

# *Eat, Drink & Celebrate!*

*From the very beginning stages, all the way up to the “I do’s,” our team of wedding professionals will take care of all the details and ensure that your special day is just as you’ve imagined.*

*Whether you’ve dreamt of a small intimate gathering or a lavish event, we have the perfect indoor and outdoor space to accommodate a group of any size. Our award-winning chefs offer a generous variety of menus and will prepare everything from the hors d’oeuvres for your cocktail hour, to the entrée and wedding cake. Let Isleta Resort and Casino help you create and plan the personalized wedding of your dreams.*



**ISLETA**<sup>™</sup>  
resort + casino

11000 BROADWAY SE  
ALBUQUERQUE, NM 87105  
ISLETA.COM | 505.244.8201

# Spectacular Venues

## OUTDOOR CEREMONY



### GO-WA (TIWA FOR EVERGREEN)

Our unique canopies provide cool shade for your guests should you wish to enjoy an outdoor location for your nuptials. The Go-Wa Lawn accommodates up to 200 guests.

### JAR SPA

This traditional design provides an untraditional setting as your guests witness your marriage around the magical water fall. The Jar Spa accommodates up to 150 guests.



### ISLETA GOLF CLUB

Bask in the sunlight on the lush green fairways and the Rio Grande Bosque as your backdrop when you exchange your vows. The Isleta Golf Club accommodates up to 200 guests. Includes white wooden folding chairs.

Photos courtesy of Natural Touch Photography

## INDOOR CEREMONY



### SEMINAR ROOM

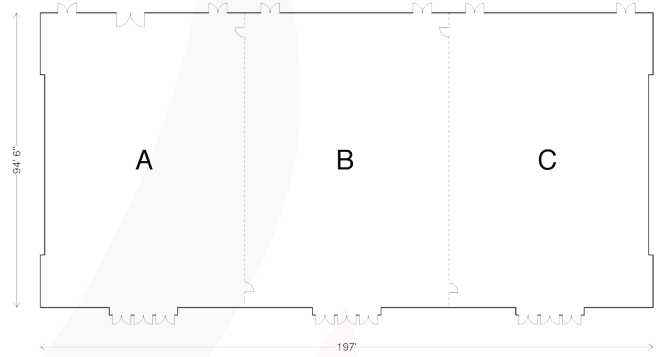
Our Seminar Room architecture will be the talk of your event. Through a mix of traditional and contemporary design, this space accommodates up to 200 attendants.

\*All space rentals include ceremony rehearsal time, theater style seating and a table for the unity candle. Rental Fees begin at \$750 and up.

# GRAND WEDDINGS

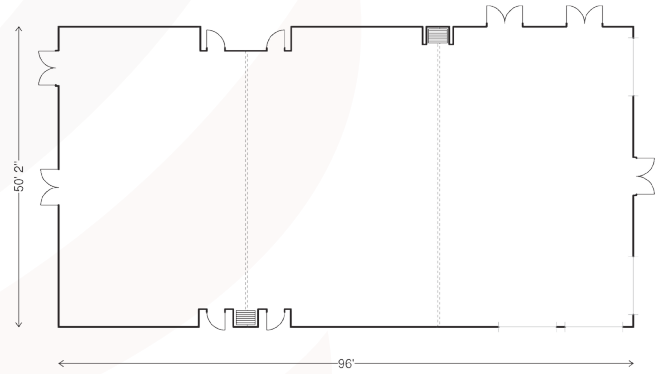
## GRAND BALLROOM

Our largest event space is ideally suited for memorable weddings and all special occasions. The Grand Ballroom can accommodate up to 800 for those with an extensive guest list, 18,620 square feet and the grandeur of ceilings over sixteen feet high. The Grand Ballroom divides into three separate Ballrooms - A, B and C which will each accommodate 250 guests.



## EAGLE BALLROOM

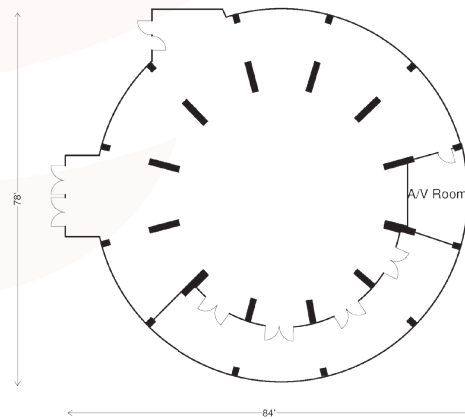
Located in our Isleta Golf Clubhouse, the Eagle Ballroom provides a stunning setting with the beautiful rolling green fairways and the Rio Grande Bosque as your scenic backdrop. Accommodates 200 guests.



# INTIMATE WEDDINGS

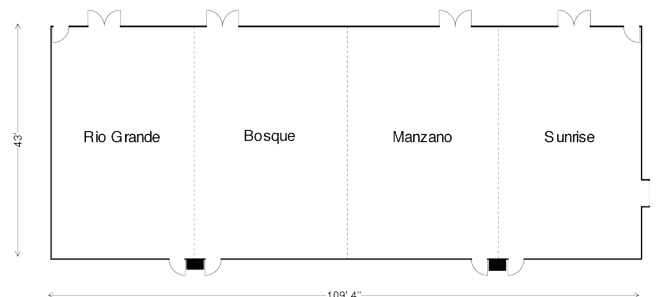
## SEMINAR ROOM

This contemporary space offers ideal accommodations for cocktail hour reception, a small intimate wedding dinner as well as a ceremony. The Seminar room will accommodate up to 100 guests.



## PREMIER BALLROOM

The Premier Ballroom is made up of four individual rooms that form into one spacious ballroom, which accommodates 150 guests. These four ballrooms can be used separately for a small, intimate wedding.



# ALL PACKAGES INCLUDE

- Custom Designed Wedding Cake
- Select Hors d'oeuvres for Cocktail Hour\*
- Sparkling Wine or Cider Toast\*
- Wedding professional to assist with planning of Resort Services
- Discounted group rates for overnight guests  
(rates and availability are dependent upon season and occupancy)
- Complimentary Dance Floor
- Complimentary Standard in-house Linen, Flatware and Stemware
- Complimentary use of select Vases available
- Complimentary set up and tear down of Banquet Space
- Complimentary Valet and Self Parking for all Guests
- Complimentary WiFi
- Complimentary accommodations for the wedding couple with evening chocolate turndown service.  
Please inquire about our Jr. Suite options
- Governor's Suite available at a special rate, 50% off best available rate and suite availability
- Professional Banquet Captain and Service Staff
- Designated Server for the Wedding Party
- Tables for Gifts, Cake, Place Cards, DJ and other requested needs
- Wedding Head Table or Sweetheart Table
- Iced Tea, Water, Coffee Service and Artisan Dinner Rolls
- Waived Bartender Fees
- Access to Premiere Photo Locations

## ADDITIONS:

- White Wood Folding Chairs - **1.95 each**
- Gold, Silver or Black Chargers - **\$1.00 each**
- Upgraded Vases - **\$1.95 each**



*\*See policies page for details*



# PLATED DINNER WEDDING PACKAGES

## Reception Hour

Choice of two butler passed Hors d'oeuvres and a choice of either Chips and Salsa, Domestic and Imported Cheese Display or a Crudité Platter. All Entrees served with choice of Vegetable and Starch Accompaniments.\*

## HAPPILY EVER AFTER

\$45

### Choose Salad:

- Mixed Greens with Roma Tomatoes, Jicama and Cucumbers with Ranch and Italian Dressing
- Classic Caesar Salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing

### Choice of Entrée:

- Breaded Chicken Stuffed with Brie and Green Chile, Honey-Pinon Sauce
- Top Sirloin Steak with Red Wine Demi-Glace
- Grilled Pork Chops with Apple-Orange Compote

## GOING TO THE CHAPEL

\$49

### Choose Salad:

- Iceberg Wedge Salad with Bacon, Tomatoes, Shaved Red Onion with Blue Cheese or Ranch Dressing
- Baby Spinach Salad with Toasted Walnuts, Gorgonzola Cheese and Dried Cranberries with Pancetta-Balsamic Vinaigrette

### Choice of Entrée:

- Slow Roasted Prime Rib of Beef
- Seared Salmon with Roasted Red Pepper Cream Sauce
- Pan Seared Chicken Breast with Artichoke Hearts, Rosemary and Cherry Tomato
- Shrimp Scampi with Lemon, Garlic and White Wine Butter Sauce

## TO HAVE AND TO HOLD

\$62

### Choose Salad:

- Greek Salad with Kalamata Olives, Red Onion, Feta Cheese with Mediterranean Vinaigrette
- Baby Spinach and Frisée Salad with Goat Cheese, Toasted Pecans and Raspberry Vinaigrette
- Red Leaf Lettuce Salad with Heirloom Tomato, Locally Sourced Beets, and Chive-Lemon Vinaigrette

### Choose of Entrée

- Seared Chicken Stuffed with Bacon, Apple and Onion with a Cheddar Cheese Sauce
- Grilled Filet Mignon 6oz., Cognac Demi
- Grilled Pacific Mahi-Mahi with Mango Salsa
- Steak and Shrimp Dinner with a 10 oz. New York Steak with a Peppercorn Cream and Three Jumbo Shrimp

## SELECTIONS OF ACCOMPANIMENTS:

- Creamy Gorgonzola Polenta
- Roasted Garlic Mashed Potatoes
- Roasted Red Potatoes with Fresh Herbs
- Rice Pilaf with Toasted Pinion Nuts
- Mushroom Risotto
- Sautéed Calabacitas with Tomato and Onion
- Steamed Broccolini with Toasted Garlic
- Grilled Asparagus

## CHILDREN'S MENU

\$12.95 (Children 10 years and younger)

### THE RING BEARER

- Chicken Strips with Tater Tots, served with a Fresh Seasonal Fruit Cup and a Cookie

### THE FLOWER GIRL

- Grilled Cheese Sandwich with Tater Tots, served with a Fresh Seasonal Fruit Cup and a Cookie

\*Hors d'oeuvres based on 2 pieces of each per person, based on guest guarantee.

# BUFFET DINNER WEDDING PACKAGES

## Reception Hour

Choice of two butler passed Hors d'oeuvres and a choice of either Chips and Salsa, Domestic and Imported Cheese Display or a Crudité Platter.

## HONEYMOON IN ITALY

\$47

- Mixed Greens with Roma Tomatoes, Jicama and Cucumbers with Ranch and Italian Dressing
- Classic Caesar Salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Caprese Salad with Beefsteak Tomato, Buffalo Mozzarella Cheese, Fresh Basil and Balsamic Vinaigrette
- Chicken Breast Stuffed with Roasted Vegetables and Jack Cheese, served with a Herb Jus Lie
- Seared Salmon with Tomato-Vodka Cream Sauce
- Baked Ziti Pasta with Marinara and Mozzarella Cheese
- Roasted Parmesan Red Potatoes
- Sautéed Haricot Verts with Garlic and Oregano

## LAND OF ENCHANTMENT

\$52

- Mesclun Mixed Greens, Cherry Tomatoes and Red Onion with Ranch and Italian Dressings
- Baby Spinach-Arugula Salad with Julienne Red Onions, Candied Pecans and Gorgonzola Cheese with Balsamic Vinaigrette
- Caprese Salad with Beefsteak Tomatoes, Buffalo Mozzarella, Fresh Basil. EVOO and Balsamic Glaze
- Grilled Sirloin Steak with Wild Mushroom Ragout and Balsamic Jus Lie
- Chicken Breast Stuffed with Roasted Vegetables, Jack Cheese, Herb Jus Lie
- Grilled Salmon with Toasted Sesame and Ginger-Soy Glaze
- Roasted Red Potatoes with Fresh Chives
- Sautéed Asparagus with Sauce Béarnaise

## TRADITIONAL NEW MEXICAN BUFFET

\$45

- Garden salad with Toasted Pinon Nuts with Ranch and Italian Dressing
- Southwestern Salad with Roasted Corn, Black Beans, Red Onion, Jicama, Tomato Served over a Bed of Field Greens with Avocado-Ranch Dressing
- Tortilla chips and Fire Roasted Salsa
- Green Chili Stew
- Red Chile Carne Adovada
- Green Chile Chicken Enchiladas
- Beef Fajitas with Roasted Peppers and Onions Flour Tortillas, Sour Cream, Guacamole, Lettuce, Tomato, Cheese and Pico de Gallo
- Calabacitas
- Spanish rice
- Green Chile Artisan Rolls

*\*See policies page for details*

# BUFFET DINNERS CREATE YOUR OWN

*Choice of two butler passed Hors d' Oeuvres and a Choice of either Chips and Salsa, Domestic and Imported Cheese Display or a Crudité Platter.*

## EAT, DRINK AND BE MARRIED

\$50

### Choose Two Items - Salads /Soups:

- Caesar Salad, Herbed Croutons, Parmesan Cheese and Julienne Sun-dried Tomatoes, Caesar Dressing
- Mesclun Mixed Greens, Heirloom Tomatoes, Cucumber, Red Onion, Red Wine Vinaigrette
- Baby Spinach and Frisée, Crumbled Goat Cheese, Candied Walnuts, Lemon-Tarragon Vinaigrette
- Southwest Salad- Mixed Greens, Roasted Corn, Heirloom Tomato, Cotija Cheese, Toasted Pinon and Red Chile Dusted Croutons and Avocado Ranch Dressing
- Iceberg Wedge Salad, Crumbled Bacon, Diced Tomato, Green Onion with Ranch Dressing
- Baked Potato Salad, Chives, Sour Cream and Bacon
- Mediterranean Pasta Salad
- French Green Bean Salad with Radicchio, Cucumbers, Feta Cheese and Lemon Vinaigrette
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- Beef and Barley with Vegetables
- Cream of Green Chile Chicken

### Choose Two Entrées (select a third entrée for an additional \$6):

- Cilantro-Lime Chicken with Ancho Chile Sauce
- Grilled Airline Chicken with Marsala Prosciutto Jus Lie
- Roasted Chicken Breast stuffed with Leeks and Cream Cheese, Red Pepper Cream Sauce
- Grilled Chicken and Penne Pasta with Roasted Vegetables and Pesto Cream Sauce
- Sliced Roasted Prime Rib with Mushroom Demi-Glace
- Bone-in Beef Short Ribs, Red Wine Braising Jus
- Grilled Medallions of New York Sirloin with Roasted Garlic Demi
- Pork Chop Caramelize Shallot Peach Sauce
- BBQ Pork Spareribs
- Seared Salmon with Choice of Sauce: Roasted Red Pepper Cream Sauce, Lemon Dill or Mango Salsa
- Seafood Penne Pasta Verde with Green Chiles
- Crab Stuffed Sole Fillet Meuniere
- Lasagna Bolognese
- Eggplant Parmesan with Roasted Tomato Sauce
- Enchiladas con Calabacitas

### Choose Two Accompaniments:

- Yukon Gold Potato Au Gratin
- Home-style Mashed Potatoes
- Mashed Potatoes with Gorgonzola and Chives
- Roasted Red Potatoes with Mushrooms and Chives
- Sautéed Asparagus with Sauce Béarnaise
- Haricots Verts with Smoked Bacon, Onions and Cherry Tomatoes
- Classic Cheese and Macaroni
- Wild Mushroom Pilaf
- Sautéed Baby Carrots with Bourbon Glaze and Roasted Pecans
- Calabacitas (Sautéed Squash and Corn)

# A DAYTIME AFFAIR

## Reception Hour

Choice of (2) Butler Passed Hors d'Oeuvres, Chips and Salsa, Domestic Cheese Display or a Crudité Platter.  
Daytime Weddings scheduled between 11AM and 5PM, with Meal Service to begin no later than 2PM.

## WITH THIS RING

Buffet - \$34

### Choose Two Salads/Soups:

- Caesar Salad with Herbed Croutons, Parmesan Cheese and Sun-dried Tomatoes
- Mixed Greens with Roma Tomatoes, Jicama, Heirloom Carrots, Cucumbers with Ranch and Italian Dressings
- Baby Greens with Spinach, Arugula and Frisée, Goat Cheese, Red Onion and Toasted Pecans
- Iceberg Wedge Salad, Bacon, Tomatoes, Shaved Red Onion, Blue Cheese or Ranch Dressing
- Yukon Gold Potato Salad
- Southwest Salad- Mixed Greens, Roasted Corn, Heirloom Tomato, Cotija Cheese, Toasted Pinon and Red Chile Dusted Croutons
- House-made Potato Salad
- Tortellini Pasta Salad with Tomatoes and Grilled Vegetables
- Southwestern Roasted Corn Chowder
- Tomato Basil Bisque
- Cream of Green Chile Chicken

### Choose Two Entrées (Select a third entrée for an additional \$6):

- Herb Marinated Chicken with Artichokes and Mushrooms
- Seasoned Flank Steak with Chimichurri
- Grilled Pork Chops with Apple-Orange Chutney
- Grilled Chicken Breast with Chipotle Cream Sauce
- Eggplant Parmesan with Tomato-Basil Sauce
- Marinated Flank Steak in Balsamic Shallot Sauce
- Breaded Italian Pork Chops with Mushroom Jus Lie
- Penne Pasta Primavera with Grilled Portabella Mushroom, Zucchini and Summer Squash
- Seared Salmon with Choice of: Roasted Red Pepper Cream Sauce, Lemon Dill Sauce or Mango Salsa

### Choose Two Accompaniments:

- Yukon Gold Potatoes Au Gratin
- Fresh Buttery Mashed Potatoes
- Loaded Mash Potato
- Seasonal Sautéed Vegetables
- Classic Mac and Cheese
- Roasted Red Potatoes
- Rice Pilaf with Peas and Carrots
- Maple Glazed Baby Carrots

*\*See policies page for details*



# A DAYTIME AFFAIR CONTINUED

## ALL YOU NEED IS LOVE

### Plated Option - \$28

- House Salad with Ranch and Italian Dressings

### Choice of Entree:

- Chicken Fettuccine and Green Chile Alfredo - Served with Green Beans with Sautéed Shallots
- Chicken Piccata - Seared Chicken Breast, Fettuccine Pasta, Lemon-Caper Butter Sauce and Broccolini
- Chicken or Beef Enchilada Plate - Choice of Green or Red Chile Sauce and served with Spanish rice, Pinto Beans and Pico de Gallo

## LOVE BY THE SEA

### Plated Option - \$33

- House Salad with Ranch and Italian Dressings
- Grilled Atlantic Salmon with Lemon Butter, Roasted Potatoes with Chives and Grilled Asparagus

## LET THE HONEYMOON BEGIN

### Plated Option - \$42

### Choice of

- House Salad with Ranch and Italian Dressings
- Layered Caprese Salad

### Entrée

- Roasted Prime Rib of Beef with Creamy Horseradish and Au Jus. Accompanied by Parmesan Whipped Potatoes and Grilled Asparagus with Béarnaise Sauce

*\*See policies page for details*

# A DAYTIME AFFAIR

## BRUNCH (8AM - 2PM)

**\$29 Per Person**

### Included:

- French Toast with Warm Syrup and Sweet Butter
- Brown Sugar Glazed Baked Ham Carving Station with Dijon Mustard and Fresh Baked Artisan Dinner Rolls
- Farm Fresh Scrambled Eggs with Herbs
- Smoked Bacon or Sausage Links
- Rosemary Roasted Breakfast Potatoes
- Seasonal Sliced Fresh Fruit with Berries
- Mediterranean Pasta Salad with Roasted Vegetables
- Croissants, Petite Danish and Sliced Breakfast Breads
- Mimosa Bar with Guava, Orange and Pineapple Juices with Fresh Berries
- Coffee, Orange Juice and Iced Tea

### Additional Options: Select (1) \$33 | Select (2) \$35

- \*Smoked Salmon Display with Red Onions, Capers, Cream Cheese and Lemon. Served with Mini-Bagels
- \*Home-style Biscuits with Sausage Gravy

*\*Add made to order omelet station for \$3.00 per person and \$75 attendant fee per 90 minutes, \$75 carver fee per 90 minutes*

## THE "GIFT" OF BREAKFAST (PLATED)

**\$19 Per Person**

- Sliced Fresh Fruit Display
- Assorted Danish, Breakfast Breads and Croissants
- Fluffy Scrambled Eggs
- Smoked Bacon or Sausage Links
- Garlic-herb Roasted Potatoes
- Coffee and Orange Juice

## BRIDAL TEA

**\$26 Per Person**

- Orzo Pasta Salad with Feta Cheese, Cranberries, Toasted Pine Nuts, Basil and Balsamic Vinaigrette
- Vegetable Crudité Display
- Artisan Cheese Display with Assorted Crackers
- Assorted Tea Sandwiches:
  - » Avocado-Egg Salad on White Bread
  - » Smoked Salmon, Cucumber and Dill-Cream Cheese on Rye
  - » Herbed Chicken Salad with Dried Apricots on Petite Croissants
  - » Turkey, Boursin Cheese and Apple Wraps
- Fresh Fruit Skewers, Yogurt with Lime and Poppy Seed
- Assorted Macaroons and Petite Scones with Devonshire Cream and Lemon Curd
- Chilled Peach Iced Tea
- Hot Passion Tea

*\*Add Pink Champagne for \$3.00 per person*

*\*See policies page for details*

# DISPLAYS

*Displays are designed for 90 minutes of service. Minimum of 25 guests.*

## FRESH FRUIT DISPLAY

**\$5 per Person**

Includes Seasonal Fruits, Berries, Passion Fruit Yogurt and Poppy Seed Sauce

## IMPORTED AND DOMESTIC CHEESE DISPLAY

**\$7 per Person**

Fresh Berries and Assorted Crackers and Crostini

## VEGETABLE CRUDITÉ PLATTER

**\$6 per Person**

A Selection of Fresh Seasonal Vegetables, Buttermilk Ranch Dipping Sauce and Hummus

## ANTIPASTO DISPLAY

**\$10 per Person**

Capicola Ham, Prosciutto, Genoa Salami, Fresh Mozzarella and Provolone Cheese, Marinated Artichokes, Roasted Red Bell Peppers, Kalamata Olives, Pepperoncini, and a Selection of Crostini's and Pita Chips

## VEGETARIAN ANTIPASTO (V)

**\$8 per Person**

Marinated Grilled Artichokes, Mixed Olives, Grilled Marinated Asparagus, Roasted Peppers, Marinated Heirloom Tomatoes and Mushrooms with Basil, Assorted Italian Peppers, Fresh Mozzarella, Provolone, Red Pepper Hummus, Crostini's and Pita Chips

## FRESH SEAFOOD DISPLAY

**\$22 per Person (Three pieces of each item per person)**

Poached Jumbo Shrimp with Horseradish Cocktail Sauce, Seasonal Crab Claws, Oysters on the Half Shell with Traditional Accompaniments

## A LA CARTE

Salsa and Tortilla Chips - \$4 per Person

Chile con Queso and Tortilla Chips - \$6 per Person

Guacamole and Tortilla Chips - \$7 per Person

Chocolate Dipped Strawberries - \$36 per Dozen



*\*See policies page for details*

# HORS D'OEUVRES

## COLD

Avocado-Crab California Roll	\$4.00 per Piece
Seared Tuna with Sesame and Wasabi Mayo	\$4.00 per Piece
Lomi-Lomi Shooter - Hawaiian Style Smoked Salmon and Tomato	\$4.00 per Piece
Classic Shrimp Cocktail in Shooter Glass	\$4.00 per Piece
Poached Shrimp with Pesto and Balsamic Glaze Shooters	\$4.00 per Piece
Smoked Salmon Salad, Roasted Pinon and Avocado Mousse	\$3.50 per Piece
Endive Spears with Chicken Salad Roasted Pecans and Cranberries	\$3.00 per Piece
Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint (V)	\$3.00 per Piece
Spicy Southwestern Pinwheels with Avocado and Black Beans (V)	\$3.00 per Piece
Tomato, Fresh Mozzarella and Basil Crostini (V)	\$3.00 per Piece
Green Chile Pinwheels (V)	\$3.00 per Piece
Feta Cheese, Kalamata Olive, Cucumber with Herb Vinaigrette (V)	\$3.00 per Piece
Grilled Vegetables, Hummus, Naan (V)	\$3.00 per Piece
Shrimp and Scallop Ceviche	\$4.00 per Piece
Prosciutto Wrapped Melon	\$3.50 per Piece
Lump Crab Salad on Crostini	\$4.00 per Piece
Beef Striploin, Sourdough Crostini, Onion Compote	\$3.50 per Piece
Caprese Skewers with Tomato, Mozzarella and Pesto (V)	\$3.00 per Piece

*\*See policies page for details*

# HORS D'OEUVRES

## HOT

Glazed Short Rib Crostini, Sweet Peppers and Picked Red Onions	\$4.00 per Piece
Mini Stuffed Crab Shells, Louisiana Remoulade	\$3.50 per Piece
Prime Rib Sliders, Gorgonzola Butter, Horseradish Infused Aioli	\$4.00 per Piece
Grilled Cheese Tomato Bisque Shooters (V)	\$3.00 per Piece
Roasted Green Chile and Cheddar Corn Fritters, Honey and Sea Salt	\$3.00 per Piece
Toasted Sesame Teriyaki Chicken Skewers	\$3.50 per Piece
Pulled Pork Sui Mai Siders, Asian Coleslaw, Korean BBQ	\$4.00 per Piece
Mini Beef Sliders with Gorgonzola Cheese	\$4.00 per Piece
Miniature Beef Wellington	\$4.00 per Piece
Seared Lamb Chop with Mango Chutney	\$4.50 per Piece
Miniature Crab Cake with Chipotle Aioli	\$4.50 per Piece
Seared Scallop wrapped in Smoked Bacon	\$4.00 per Piece
Coconut Shrimp with Orange-Horseradish Marmalade	\$3.50 per Piece
Chicken Dijon Wrapped in Puff Pastry	\$3.50 per Piece
Spanakopita (V)	\$3.50 per Piece
Thai Chicken Satays with Peanut Sauce	\$3.50 per Piece
Lobster Bisque Shot	\$4.00 per Piece
Goat Cheese, Artichoke and Wild Mushroom Tart (V)	\$3.50 per Piece
Tomato Basil Tart with Toasted Pine Nuts (V)	\$3.25 per Piece
Jalapeno Poppers (V)	\$3.25 per Piece
Buffalo Chicken Wings	\$3.50 per Piece
Vegetarian or Pork Egg Rolls	\$3.50 per Piece
Taquitos (Beef or Chicken) with Salsa	\$3.50 per Piece
Green Chile Chicken Quesadilla with Salsa	\$3.50 per Piece

*\*See policies page for details*



# COCKTAIL RECEPTION PACKAGES

## LOCAL FLAVORS

**\$21 per person**

- House-made Salsa with Fresh Tortilla Chips
- Chile con Queso and Guacamole
- Chipotle Smoked Pork Quesadillas
- Beef Taquitos
- Green Chile and Cream Cheese Pinwheels
- Southwest Spring Rolls with Chipotle Ranch
- Petite Fry Bread and Honey
- House-made Biscochitos with Cinnamon-Sugar

## CLASSIC BLACK TIE EVENT

**\$25 per person**

- Imported and Domestic Cheese Display with Assorted Crackers and Baguettes
- Antipasto Display
- Golden Crab Cakes with Chipotle Aioli
- Grilled Vegetables with Hummus and Naan
- Brie en Croute with Raspberry Compote
- Thai Chicken Satays with Peanut Sauce
- Mashed Potato Martini Bar
- Chocolate Dipped Strawberries
- Assorted Mini Cheesecakes



# RECEPTION ENHANCEMENTS

## CARVING STATIONS\*

May be ordered as an Enhancement to a Buffet or a Reception only. Chef Attendant fee \$75 per station for 90 minutes of service.

### Baron of Beef \$6 per person (Minimum of 50)

- Chef Carved Roasted Baron of Beef served with Horseradish and Artisan Dinner Rolls

### Oven Roasted Prime Rib of Beef Carving Station \$8 per person (Minimum of 25)

- Chef Carved Choice Prime Rib, Roasted with Herbs and Black Pepper served with Au Jus, Horseradish Sauce, Artisan Dinner Rolls and Condiments

### Baked Ham \$4 per person (Minimum of 40)

- Orange Chipotle Gazed Bone-in Ham served with Artisan Dinner Rolls and Condiments

### Roasted Turkey \$4 per person (Minimum of 35)

- Hand Carved Oven Roasted Whole Tom Turkey Basted in Natural Juices served with Giblet Gravy and Cranberry Sauce and Artisan Dinner Rolls

## ACTION STATIONS\*

Action Stations require an Attendant at a \$75 fee for 60 minutes of service.

### Pho Noodle Soup Station \$10.00 per Person

- Rice Noodle Bowls with Pho Broth, Wok-fired Chicken and Beef, Bean Sprouts, Shredded Carrots, Green Onion, Shredded Green Cabbage, Shiitake Mushrooms and Cilantro

### Ceviche Bar \$15 per Person

- Selection of Scallop or Whitefish with Peppers, Chiles, Onions, Tomato, Tropical Fruits, Fresh Citrus Juices and Herbs

### Pasta Station \$12 per Person

- Penne, Fettuccini, Spaghetti and Fusilli Pastas with Marinara, Alfredo, Pesto and Seasoned EVOO. Italian Sausage, Grilled Chicken, Mini Meatballs and an assortment of Vegetables, Garlic, Parmesan and Fresh Herbs

### Fajitas Station \$12 per Person

- Flame Broiled Beef and Chicken Fajitas with Onions and Peppers, Salsa, Guacamole, Sour Cream, Shredded Cheese and Pico de Gallo

*\*All reception enhancements must be accompanied by a Chef and may not be used as dinner service unless combined with a minimum of (2) additional stations. See policies page for details*

# BANQUET BAR BRANDS

## BEVERAGE

	Hosted Bar	Cash Bar
• Premium Brands	\$7.50	\$8
• Select Brands	\$6.50	\$7
• Wine (by-the-glass)	\$6	\$6.50
• Domestic Beer	\$4.50	\$5
• Imported/Craft Beer	\$5	\$5.50
• Energy Drinks	\$4.50	
• Soft Drinks, Water and Juice	\$2.50	\$2.75

## SPIRIT SELECTIONS

### Select

- Absolute Vodka
- Ketel One Vodka
- Tito's Handmade Vodka
- Beefeater London Dry Gin
- Bombay Sapphire Gin
- Bacardi Rum
- Jack Daniel's Whiskey
- Crown Royal Blended Canadian Whiskey
- Dewar's White Label Scotch
- Johnnie Walker Red Label Blended Scotch Whiskey
- 1800 Tequila
- Patron Silver Tequila
- Courvoisier VS

### Premium

- Grey Goose Vodka
- Belvedere Vodka
- Tanqueray Gin, Hendrick's Gin
- Captain Morgan Spiced Rum
- Jameson Irish Whiskey
- Isleta's Signature Barrel Select Knob Creek Bourbon
- Isleta's Signature Barrel Select Patron Tequila
- Johnnie Walker Black Label Blended Scotch Whiskey
- Glenlivet 12 Year Single Malt Scotch
- Hennessy Cognac VS

### Beer

- Domestic
- Imports and Crafts

### Wine

- Woodbridge Cabernet Sauvignon
- Woodbridge Chardonnay
- Woodbridge Merlot
- Beringer White Zinfandel

### Hosted Drink Ticket

- Premium Brand Liquor with Beer and Wine **\$8 per guest**
- Select Brand Liquor with Beer and Wine **\$7 per guest**
- Beer and Wine Only **\$6 per guest**

*If specific brands are required, please contact the Catering Manager for availability and pricing. A bartender fee of \$75 will apply unless a minimum of \$750 per bar is met. We recommend one bartender per 100 guests. The Hotel is the only authorized licensee able to sell and serve liquor, beer or wine in the banquet facilities. Isleta Resort and Casino reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under 21 years of age will be served alcoholic beverages. Hotel reserves the right to inspect the identification of any person attending the event. All prices are subject to 18% service charge and prevailing sales tax.*

# SPECIALTY WINE SELECTION

Woodbridge Chardonnay	\$25
Woodbridge Pinot Grigio	\$25
Woodbridge Cabernet Sauvignon	\$25
Woodbridge Merlot	\$25
Kendall Jackson Chardonnay	\$28
Treana Chardonnay	\$38
Gerard Bertrand Rose	\$36
Sebastiani Cabernet	\$32
Seven Falls Merlot	\$30
Drumheller Merlot	\$28
Meiomi Pinot Nori	\$45
Seaglass Pinot Noir	\$32
Korbel Brut, Sparkling	\$35
Gruet Brut Sparkling	\$30
Veuve Clicquot Yellow Label, Champagne	\$85
Veuve Clicquot Demi Sec, Champagne	\$95

## BOTTLED WINE SERVICE WITH DINNER

### Wine Preset Per Table \$45

- One bottle of Woodbridge Cabernet Sauvignon and one of Woodbridge Chardonnay per Table



*If specific brands are required, please contact the Catering Manager for availability and pricing. A bartender fee of \$75 will apply unless a minimum of \$750 per bar is met. We recommend one bartender per 100 guests. Hotel is the only authorized licensee able to sell and serve liquor, beer or wine in the banquet facilities. Isleta Resort and Casino reserves the right to refuse service to any person who visibly appears to be intoxicated. No one under 21 years of age will be served alcoholic beverages. Hotel reserves the right to inspect the identification of any person attending the event. All prices are subject to 18% service charge and prevailing sales tax.*

# PUNCH BOWLS

3 Gallons Each (Serves 60)

## MARGARITA

**\$200 per 3 gallon selection**

- Isleta's Signature Barrel Select Patron Tequila, Cointreau, House-made Sweet and Sour with Fresh Fruit and Agave Syrup

## SANGRIA

**\$150 per 3 gallon selection**

- Red - Merlot, Brandy, Triple Sec, Fresh Fruit
- White - Pinot Grigio, Peach Schnapps, Triple Sec, Fresh Fruit
- Rose - White Zinfandel, Pomegranate Liqueur, Raspberry Liqueur, Fresh Fruit
- Blood Orange Sangria - Pinot Grigio, Brandy, Fresh Blood Oranges and Berries

## HARD LEMONADE

**\$150 per 3 gallon selection**

- Traditional - Vodka, Triple Sec, Fresh Squeezed Lemon
- Strawberry - Strawberry Vodka, Pink Moscato, Fresh Squeezed Lemon and Fresh Strawberries

# SIGNATURE COCKTAILS

**\$7 PER SIGNATURE COCKTAIL**

## SOMETHING BORROWED SOMETHING BLUE

- Vodka, Blue Curacao, Lemonade and Champagne Float

## HONEYMOONERS

- Fresh Orange Juice, Pama Liquor and Champagne Brut

## A LOVE STORY

- Vodka, Triple Sec, Fresh Lime Juice and Cranberry Juice

## IT'S A NICE DAY FOR A WHITE WEDDING

- White Wine, White Cranberry, Orange, Lemon Juice and Peach Brandy Float



# SPA BRIDAL PACKAGES

## BRIDE TO BE PACKAGE - Before the wedding

4 hours of services for \$350 per person

- Wellness Manicure, Wellness Pedicure, Swedish Massage and Signature Facial

## BRIDAL PARTY SPA DAY - Before the wedding

2 1/2 hours of services for \$250 per person

- Classic Manicure, Classic Pedicure, 30 Minute Essential Massage and 30 Minute Essential Facial

## WEDDING BELLS PAMPER AND PREP - Day of wedding

Starting at \$125 per person

- Make Up Application and Up Do

## COUPLES WELLNESS AND ROMANCE RETREAT - After the Wedding

2 hours and 15 minutes for \$500 per couple

- 40 Minute Body Softening Sugar Polish, 15 Minute Facial Massage and Hydrating Mask, 15 Minute Rain Shower Rinse, and then a Luxurious 75 Minute Full-Body Massage



*Packages can be customized to your party's needs. See Spa for details.*

# AUDIO VISUAL PACKAGES

## BALLROOMS A,B,C AND SEMINAR ROOM

### Ballroom LCD Package - \$100/hr

- Package Includes: 8000 Lumen LCD Projector, Dropdown Screen, VGA Cable, Skirted Cart, Extension Cord, Power Strip, Tape Down.

4+hours/Daily Rate - \$475

### Ballroom Screen Package - \$75/hr

- Package Includes: Dropdown Screen, VGA Cable, Skirted Cart, Extension Cord, Power Strip, Tape Down.

4+hours/Daily Rate - \$225

## PREMIERE BALLROOMS (RIO GRANDE, BOSQUE, MANZANO, SUNRISE)

### Breakout LCD Package - \$75/hr

- Package Includes: 3000 Lumen LCD Projector, Skirted Tripod Screen, VGA Cable, Skirted Cart, Extension Cord, Power Strip, Tape Down.

4+hours/Daily Rate - \$350

### Drape Packages

- 10' Drape Package - \$100
- 20' Drape Package - \$200
- 30' Drape Package - \$300
- Black or White Drape.
- Includes LED Uplighting on Drape

### Breakout Screen Package - \$50/hr

- Package Includes: Skirted Tripod Screen, VGA Cable, Skirted Cart, Extension Cord, Power Strip, Tape Down.

4+hours/Daily Rate - \$125

### Custom Gobo Package

- Standard Steel Gobo - \$99
- Glass Gobo - \$225 (Includes Leko Lighting Instrument)

All artwork must be received 2 weeks prior to event date in jpeg format.

### Microphone Package - \$100

- Package Includes: House Sound Patch or Standing Speaker, 4ch Mixer, Wireless Handheld/Lavalier Mic, IPOD Connection.

Each Additional Mic - \$50

### Uplighting Packages

- 4 - LED64 Lighting Fixtures - \$100
- 8 - LED64 Lighting Fixtures - \$175
- 12 - LED64 Lighting Fixtures - \$250

### Labor:

Standard service charge of 18% on all orders for set up and tear down of equipment.

### In-room Technicians:

General Audio Visual Technician \$50 Per Hour (M-F, 8am-5pm)

General Audio Visual Technician \$65 Per Hour (After Normal Business Hours and Weekends)

Prices do not include sales tax. Additional items available, please contact us for more information.

# POLICIES

## DEPOSIT AND PAYMENT

- 25% deposit of the food and beverage minimum is required to confirm your event at the signing of the sales agreement.
- The balance is due one week prior to your event on your estimated charges.
- Deposit is non-refundable.
- An authorized credit card must remain on file for any incremental charges incurred.
- All items are subject to the prevailing gross receipts tax and the customary service fee of 18%.

## FOOD AND BEVERAGE

- All food and beverage served must be purchased through hotel catering.
- Food not consumed is not permitted to be taken, with the exception of the wedding cake topper, which will be boxed for the bride and groom.
- We do not take responsibility for any items left overnight.
- Alcohol is not allowed out of the convention space.
- Wedding Cake offered with packages includes standard decoration. Upgrades will incur additional costs per consultation with our pastry chef.

## ATTENDANCE

- Guaranteed number of guests is due 7 days prior to the event

## REQUEST FOR MULTIPLE ENTRÉES

- If multiple entrees are requested from separate menus, all entrees will be priced at the higher of the entrée prices.
- Two options are recommended (however, if a third is requested there will be an additional fee) excluding vegetarian option.
- The wedding party is responsible to provide entrée indication for each guest at the place setting (i.e. colored tickets, place cards, etc.).

## COMPLIMENTARY ACCOMMODATIONS FOR THE WEDDING COUPLE

- Based upon food and beverage minimums, a sleeping room will be provided complimentary for the newlyweds.

