



ISLETA RESORT & CASINO WEDDING MENU



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.



ISLETA GOLF CLUB

Bask in the sunlight by the Golf Course Pond with 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, and natural light, our domed Seminar Room will make every ceremony unique.

*Rental of ceremony space includes a designated rehearsal time, day-of ceremony coordination, complimentary water station for your guests, and theater seating with white folding chairs.



Photo courtesy of Tiffany Burke Events

BALLROOMS

GRAND BALLROOM

Our largest event space is ideally suited for memorable Weddings, Galas, and all Special Occasions. The Grand Ballroom divides into three separate Ballrooms - A, B and C.

- 1 Grand Ballroom - 200 Guest Capacity
- 2 Grand Ballrooms - 400 Guest Capacity
- 3 Grand Ballrooms - 600 Guest Capacity

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.

150 Guest Capacity

SEMINAR ROOM

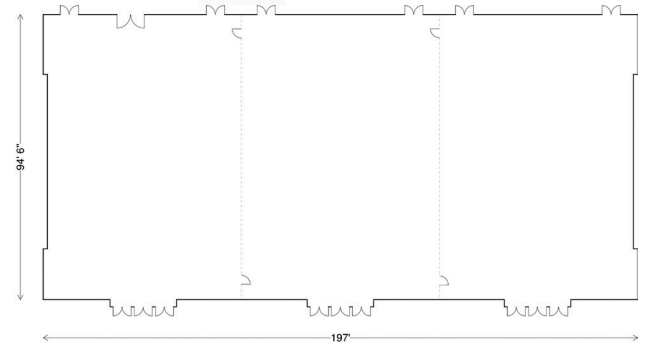
This contemporary space offers ideal accommodations for cocktail hour reception, a small intimate wedding dinner, as well as our most popular ceremony location.

80 Guest Capacity

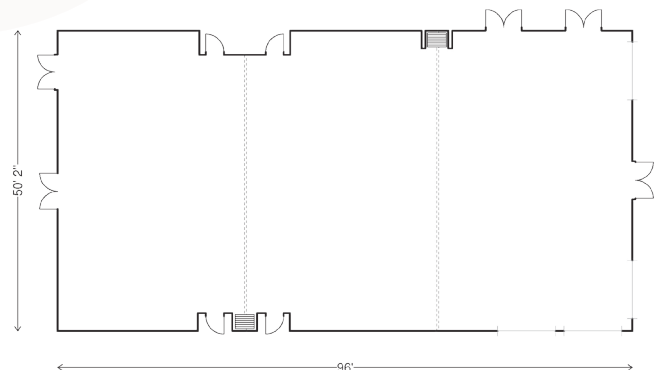
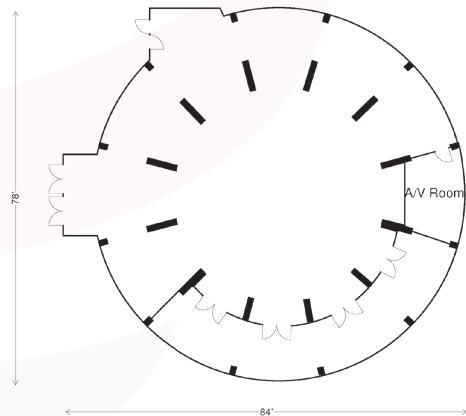
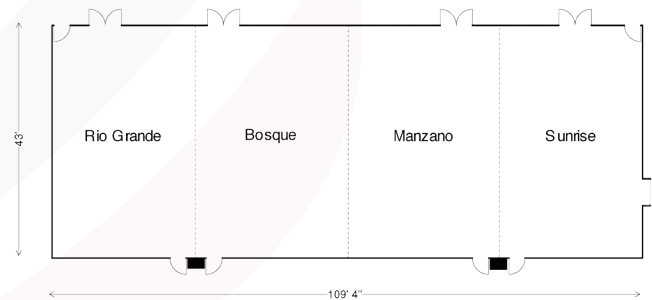
EAGLE BALLROOM

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.

140 Guest Capacity



GRAND BALLROOM ABC



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



**See policies page for details*

Please be aware that these menu items may contain one or more of the following: Milk, Soybeans, Fish, Shellfish, Tree Nuts, Peanuts, Eggs, Wheat, or Sesame - Let your Sales Representative know if you are Allergic to any of these Ingredients."

PLATED DINNER WEDDING PACKAGES

Cocktail Hour

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, Iced Tea, Coffee, Water, and Artisan Dinner Rolls.

GOING TO THE CHAPEL

\$76

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:

- Pan Seared Chicken Breast with a White Wine and Herb Sauce
- Top Sirloin Steak with Red Wine Demi-Glace
- Grilled Pork Chops with Apple-Orange Compote

TO TIE THE KNOT

\$78

Choose Salad:

- Iceberg Wedge Salad with Bacon, Tomatoes, Shaved Red Onion with Blue Cheese or Ranch Dressing
- Baby Greens & Arugula, Radish, Carrot, Green Onion, Cucumber, Tomato with a Creamy Peppercorn Dressing

Choice of Entrée:

- Slow Roasted Prime Rib of Beef with Au Jus
- Seared Salmon with Roasted Red Pepper Cream Sauce
- Breaded Chicken Stuffed with Brie and Green Chile, Honey-Pinon Sauce
- Shrimp Scampi with Lemon, Garlic and White Wine Butter Sauce

HAPPILY EVER AFTER

\$80

Choose Salad:

- Greek Salad with Kalamata Olives, Red Onion, Feta Cheese with Mediterranean Vinaigrette
- Mesclun Mix, Watermelon Radish, Green Peas, Heirloom Tomatoes, Red Onions, Pepperoncini Peppers with House-Made Ranch
- Red Leaf Lettuce Salad with Heirloom Tomato, and Chive-Lemon Vinaigrette

Choice of Entrée:

- Seared Marinated Airline Chicken with Bacon, Apple, and Onion Glaze
- Grilled Filet Mignon 6oz., Cognac Demi
- Grilled Pacific Mahi-Mahi with Mango Salsa
- Steak and Shrimp Dinner, Sirloin Steak with a Peppercorn Cream Sauce and Three Jumbo Shrimp

SELECTIONS OF ACCOMPANIMENTS:

- Roasted Garlic Mashed Potatoes
- Roasted Red Potatoes with Fresh Herbs
- Rice Pilaf with Toasted Pinion Nuts
- Parmesan Risotto
- Sautéed Calabacitas with Onions and Roasted Corn
- Steamed Broccolini with Toasted Garlic
- Grilled Asparagus
- Creamy Mashed Potatoes with Sour Cream and Chives
- Sautéed Haricot Verts with Tomatoes and Red Onion

CHILDREN'S MENU

\$18.00 (Children 10 years and younger. Choose One Selection for all Children's Meals)

THE RING BEARER

- Chicken Strips with Waffle Fries, served with a Fresh Seasonal Fruit and a Cookie

THE FLOWER GIRL

- Grilled Cheese Sandwich with Waffle Fries, served with a Fresh Seasonal Fruit and a Cookie

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BUFFET DINNER WEDDING PACKAGES

Cocktail Hour

*A choice of either Chips and Salsa, Domestic and Imported Cheese Display or a Crudité Platter.
Buffet items are replenished for a max of two hour service*

HONEYMOON IN ITALY

\$74

- Classic Caesar Salad with Herbed Croutons, Parmesan Cheese and Caesar Dressing
- Caprese Salad with Beefsteak Tomato, Buffalo Mozzarella Cheese, Fresh Basil and Balsamic Glaze
- Marinated Grilled Chicken, served with a Prociutto Marsala Sauce
- Seared Salmon with Lemon Caper Sauce
- Baked Ziti Pasta with Marinara and Mozzarella Cheese
- Parmesan Garlic Mashed Potatoes
- Sautéed Haricot Verts with Garlic and Oregano
- Garlic Dinner Rolls

TO HAVE & TO HOLD

\$75

- Mesclun Mixed Greens, Cherry Tomatoes and Red Onion with Ranch and Italian Dressings
- Mediterranean Salad with Greek-Feta Dressing
- Grilled Sirloin Steak with Wild Mushroom Ragout and Balsamic Jus Lie
- Seared Chicken Breast with a Balsamic and Red Wine Reduction
- Grilled Salmon with Toasted Sesame and Ginger-Soy Glaze
- Roasted Red Potatoes with Fresh Chives
- Grilled Marinated Asparagus
- Dinner Rolls

TRADITIONAL NEW MEXICAN

\$73

- Southwestern Mixed Green Salad Roasted Corn, Tomato, Cotija Cheese, with Red Chile Dusted Croutons and Ranch Dressing
- Calabasita Pasta Salad
- Red Chile Carne Adovada
- Green Chile Chicken Enchiladas
- Beef Fajitas with Roasted Peppers and Onions
- Sour Cream, Guacamole, Lettuce, Cheese and Salsa
- Pinto Beans
- Spanish rice
- Flour Tortillas

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BUFFET DINNERS CREATE YOUR OWN

*A Choice of either Chips and Salsa, Domestic and Imported Cheese Display or a Crudité Platter.
Buffet items are replenished for a max of two hour service.*

EAT, DRINK AND BE MARRIED

\$70

Choose Two Items - Salads /Soups:

- Caesar Salad, Herbed Croutons, Parmesan Cheese and Sun-dried Tomatoes, and Caesar Dressing
- Mesclun Mixed Greens, Heirloom Tomatoes, Cucumber, Red Onion, and Red Wine Vinaigrette
- Baby Greens and Frisée, Crumbled Goat Cheese, Candied Walnuts, Lemon-Tarragon Vinaigrette
- Southwest Salad- Mixed Greens, Roasted Corn, Heirloom Tomato, Cotija Cheese, Radish, Red Onions and Red Chile Dusted Croutons and Ranch Dressing
- Iceberg Wedge Salad, Crumbled Bacon, Diced Tomato, Green Onion, Chopped Boiled Egg, and 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 \$8):

- Cilantro-Lime Chicken with Ancho Chile Sauce
- Grilled Airline Chicken with Marsala Prosciutto Jus Lie
- Roasted Airline Chicken Breast with Cream Cheese and Leek Sauce
- Sliced Roasted Prime Rib with Mushroom Demi-Glace
- Boneless Beef Short Ribs with Red Chile Demi-Glace
- Grilled Sirloin Steak with Roasted Garlic Demi
- Pork Chop with Caramelized Shallot Peach Sauce
- Seared Salmon with Choice of Sauce: Tomato-Basil Salsa, Lemon Dill or Mango Salsa
- Lasagna Bolognese or Vegetarian Lasagna
- Pasta Primavera Tossed in Roasted Garlic Oil
- Calabacitas Enchiladas with Red or Green Chile

Choose Two Accompaniments:

- Creamy Potato Au Gratin
- Home-style Mashed Potatoes
- Roasted Red Potatoes with Mushrooms and Chives
- Grilled Marinated Asparagus
- Haricots Verts with Smoked Bacon, Onions and Cherry Tomatoes
- Wild Rice Pilaf
- Sautéed Baby Carrots with Honey and Dill Glaze
- Calabacitas (Sautéed Squash and Corn)

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HORS D'OEUVRES

Choose two (2) items for \$12 per person, three (3) items for \$18 per person.

COLD

- Classic Shrimp Cocktail in Shooter Glass
- Herb Goat Cheese Mousse Tart, Poached Pears, Jicama and Mint
- Tomato, Fresh Mozzarella and Basil Crostini
- Green Chile Pinwheels
- Mediterranean Shooter with Feta Cheese
- Grilled Vegetables, Hummus, Naan
- Shrimp and Scallop Ceviche
- Prosciutto Wrapped Melon
- Lump Crab Salad on Crostini
- Caprese Skewers with Tomato, Mozzarella and Pesto

HOT

- Mini Beef Sliders with Roasted Garlic Aioli with Swiss Cheese
- 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
- Thai Chicken Satays with Peanut Sauce
- Goat Cheese, Artichoke and Wild Mushroom Tart
- Tomato Basil Tart with Toasted Pine Nuts
- Jalapeno Poppers
- Buffalo Chicken Wings
- Taquitos (Beef or Chicken) with Salsa
- Green Chile Chicken Quesadilla with Salsa

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RECEPTION ENHANCEMENTS

LATE NIGHT SNACKS

Served between 8pm and 10pm

- Chips and Salsa \$6.00 (per person)
- Chips and Salsa, Guacamole, and Queso \$12.00 (per person)
- House-made Potato Chips (Ranch, Red Chile, or Plain Seasoning) with French Onion Dip \$6.00 (per person)
- Beef, Chicken, or Carne Adovada Taquitos served with Salsa \$4.75 (per person)
- Jalapeno Poppers served with Ranch \$4.75 (per person)

LATE NIGHT SNACK DISPLAYS

Domestic Cheese and Crackers

\$10 per Person

Fresh Fruit

\$9 per Person

Seasonal Sliced Fruits and Grapes

Vegetable Crudité

\$7 per Person

with a House-made Ranch Dip

Chocolate Heaven

\$10 per Person

Chocolate Chip Trail Mix, Brownies, Chocolate Chip Cookies

End of Game

\$10 per Person

Salted Peanuts, Popcorn, Goldfish Crackers

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BANQUET BAR BRANDS

Event Bars are stocked with the following products based on availability:

SPIRIT SELECTIONS

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

BEER

- Assorted Hard Seltzers
- Michelob Ultra
- Coors Light
- Dos Equis Lager Especial
- Modelo Especial

WINE

Sutter Homes

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

Hosted Drink Ticket

- Premium Brand Liquor with Beer and Wine **\$10 per guest**
- Beer and Wine Only **\$8 per guest**

*We offer a champagne toast for \$3.50 per person. Martinelli's Cider available for guests under twenty-one (21).
Champagne can also be purchase at \$35 per bottle.*

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 20%.

FOOD AND BEVERAGE

- All food and beverage served must be purchased through hotel catering.
- Food not consumed is not permitted to be taken.
- 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.
- Outside alcohol is prohibited in all hotel & banquet space, and will be confiscated if found.

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.
- The wedding party is responsible to provide entrée indication for each guest at the place setting for plated dinners. (i.e. colored tickets, place cards, etc.).

COMPLIMENTARY ACCOMMODATIONS FOR THE WEDDING COUPLE

- Based upon food and beverage minimums, a standard King, Double Queen, or One Bedroom Suite hotel room will be provided complimentary for the newlyweds on the wedding night.

