



ISLETA RESORT & CASINO  
WEDDING MENU

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ISLETA™  
resort + casino



# Spectacular Venues

## OUTDOOR CEREMONY



### JAR SPA LAWN

Experience our most popular outdoor nuptial space. This large versatile lawn area has beautiful landscapes and various ceremony set up options.

### GO-WA (TIWA FOR EVERGREEN)

Experience our most popular outdoor nuptial space. This large versatile lawn area has beautiful landscapes and various ceremony set up options.



### 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 folding chairs.

Photos courtesy of Natural Touch Photography

## INDOOR CEREMONY



### SEMINAR ROOM

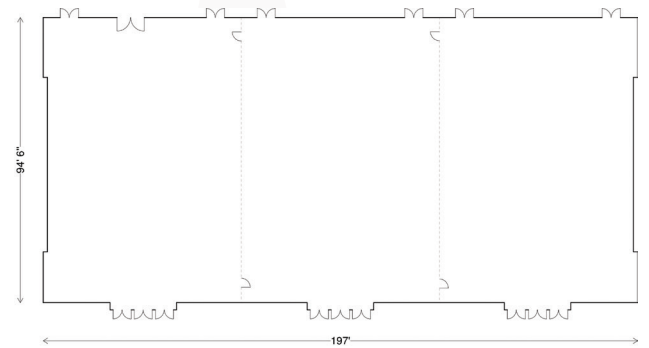
Through a mixture of traditional and contemporary design, our domed Seminar Room will make every event unique.

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

# BALLROOMS

## GRAND BALLROOM

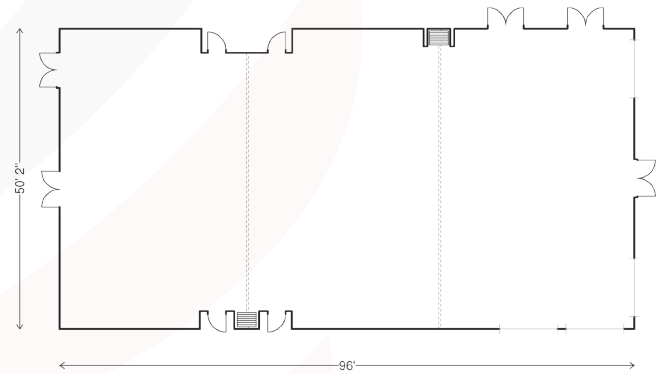
Our largest event space is ideally suited for memorable weddings and all special occasions. The Grand Ballroom divides into two separate Ballrooms - A, B and C.



GRAND BALLROOM ABC

## PREMIER BALLROOM

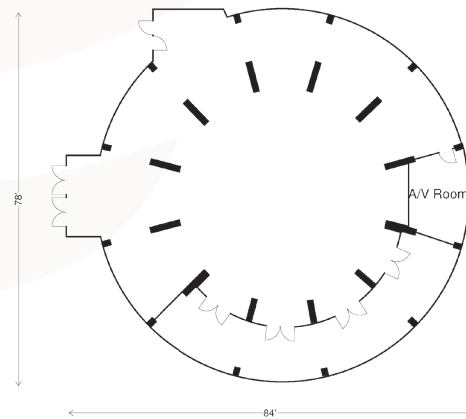
The Premier Ballroom is made up of four individual rooms that can be used for small, intimate ceremonies and receptions. It can also be opened up into one space creating our second largest ballroom.



# BALLROOMS

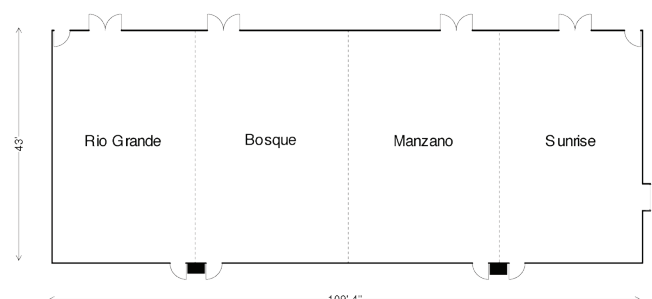
## SEMINAR ROOM

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



## 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.



# 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
- Discounted rates on Governor and Junior Suites based on availability
- Professional Banquet Captain and Service Staff
- Designated Server for the Wedding Couple
- 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 Crudité Platter. All Entrées served with choice of Vegetable and Starch Accompaniments.\*

## HAPPILY EVER AFTER

\$52

### 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

\$56

### 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

\$69

### 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

\$15.95 (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

**\$57**

- 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

**\$62**

- Mesclun Mixed Greens, Cherry Tomatoes and Red Onion with Ranch and Italian Dressings
- 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

**\$54**

- 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
- 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

**\$59**

### **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
- Mediterranean Pasta Salad
- Southwestern Roasted Corn Chowder
- Tomato-Basil Bisque
- 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
- 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
- Lasagna Bolognese
- Eggplant Parmesan with Roasted Tomato Sauce
- Calabacitas Enchiladas

### **Choose Two Accompaniments:**

- Yukon Gold Potato Au Gratin
- Home-style Mashed Potatoes
- Roasted Red Potatoes with Mushrooms and Chives
- Sautéed Asparagus with Sauce Béarnaise
- Haricots Verts with Smoked Bacon, Onions and Cherry Tomatoes
- 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 Crudit  Platter.*

*Daytime Weddings scheduled between 11AM and 5PM, with Meal Service to begin no later than 2PM.*

## WITH THIS RING

**Buffet – \$45**

### Choose Two Salads/Soups:

- Caesar Salad with Herbed Croutons, Parmesan Cheese and Sun-dried Tomatoes
- Southwest Salad- Mixed Greens, Roasted Corn, Heirloom Tomato, Cotija Cheese, Toasted Pinon and Red Chile Dusted Croutons
- House-made Potato Salad
- Southwestern Roasted Corn Chowder
- Tomato Basil Bisque

### Choose Two Entr es (Select a third entr e for an additional \$6):

- Grilled Chicken Breast with Chipotle Cream Sauce
- Herb Marinated Chicken with Artichokes and Mushrooms
- Grilled Pork Chops with Apple-Orange Chutney
- Eggplant Parmesan with Tomato-Basil Sauce
- Marinated Flank Steak in Balsamic Shallot Sauce
- 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:

- Fresh Buttery Mashed Potatoes
- Loaded Mash Potato
- Seasonal Saut ed Vegetables
- Roasted Red Potatoes
- Rice Pilaf with Peas and Carrots
- Maple Glazed Baby Carrots

*\*See policies page for details*



# HORS D'OEUVRES

Choose two (2) items for \$10 per person, three (3) items for \$15 per person.

## COLD

- Avocado-Crab California Roll
- Classic Shrimp Cocktail in Shooter Glass
- 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
- Caprese Skewers with Tomato, Mozzarella and Pesto (V)

## HOT

- Glazed Short Rib Crostini, Sweet Peppers and Picked Red Onions
- Prime Rib Sliders, Gorgonzola Butter, Horseradish Infused Aioli
- Roasted Green Chile and Cheddar Corn Fritters, Honey and Sea Salt
- Mini Beef Sliders with Gorgonzola Cheese
- Miniature Beef Wellington
- 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
- 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.*

### Oven Roasted Prime Rib of Beef Carving Station \$12 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 \$7 per person (Minimum of 40)

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

### Roasted Turkey \$8 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 \$14 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

*Event Bars are stocked with the following products:*

## SPIRIT SELECTIONS

- Tito's Handmade Vodka
- Grey Goose Vodka
- Tanqueray Gin
- Crown Royal Whiskey
- Crown Apple Whiskey
- Johnnie Walker Black Scotch,
- Jameson Irish Whiskey
- Jim Beam Bourbon
- Jack Daniels Bourbon
- Markers Mark Bourbon,
- Bacardi Light Rum
- Captain Morgan's Spiced Rum
- Malibu Coconut Rum
- Cuervo Tradicional Silver Tequila
- Patron Silver Tequila
- Amaretto Disaronno
- Kahlua

## BEER

- Bud Lite
- Michelob Ultra
- Corona Extra
- Dos Equis Lager Especial

## WINE

### Sutter Homes

- Chardonnay,
- Cabernet Sauvignon
- Merlot
- Moscato
- Pinot Grigio

### Hosted Drink Ticket

- Premium Brand Liquor with Beer and Wine **\$9 per guest**
- Beer and Wine Only **\$7 per guest**

*We offer a champagne toast for \$2.50 per person. Martinelli's Cider available for guests under twenty-one (21).*

*If specific brands are required, please contact the Catering Manager for availability and pricing. A bar setup fee of \$100 will be applied per bar. Isleta Resort and Casino reserves the right to refuse service to any guests exhibiting signs of intoxication. 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 20% service charge and prevailing sales tax.*

# 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.

