



ISLETA RESORT & CASINO  
WEDDING MENU

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ISLETA™  
resort + casino



# Spectacular Venues

## OUTDOOR CEREMONY



### GO-WA (TIWA FOR EVERGREEN)

Our unique canopy provides cool shade for your guests should you wish to enjoy an outdoor location for your nuptials.

### JAR SPA

This traditional design provides an untraditional setting as your guests witness your marriage around the magical water fall.



### 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. Includes white wooden folding chairs.

Photos courtesy of Natural Touch Photography

## INDOOR CEREMONY



### SEMINAR ROOM

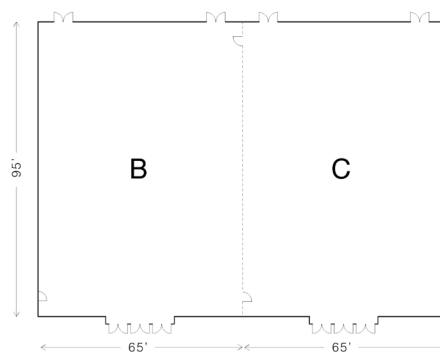
Through a mixture of traditional and contemporary design, our domed Seminar Room will make every event unique.

\*All space rentals include ceremony rehearsal time, theater style seating and a table for the unity candle.

# GRAND WEDDINGS

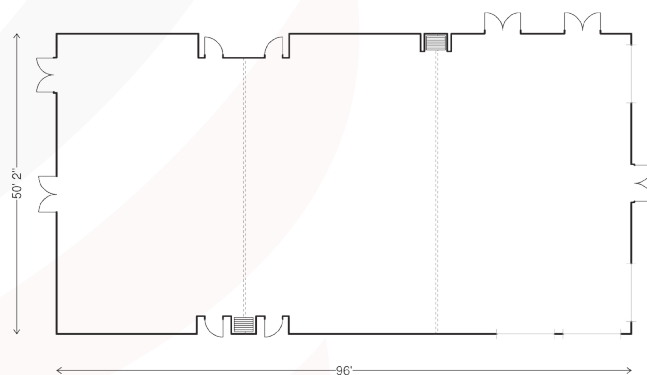
## GRAND BALLROOM

Our largest event space is ideally suited for memorable weddings and all special occasions. The Grand Ballroom divides into two separate Ballrooms - B and C.



## EAGLE BALLROOM

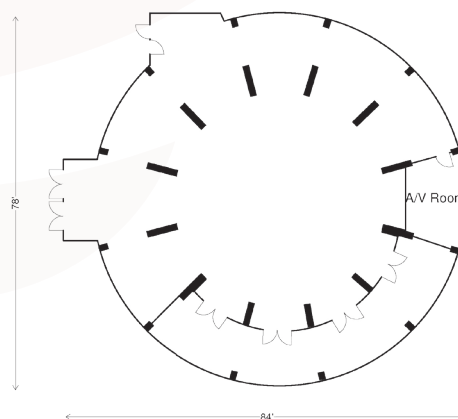
Located in our Isleta Golf Clubhouse, the Eagle Ballroom provides a stunning setting with the beautiful rolling green fairways and the Rio Grande Bosque as your scenic backdrop.



# INTIMATE WEDDINGS

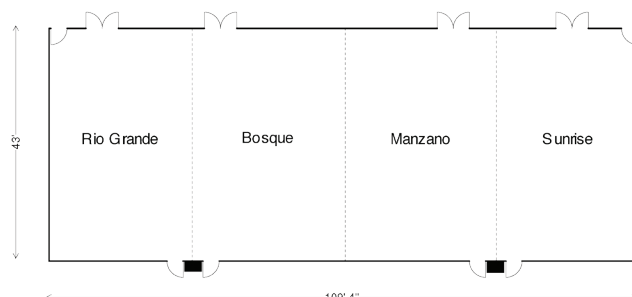
## SEMINAR ROOM

This contemporary space offers ideal accommodations for cocktail hour reception, a small intimate wedding dinner as well as a ceremony.



## PREMIER BALLROOM

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



# ALL PACKAGES INCLUDE

- Custom Designed Wedding Cake
- 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 Standard in-house Linen, Flatware and Stemware
- Complimentary set up and tear down of Banquet Space
- Self parking for all Guests
- Complimentary WiFi
- Please inquire about our one bedroom suites
- 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 and Place Cards
- Wedding Head Table or Sweetheart Table
- Iced Tea, Water, Coffee Service and Artisan Dinner Rolls
- Access to Premiere Photo Locations

(V) = Vegetarian / Vegan

EVOO = Extra Virgin Olive Oil

(GF) = Gluten Free



*\*See policies page for details*

# PLATED DINNER WEDDING PACKAGES

## Reception Hour

A choice of either Chips and Salsa, Domestic and Imported Cheese Display or a Crudit  Platter. All Entr es 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 Entr e:

- 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 Entr e:

- 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 Fris e 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 Entr e

- 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
- Saut ed 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

# BUFFET DINNER WEDDING PACKAGES

## Reception Hour

*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 Red Potatoes with Parmesan
- 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

*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
- Green Chile Stew

### **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
- Seared Salmon with Choice of Sauce: Roasted Red Pepper Cream Sauce, Lemon Dill or Mango Salsa
- Seafood Penne Pasta Verde with Green Chiles
- Lasagna Bolognese
- Eggplant Parmesan with Roasted Tomato Sauce
- Calabacitas Enchiladas

### **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

*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*



# HORS D'OEUVRES

*Choose three items, hot and cold. Served plated at attendant station; \$12 per plate.*

## COLD

- Avocado-Crab California Roll
- Classic Shrimp Cocktail in Shooter Glass
- Poached Shrimp with Pesto and Balsamic Glaze Shooters
- Endive Spears with Chicken Salad Roasted Pecans and Cranberries
- Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint (V)
- Tomato, Fresh Mozzarella and Basil Crostini (V)
- Green Chile Pinwheels (V)
- Feta Cheese, Kalamata Olive, Cucumber with Herb Vinaigrette (V)
- Grilled Vegetables, Hummus, Naan (V)
- Shrimp and Scallop Ceviche
- Prosciutto Wrapped Melon
- Lump Crab Salad on Crostini
- Beef Striploin, Sourdough Crostini, Onion Compote
- Caprese Skewers with Tomato, Mozzarella and Pesto (V)

## HOT

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

*\*See policies page for details*

# 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 \$7 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 \$9 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 \$5 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

### 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

*\*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
• Wine (by-the-glass)	\$6	\$6.50
• Domestic Beer	\$4.50	\$5
• Imported/Craft Beer	\$5	\$5.50
• Energy Drinks	\$4.50	

## SPIRIT SELECTIONS

### Select

- Absolute Vodka
- Tito's Handmade Vodka
- Bacardi Rum
- Jack Daniel's Whiskey
- Crown Royal Blended Canadian Whiskey
- Dewar's White Label Scotch
- Patron Silver Tequila
- Courvoisier VS
- Makers Mark
- RumHaven Coconut Rum

### Premium

- Grey Goose 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
- Hennessy Cognac VS

### Beer

- Domestic
- Imports and Crafts

### Wine

- Woodbridge Cabernet Sauvignon
- Woodbridge Chardonnay
- Woodbridge Merlot
- Beringer White Zinfandel
- Chardonnay
- Pinot Grigio
- Cabernet
- Merlot
- White Zinfandel
- Moscato
- Pinot Noir

### Hosted Drink Ticket

- Premium Brand Liquor with Beer and Wine **\$8 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

## SPARKLING

- Gruet Brut, NM \$36
- Gruet Brut Rose, NM \$36
- Korbel, CA. \$25

## CHARDONNAY

- Kendall Jackson, CA. \$32
- Gruet, NM \$28

## CABERNET SAUVIGNON

- Beringer's Founders Estate, Napa \$22

## MERLOT

- Drumheller, Columbia Valley, WA. \$27

## PINOT NOIR

- Planet Oregon, Soter Vineyards, OR \$36

## SPARKLING

- Bogle Vineyards, Sierra Foothills, CA. \$27



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# AUDIO VISUAL PACKAGES

## BALLROOMS 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 14 days 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 and will be charged at the time of service.
- 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 14 days prior to the event

## REQUEST FOR MULTIPLE ENTRÉES

- If multiple Entrées are requested from separate menus, all Entrées 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 standard King or Double Queen hotel room will be provided complimentary for the newlyweds.

