chorizo con papa, corn pico de gallo, salsa roja

carne asada enhancements:

SUB GRILLED FLAT IRON STEAK FOR PRIME SKIRT STEAK +15

ADD SHRIMP +10

THIRD COURSE

choice of one:

SEASONAL LA HACIENDA FLAN

CHURROS WITH CHEF'S SPECIAL DIPPING

third course enhancement:

DUO DESSERT +5



enhancements

salsa trio +10

traditional guacamole +8

trio of guacamole +15

specialty guacamole +12

esquite, carnitas or shrimp chicharrón

queso hacienda +12

queso fundido +12



RUFFINO TAMAYO PLATED DINNER

*109./person**

FIRST COURSE

duo of flauta & quesadilla:

FLAUTA

crispy corn tortilla, birria de res, salsa verde, crema, cotija

QUESADILLA

shrimp al ajillo, oaxaca cheese, guacamole, xnipec, queso fresco

SECOND COURSE

ENSALADA DE LECHUGITAS

baby mixed greens, cranberries, candied walnuts, goat cheese, apple serrano vinaigrette

THIRD COURSE

choice of one:

PECHUGA A LA POBLANA

roasted chicken breast, salsa poblano, white rice, calabacitas

CAMARONES AL AJILLO

chili garlic shrimp, bean and cheese huarache, salsa diablo, heirloom cherry tomato salad

FILET A PARILLA

grilled coriander beef tenderloin, oaxaca cheese enchiladas, pasilla demi

filet a parilla enhancements:

ADD LOBSTER +20

ADD SHRIMP +10

**SUB CHEESE ENCHILADAS
FOR SEAFOOD ENCHILADAS +20**

FOURTH COURSE

choice of one:

SEASONAL LA HACIENDA FLAN

CHURROS WITH CHEF'S SPECIAL DIPPING

third course enhancement:

DUO DESSERT +5

enhancements

salsa trio +10

traditional guacamole +8

trio of guacamole +15

specialty guacamole +12

esquite, carnitas or shrimp chicharrón

queso hacienda +12

queso fundido +12



FAJITAS BUFFET DINNER

89./person*

FROM THE GRILL

CARNE ASADA

POLLO ASADA

from the grill enhancements:

SHRIMP AL AJILLO +10

BIRRIA MUSHROOMS +10

FROM THE COMAL

FLOUR TORTILLAS

FROM THE BRICKS

REFRIED BLACK BEANS

ARROZ A LA MEXICAN

from the bricks enhancements:

ESQUITES +10

CALABACITAS +10

PASTEL AZTECA +10

SALSA & CONDIMENTS

SALSA

salsa verde, morita, pineapple, molcajete

GUACAMOLE

COTIJA CHEESE

PICKLED ONION

CABBAGE

CREMA

LIMES

DESSERT

SEASONAL LA HACIENDA FLAN

CHURROS WITH CHEF'S SPECIAL DIPPING

enhancements

salsa trio +10

traditional guacamole +8

trio of guacamole +15

specialty guacamole +12

esquite, carnitas or shrimp chicharrón

queso hacienda +12

queso fundido +12



TASTE OF LA HACIENDA BUFFET DINNER 1 OF 2

119./person*

optional chef attendant available to elevate your action station experience — \$150 per attendantt, per hour

FROM THE COMAL FLOUR TORTILLAS

GUACAMOLE STATION FRESH MADE GUACAMOLE & ACCOMPANIMENTS

guacamole station enhancements:

ESQUITE GUACAMOLE +12

CARNITAS GUACAMOLE +12

SHRIMP CHICHARRÓN GUACAMOLE +12

TRIO GUACAMOLE +15

FROM THE CAZUELAS SHRIMP AL AJILLO SALMON ADOBADO YUCATAN CHICKEN

BARBACOA TACOS BIRRIA DE RES CHICKEN TINGA CARNITAS HACIENDA

barbacoa taco enhancements:

SKIRT STEAK +15

CHORIZO +10

AL PASTOR CHICKEN BREAST +12

MAHI MAHI A LA TALLA +16

grill station enhancement

+35 per person

SKIRT STEAK

CHORIZO

AL PASTOR CHICKEN BREAST

MAHI MAHI A LA TALLA

*All pricing does not include tax (8%) & taxable service charge (24%).
Minimum of 40 guests; \$10** surcharge/person for buffets of less than 40 guests.
Only available with when Barbacoa Patio and/or North Room are reserved exclusively for your group.



TASTE OF LA HACIENDA BUFFET DINNER 2 OF 2

119./person*

optional chef attendant available to elevate your action station experience — \$150 per attendantt, per hour

FROM THE BRICKS

ROASTED ZUCCHINI & SQUASH
REFRIED BEANS
MEXICAN RED RICE

from the bricks enhancements:

PASTEL AZTECA +10
MUSHROOM BIRRIA +10
ESQUITES +10

SALSA & CONDIMENTS

SALSA
salsa verde, morita, pineapple, molcajete
PICKLED ONION
CABBAGE
CREMA
LIMES
COTIJA CHEESE

salsa & condiments enhancements:

SPECIALTY GUACAMOLES +12
esquite, carnitas or shrimp chicharrón

DESSERT

SEASONAL LA HACIENDA FLAN
CHURROS WITH CHEF'S SPECIAL DIPPING

grill station enhancement

+35 per person

SKIRT STEAK
CHORIZO
AL PASTOR CHICKEN BREAST
MAHI MAHI A LA TALLA

*All pricing does not include tax (8%) & taxable service charge (24%).
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RICHARD SANDOVAL

Richard Sandoval brings the vibrant flavors and ingredients of Mexico into the culinary spotlight at La Hacienda, combining the bold taste of classic Mexican cuisine with timeless European cooking techniques.

Sandoval's career as a chef and restaurateur includes serving as a culinary consultant, television personality, cookbook author and brand ambassador. Richard Sandoval Restaurants (RSR) is a leading international restaurant group with over 35 concepts. Known as the father of modern Mexican cuisine, he combines authentic Latin ingredients with international flavors and inventive techniques, creating new and unexpected dining experiences.



FOREST HAMRICK

"New Mexican cuisine is very Mexican, but with its own style. I've been to Mexico City to eat at some of the top upscale Mexican restaurants in the world and visit the mercados, or local markets, and am continuing my travels throughout Mexico to learn more about the culture and different cuisines from state to state, pueblo to pueblo."

A graduate of Scottsdale Culinary Institute with an Associate of Occupational Studies in Culinary Arts & Science, and Restaurant Management, Chef Hamrick started at the resort's three-meal restaurant, LV Bistro as Executive Chef and went on to run La Hacienda as Chef de Cuisine, winning the AAA Four-Diamond award three years running, and the 85255 Iron Chef Competition in 2006.



7575 E PRINCESS DR, SCOTTSDALE, AZ 85255
480.513.6015 | [SCOTTSDALEPRINCESS.COM/LAHACIENDA](https://scottsdaleprincess.com/lahacienda)