

*Inspiring Romance*

# *Tres Vintage Glamour*

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 custom menus and will prepare everything from the hors d'oeuvres for your cocktail hour, to the entrée and wedding cake.





# Spectacular Venues

## OUTDOOR CEREMONY



### GO-WA (TIWA FOR EVERGREEN)

Our unique canopy can provide shade for your guests should you wish to enjoy the sunshine 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 water fall. The Jar Spa accommodates up to 150 guests.



### ISLETA GOLF CLUB

Bask in the sunlight on the greens with the Rio Grande Bosque as your backdrop when you exchange your vows. The Isleta Golf Club accommodates up to 200 guests. Includes white resin 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.

# GRAND WEDDINGS

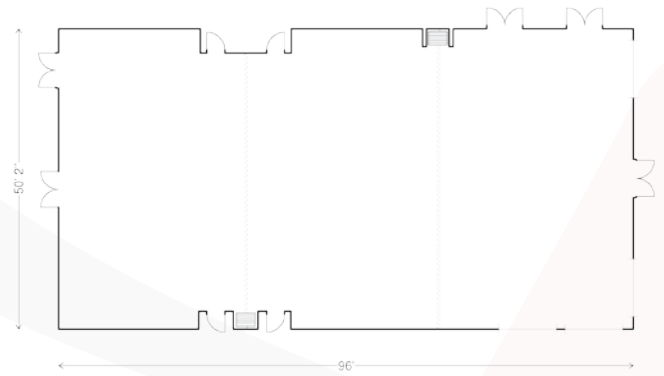
## GRAND BALLROOM

Our largest event space is ideally suited for memorable weddings and all special occasions. The Grand Ballroom can accommodate up to 800 for the grander guest list with 18,620 square feet and the grandeur of 16 foot ceilings. The Grand Ballroom divides into three separate Ballrooms - A, B and C which will each accommodate 250 guests.



## EAGLE BALLROOM

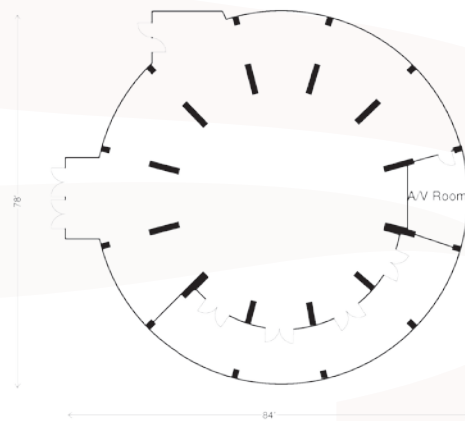
Located in our Isleta Golf Clubhouse, the Eagle Ballroom provides a stunning setting with the beautiful Rio Grande Bosque and Isleta Golf Course as your scenic backdrop. Accommodates 200 guests.



# INTIMATE WEDDINGS

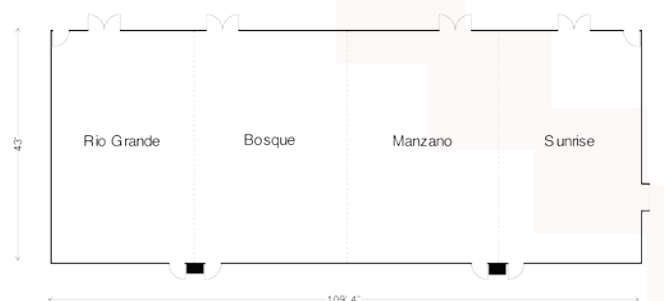
## SEMINAR ROOM

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 intimate spaces that form one spacious ballroom, which accommodates 150 guests. These four ballrooms can be used separately for a small, intimate wedding.



# INCLUSIONS

- Wedding professional to assist with planning
- \*Select hors d'oeuvres for cocktail hour
- Complimentary accommodations for the wedding couple\* and turndown service with chocolates
- 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
- Professional banquet captain and serving staff
- Designated server for the Bridal Party
- Gift table, cake table, place card, DJ & other requested tables
- Bridal head table or Sweetheart table
- Custom designed wedding cake
- All menu packages include iced tea, water, coffee service and artisan rolls
- Waived bartender fees
- Access to premiere photo locations
- Menu & cake tasting for up to four (4) guests
- Governor's Suite available at a special rate
- Sparkling Wine or Cider Toast\*



## 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 (2)\* butler passed hors d'oeuvres and chips & salsa or domestic cheese display or crudite display

## HAPPILY EVER AFTER

**\$45**

### Choose Salad:

- House salad
- Traditional Caesar

### Choice of Entrée:

- Marinated grilled chicken breast, pinot-fig glaze
- Breaded chicken stuffed with brie & green chile, honey-piñon cream sauce
- Whole grain mustard rubbed pork tenderloin (served medium)

*Choice of vegetable and starch accompaniment (see list)*

*Custom wedding cake\**

## GOING TO THE CHAPEL

**\$49**

### Choose Salad:

- Classic wedge salad, chopped tomatoes, crumbled bleu cheese, garlic croutons, bacon cracklings and red onions
- Caprese salad

### Choice of Entrée:

- Classic beef wellington
- Sesame crusted miso honey glazed ahi tuna\* or salmon
- Classic prime rib with au jus
- Resort signature Chimayo garlic chicken with sun dried tomatoes, spinach, poblano peppers, jack cheese and green chile cream sauce
- Grilled Atlantic salmon with lemon butter sauce

*Choice of vegetable and starch accompaniment (see list)*

*Custom wedding cake\**

## TO HAVE AND TO HOLD

**\$62**

### Choose Salad:

- Greek-style salad, feta cheese, roma tomatoes, cucumbers and kalamata olives
- Baby spinach, goat cheese, croutons, mushrooms, red onion and pancetta dressing
- Assorted baby field greens, roasted pear, crumbled walnuts, gorgonzola and port vinaigrette

### Choose of Entrée

- Chicken en crouete with gruyere, spinach and dijon cream sauce
- Roast sliced sirloin with cognac jus lie
- Hawaiian style red snapper with a charred pineapple, mango salsa and avocado lime cream sauce
- New York strip steak, peppercorn jus lie and (2) jumbo shrimp

*Choice of vegetable and starch accompaniment (see list)*

*Custom wedding cake\**

## SELECTIONS OF ACCOMPANIMENTS:

- Creamy gorgonzola polenta
- Roasted garlic mashed potatoes
- Mushroom risotto
- Parmesan roasted baby red potatoes
- Toasted piñon rice pilaf
- Pineapple jasmine rice
- Calabacitas
- Red pepper flake & olive oil sauteed broccolini
- Dilled petite carrots
- Asparagus in Bearnaise sauce
- Potatoes dauphinoise

*\*Hors d'oeuvres based on 2 pieces of each, per person or based on guest guarantee. Ahi tuna served medium rare. See policies page for details*

# BUFFET DINNER WEDDING PACKAGES

## Reception Hour

Choice of (2) butler passed hors d'oeuvres and chips & salsa or  
Domestic cheese display or crudite display

## HONEYMOON IN ITALY

**\$47**

- Mixed greens with ranch and italian dressings
- Traditional Caesar salad with herbed croutons, parmesan cheese and sun-dried tomatoes
- Layered caprese salad
- Seared salmon with champagne beurre blanc
- Oven roasted chicken marsala with crimini mushrooms
- Baked rigatoni with italian sausage, robust marinara and ricotta cheese
- Parmesan-chive risotto
- Rosemary scented grilled vegetables
- Selection of artisan breads and french bread

*Custom wedding cake\**

## TRADITIONAL NEW MEXICAN BUFFET

**\$45**

- Garden salad with ranch and italian
- Roasted corn, black bean and red peppers tossed in cumin vinaigrette
- Tortilla chips and fire roasted salsa
- Red chile beef or green chile chicken enchiladas
- Carne adovada
- Chicken or beef fajitas, flour tortillas, sour cream, guacamole and pico de gallo with garnish
- Calabacitas
- Spanish rice
- Green chile artisan rolls

*Custom wedding cake\**

## MEDITERRANEAN RENDEZVOUS BUFFET

**\$52**

- Garden salad with ranch and lemon oregano vinaigrette
- Asparagus and feta salad with baby heirloom tomatoes
- Grilled vegetable display with sun dried tomatoes, garlic hummus, pita bread, crostinis, feta cheese, marinated eggplant, portobello mushrooms, red bell peppers, zucchini and yellow squash with marinated artichoke hearts and assorted cured olives
- Roasted chicken breast marinated in Greek yogurt with grilled lemon and kalamata olives and served with tzatziki sauce
- Red snapper with roasted cherry tomatoes, artichoke hearts, fennel and capers
- Beef souvlaki with peppers and onions
- Roasted red potatoes
- Rice pilaf
- Pita bread and artisan rolls

*Custom wedding cake\**

*\*See policies page for details*



# BUFFET DINNERS CONTINUED

## EAT, DRINK & BE MARRIED

\$50

### Choose Two Salads:

- Traditional Caesar salad with herbed croutons, parmesan cheese and sun-dried tomatoes
- Mixed greens with roma tomatoes, julienned jicama, cucumbers, ranch and italian dressings
- Baby spinach and frisée salad, goat cheese, toasted pecans, sage-bacon vinaigrette
- Iceberg lettuce salad, roma tomatoes, cucumbers and prosciutto with ranch dressing
- Rigatoni salad with cauliflower, capers, sun-dried tomatoes with basil-parmesan pesto
- Greek orzo pasta with feta, red onion, kalamata olives and pine nuts with lemon oregano vinaigrette

### Choose Two Accompaniments:

- Yukon gold potato au gratin with tomato and scallion
- Roasted garlic mashed potatoes
- Roasted red potatoes with parmesan and chives
- Wild mushroom risotto with shaved parmesan cheese
- Sautéed asparagus with sauce béarnaise
- Haricots verts with smoked bacon and cherry tomatoes

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

- Prosciutto caprese stuffed chicken breast
- Roasted top sirloin with red wine mushroom demi
- Marinated pork chop with cranberry and pecan crust
- Grilled salmon with miso honey glaze
- Cheese tortellini pasta with pesto sauce and sun dried tomatoes
- Chicken piccata with lemon and artichoke hearts

*Also includes dinner rolls and a custom wedding cake\**

## CHILDREN'S MENU

**\$12.95** (Children 10 years and younger)

### THE RING BEARER

- Chicken strips and tater tots, served with a fresh seasonal fruit cup and a cookie

### THE FLOWER GIRL

- Grilled cheese and tater tots, served with a fresh seasonal fruit cup and a cookie

*\*See policies page for details*

# A DAYTIME AFFAIR

## Reception Hour

Choice of (2) butler passed hors d'oeuvres and chips & salsa or  
Domestic cheese display or crudite display

Daytime weddings scheduled between 11AM and 5PM, with meal service to begin no later than 2PM

## WITH THIS RING

### Buffet - \$34

#### Choose Two Salads:

- Caesar Salad with herbed croutons, parmesan cheese and sun-dried tomatoes
- Mixed greens with roma tomatoes, julienned jicama, cucumbers, ranch and italian dressings
- Baby spinach, frisée salad, goat cheese, toasted pecans and sage-bacon vinaigrette
- Iceberg lettuce salad, roma tomatoes, cucumbers and prosciutto with ranch dressing
- Greek orzo pasta salad
- Display of seasonal fresh fruit

#### Choose Two Accompaniments:

- Yukon gold and scallion au gratin
- Roasted garlic mashed potatoes
- Rosemary scented roasted baby red potatoes
- Rice pilaf with red peppers and parmesan
- Sautéed baby carrots with pecan butter
- Seasonal sautéed vegetables

#### Choose Two Entrées

(Select a third entrée for an additional \$6):

- Marinated grilled chicken with honey-pinon sauce
- Slow roasted sirloin with red wine mushroom demi glaze
- Grilled pork with apple-orange glaze
- Grilled chicken breast with cremini mushrooms in pesto cream sauce
- Cheese tortellini with robust fire roasted tomato cream sauce
- Eggplant parmesan with tomato and basil sauce
- Balsamic glazed salmon served over wilted spinach

*Also includes dinner rolls and a custom wedding cake\**

## ALL YOU NEED IS LOVE

### Plated Option - \$28

House salad with ranch and italian dressings

Dinner rolls

#### Choice of Menu:

- Chicken Fettuccine Alfredo - marinated grilled chicken breast, fettuccine pasta, green chile alfredo and haricots verts
- Chicken Piccata - seared chicken breast, fettuccine pasta, lemon-caper compound butter and broccolini
- Chicken or Beef Enchilada Plate - chicken with green chile sauce or beef with red chile sauce, spanish rice, pinto beans and pico de gallo

*Also includes a custom wedding cake\**

## LOVE BY THE SEA

### Plated Option - \$33

- House salad with ranch and italian dressings
- Grilled Atlantic bourbon bacon glazed salmon
- Chive potatoes
- Asparagus and lemon butter sauce
- Dinner rolls

*Custom wedding cake\**

## LET THE HONEYMOON BEGIN

### Plated Option - \$42

- House salad with ranch and italian dressings
- Layered caprese salad
- Prime rib with horseradish and jus lie
- Parmesan whipped potatoes
- Grilled asparagus with bearnaise sauce
- Dinner rolls

*Custom wedding cake\**

*\*See policies page for details*



# A DAYTIME AFFAIR

## BRUNCH (8AM - 2PM)

### Per Person

**\*Select (1) \$29 | Select (2) \$33 | Select (3) \$35**

- Fresh fruit display
- Spinach salad with slivered almonds, feta cheese, sliced strawberries, red onion and citrus poppyseed white balsamic vinaigrette
- Marmalade brown sugar glazed ham carving station with dijon mustard and fresh baked artisan rolls
- Soft and fluffy scrambled eggs with herbs
- Smoked bacon or sausage links
- \*Bourbon cream french toast casserole
- \*Smoked salmon display with sliced red onions, capers, cream cheese, tomatoes and lemons served with whole wheat, plain and everything bagels
- \*Home-style biscuits with sausage gravy
- Rosemary roasted breakfast potatoes
- Croissants, petite danish and breakfast breads
- Mimosa bar with guava, orange and pineapple juices with fresh berries (champagne not included)
- Coffee, orange juice and iced tea

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

## BRIDAL TEA

### \$26 Per Person

- Orzo pasta salad with feta, cranberries, pine nuts, basil ribbons and balsamic vinaigrette
- Vegetable crudite display
- Artisan cheese display with crackers
- Assorted tea sandwiches:
- Avocado egg salad on white bread
- Smoked salmon, cucumber and dilled cream cheese on rye
- Herbed chicken salad with dried apricots on petite croissants
- Turkey, boursin and apple wraps
- Grilled fresh fruit skewers, lime and poppy seed yogurt
- 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*

## THE "GIFT" OF BREAKFAST

### \$19 Per Person

- Fresh fruit display
- Assorted danish, breakfast breads and croissants
- Fluffy scrambled eggs
- Crisp smoked bacon or turkey sausage
- Garlic herb roasted potatoes
- Coffee, orange juice and water

*\*See policies page for details*

# DISPLAYS

Displays are designed for two hours of service

## FRESH FRUIT

Includes seasonal fruits, berries, passion fruit yogurt and poppy seed sauce

**\$126** – Serves 50

**\$252** – Serves 100

## DOMESTIC AND IMPORTED CHEESE DISPLAY

with fresh berries and assorted crackers and crostini

**\$136** – Serves 50

**\$272** – Serves 100

## FRESH VEGETABLE CRUDITÉS

Includes buttermilk ranch dipping sauce, garlic infused hummus and fresh selection of seasonal vegetables

**\$106** – Serves 50

**\$212** – Serves 100

## GRILLED VEGETABLE MEDITERRANEAN DISPLAY

Marinated and grilled vegetables with olive tapenade, hummus, artichoke hearts, pita bread and crostinis

**\$135** – Serves 50

**\$230** – Serves 100

## WHOLE POACHED SALMON

Chilled poached salmon with capers, minced eggs, chopped red onions, thin sliced tomatoes and assorted crackers

**\$282** – Serves 50

## SEAFOOD DISPLAY

Display includes 100 pieces each of the following items:

- Poached jumbo shrimp with horseradish cocktail sauce
- Seasonal crab claws
- Oysters on a half shell with traditional accompaniments

**\$750** – Serves 50

## A LA CARTE

Salsa and Tortilla Chips **\$16 per quart**

Chile con Queso and Tortilla Chips **\$32 per quart**

Guacamole and Tortilla Chips **\$38 per quart**

Chocolate Dipped Strawberries **\$40 per dozen**

## ANTIPASTO DISPLAY

Capicola ham, prosciutto and sliced Genoa salami, fresh mozzarella and provolone, marinated artichokes, roasted red peppers, kalamata olives, pepperoncinis, selection of crackers and crostinis

**\$145** – Serves 50

**\$295** – Serves 100



*\*See policies page for details*

# HORS D'OEUVRES

All selections are ordered by 50 piece increments

## COLD

- Deviled eggs with American caviar \$175
- Sesame seed seared tuna with wasabi mayo on Asian spoons \$175
- Classic shrimp cocktail in shooter glass \$175
- Port poached pear with gorgonzola crostini \$150
- \*Green chile pinwheels \$150
- \*Bleu cheese stuffed jumbo green olives \$150
- \*Curried chicken with dried apricots on petite naan bread \$150
- \*Tomato, fresh mozzarella and basil crostini \$150
- Prosciutto wrapped melon skewers \$125

## HOT

- Miniature beef wellington \$225
- \*Miniature crab cake with chipotle aioli \$175
- Seared scallop wrapped in smoked bacon \$175
- \*Coconut shrimp with orange-horseradish marmalade \$175
- \*Spanikopita \$150
- Beef tenderloin and gorgonzola cheese sliders with a smokey barbecue sauce \$275
- \*Thai chicken satays with peanut sauce \$150
- Lobster bisque soup shot \$150
- Green chile, chicken and cheese en croute \$150
- Goat cheese, artichoke and mushroom tart \$225
- Meatball on skewers with lemon cream sauce \$175
- \*Belgian endive cups with Fuji apples, fresh grapes, toasted walnuts and honey buttermilk vinaigrette \$150
- \*Popcorn chicken in mini waffle cones with a maple cream sauce \$175
- Seared beef tenderloin carpaccio style on Asian spoons \$225

*\*See policies page for details*



# COCKTAIL RECEPTION PACKAGES

## LOCAL FLAVORS

**\$21 per person**

- House-made Chips and Salsa
- Chile con queso and guacamole
- Chipotle smoked pork quesadillas
- Beef taquitos
- Green chile cream cheese pinwheels
- Southwest spring rolls with chipotle ranch
- Petite fry bread with honey
- Cinnamon sugar house-made biscochitos

## CLASSIC BLACK TIE EVENT

**\$25 per person**

- Artisan cheese display with crackers, baguettes & fresh berries
- Antipasto display
- Jumbo lump crab cakes with lemon aioli
- Vegetable crudite shooters half hummus and half avocado ranch
- Brie en croute with raspberry compote
- Sweet and spicy chicken satays with toasted sesame glaze
- Petite house-made shimmer donuts
- Assorted cheesecakes

## ASIAN FLARE

**\$29 per person**

### Chicken Wrap Station

- Ground baked tofu, Asian spiced ground chicken, green onion, shredded carrots, bean sprouts, rice sticks, ground peanuts, bibb butter lettuce cups and lime ponzu dipping sauce

### Potsticker, Dumpling & Steamed BBQ Pork Bao Station

- Pork potstickers, shrimp stuffed shamaoi, steamed BBQ pork bao, Thai chile sauce, sweet and sour sauce, wasabi sauce, and soy black bean sauce

### Roll Station(Egg Rolls, Spring Rolls, Vietnamese Rice Paper Spring Rolls)

- Vegetable spring rolls, pork egg rolls, vegetable shrimp rice paper rolls, Thai chile sauce, sweet and sour sauce, creamy sriracha and soy black bean sauce

### Ramen Noodle and Rice Station

- Pork broth, steamed rice, vegetable fried rice, steamed ramen noodles, Asian wok fried chicken, steamed sliced pork cilantro sprigs, bean sprouts, shredded carrots, green onion, shredded green cabbage and shiitake mushrooms

### Fortune Cookies, Almond Cookies, and assorted custom Asian inspired desserts

*\*See policies page for details*

# RECEPTION ENHANCEMENTS

## \*CARVING STATIONS

### Baron of Beef \$8 per person (Minimum of 50)

- Chef carved juicy grilled baron of beef served with horseradish and artisan rolls

### Prime Rib of Beef Carving Station \$14 per person (Minimum of 25)

- Chef carved prime rib roasted with herbs and black pepper served with au jus, horseradish sauce, artisan rolls and condiments

### Baked Ham \$6 per person (Minimum of 40)

- Chef carved orange chipotle glazed bone-in ham served with artisan rolls and condiments

### Roasted Pork Loin \$7 per person (Minimum of 40)

- Chef carved cajun spice encrusted pork loin served with New Orleans jus lie, artisan rolls and condiments

### Roasted Turkey \$6 per person (Minimum of 35)

- Chef carved juicy turkey breast basted in natural juices served with giblet gravy, chipotle cranberry sauce and artisan rolls

\*Chef attendant fee \$75 per station

## REHEARSAL DINNER LUAU

### \$35 per person

- Mai Tais featured at bar \$6 each
- Leis for each person included
- Fresh baked taro rolls with honey butter
- Garden salad with papaya seed dressing and ranch
- Hawaiian potato-mac salad
- Lomi-lomi salmon and tomato
- Kalua pork
- Teriyaki chicken skewers off the grill
- White fish in ginger shoyu sauce
- Coconut mashed purple potatoes
- Vegetable chow mein
- Steamed jasmine rice
- Island vegetables with Thai curry
- Grilled pineapple off the grill
- Banana cream pie and rice pudding with dark rum sauce

\*\$75 Gill Attendant Fee

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

## \*ACTION STATIONS

### Ramen Noodle, Lettuce Wrap and Rice Station

#### \$18 per person

- Pork broth, steamed rice, vegetable fried rice, steamed ramen noodles, crisp lettuce cups
- Wok fried chicken, steamed sliced pork, panko crusted tofu, cilantro sprigs, bean sprouts, shredded carrots, green onion, shredded green cabbage, shiitake mushrooms
- Fortune Cookies, Almond Cookies, Sweet Coconut Sticky Rice Rolls

### Pasta Station \$20 per person

#### Choose Two:

- Penne, Angel Hair, Cheese Tortellini

#### Choose Two:

- Alfredo, Green Chile Alfredo, Pesto Cream, Marinara, Arrabbiata

#### Choose Two:

- Spicy italian sausage, grilled chicken, mini beef meatballs.
- Served with mushrooms, spinach, chopped olives, tomatoes, red onion fresh grated parmesan cheese, fresh basil and garlic bread

### Quesadilla Station \$16 per person

- Whole wheat, spinach, tomato basil and flour tortillas
- Gruyere, sharp cheddar and jack cheeses
- Grilled chicken breast, smokey pulled pork, portobello mushrooms and seasoned ground beef
- Green chile, jalapeños and red onions
- Sour cream, fire roasted salsa and guacamole
- House-made chips and salsa

\*All action stations require an attendant. Attendant fee is \$75 for 60 minute service

# SPIRITS

## PREMIUM BRANDS - \$8 & up

Chambord  
Grey Goose  
Hennessy VSOP  
Johnny Walker Red  
Patron Silver

## CALL BRANDS - \$6 & up

Absolute  
Bombay Dry Gin  
Bombay Sapphire  
Captain Morgan Spiced Rum  
Dewars White Label  
Disaronno Amaretto  
Jack Daniels  
Jägermeister  
Jim Beam  
Jose Cuervo Gold  
Kahlúa  
Myers Dark Rum  
Parrot Bay Coconut Rum  
Tanqueray Gin  
Tuaca  
Wild Turkey

## SPARKLING CIDER - \$15 per bottle

## HOUSE CHAMPAGNE - \$20 per bottle

## CORDIALS - \$5 & up

## SOFT DRINKS, WATER & JUICE - \$2 & up

## WELL BRANDS - \$5 & up

Apple Puckers  
Appleton (Rum)  
Azul Silver (Tequila)  
Bacardi (Rum)  
Beafeaters (Gin)  
Burnett's (Vodka)  
Dekyper Melon  
Hiram Walker Amaretto  
Old Crow (Whiskey)  
Peachtree

## DOMESTIC BEER - \$4 & up

Budweiser  
Bud Light  
Coors  
Coors Light  
Michelob Ultra  
Blue Moon

## IMPORTED BEER - \$5 & up

Corona  
Tecaté

## HOUSE WINE - \$6 & up

Beringer White Zinfandel  
Trinity Oaks Cabernet Sauvignon  
Trinity Oaks Chardonnay  
Trinity Oaks Merlot

*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 & 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 & HOSTED BAR

## TIER I

### House Wine Selection

- St. Clair Pinot Grigio \$25
- Canyon Road Chardonnay \$25
- Canyon Road Merlot \$25
- Canyon Cabernet \$25

## TIER II

### White Wines

- Black Stallion Chardonnay \$40
- Matua Valley Sauvignon Blanc \$30
- Luccio Moscato d'Asti \$30

### Red Wines

- Seven Falls Merlot \$30
- Meiomi Pinot Noir \$45
- Sebastani Cabernet \$30

## TIER III

### White Wines

- 2013 Patz & Hall Chardonnay \$85

### Red Wines

- 2012 Duck Horn Merlot \$125
- 2006 Silver Oak Cabernet \$225
- 2010 Quintessa Meritage \$225

## BUBBLES

- Barefoot Brut \$25
- Korbel Brut \$35
- Gruet Brut \$30
- Clicquot Yellow Label \$85
- Clicquot Demi Sec \$95

## BOTTLED WINE SERVICE WITH DINNER

### Wine Preset Per Table

- (1) House Red & (1) White \$45 Per Table

## KEGS

- Domestic Keg \$350
- Import Keg \$500

## HOSTED BAR (MINIMUM 40 GUESTS)

### Call Brands

- 1 Hour \$13
- 2 Hour \$21
- 3 Hour \$29
- 4 Hour \$37

### Per Person

### Beer, Wine & Margaritas

- 1 Hour \$15
- 2 Hour \$25
- 3 Hour \$35
- 4 Hour \$45

### Per Person

### Beer & Wine Only

- 1 Hour \$12
- 2 Hour \$21
- 3 Hour \$30
- 4 Hour \$39

### Per Person

### Drink Tickets (Beer, Wine & Call Brand Cocktails)

- \$6 Per Person

### Champagne Toast

- \$2 Per Person

*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 & 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.*

# SIGNATURE COCKTAILS

\$7 PER SIGNATURE COCKTAIL

## SOMETHING BORROWED SOMETHING BLUE

Vodka, Blue Curacao, Lemonade & Champagne Float

## HONEYMOONERS

Fresh Orange Juice, Pama Liquor and Champagne Brut

## A LOVE STORY

Vodka, Triple Sec, Fresh Lime Juice & Cranberry Juice

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

White Wine, White Cranberry, Orange, Lemon Juice & 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 & PREP - Day of wedding

Starting at \$125 per person

Make Up Application & Up Do

## WEDDING SURVIVAL - After the wedding

3 hours for \$500 per couple

Couples Massage, Couples Facial and Couples Pedicure



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



# AUDIO VISUAL PACKAGES

## BALLROOMS A,B,C & 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 & 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 entrées are requested from separate packages the higher priced package prevails
- 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