



# Indian Pueblo Cultural Center

Gateway to the 19 Pueblos of New Mexico

## VENUE INFORMATION



CATERING PROVIDED BY



**Indian  
Pueblo  
Kitchen**

# BREAKFAST



## BUFFET

All Breakfast Buffets Include:  
Coffee | Assorted Hot Tea | Fruit Juice (Orange, Apple, Cranberry)

### CONTINENTAL

Granola  
Yogurt: Vanilla or Plain  
Seasonal Sliced Fruit  
Assorted Mini Danishes  
Assorted Mini Muffins

**\$23 per person**

### THE PUEBLO

Pork Sausage Links  
Blue Corn Pancakes  
Maple Syrup  
Scrambled Eggs  
Pueblo Beans  
Red & Green Chile  
Pueblo Oven Bread or Tortillas

**\$28 per person**

### HEARTY

Pork Sausage Links  
Bacon  
Breakfast Potatoes  
Scrambled Eggs  
French Toast or Blue Corn Pancakes  
Maple Syrup  
Biscuits & Country Gravy  
Pueblo Oven Bread or Tortillas  
Seasonal Sliced Fruit

**\$30 per person**

## HEALTHY BREAKFAST ADD-ONS

### SUPERFOODS INDULGENCE

**Build Your Own Yogurt Bowls**  
Vegan Yogurt: Vanilla & Plain  
Granola  
Dried Cranberries  
Raisins  
Fresh Berries  
Almonds

**\$17 per person**

### OATMEAL OR ATOLE BAR

**Steel-Cut Oats or Local Atole**  
Fresh Berries  
Honey  
Brown Sugar  
Dried Cranberries  
Raisins  
Dried Nut Mix

**\$14 per person**

**\$7 up-charge for buffet less than 40 guests**

# BREAKFAST



## PLATED SELECTIONS

All Breakfasts Include:  
Coffee | Assorted Hot Tea | Assorted Bottled Fruit Juices (Orange, Apple, Cranberry)

### SMOTHERED BREAKFAST

#### BURRITO

Flour Tortilla  
Scrambled Eggs  
Breakfast Potatoes  
Shredded Cheddar Jack Cheese  
**Choice of** Bacon, Sausage or Spam  
**Choice of** Red or Green Chile

**\$20 per person**

### CLASSIC BREAKFAST

Scrambled Eggs  
Bacon, Pork Sausage Links, or Spam  
Breakfast Potatoes  
Pueblo Oven Bread  
Cup of Seasonal Fruit

**\$23 per person**

### RANCHEROS DE PUEBLO

Flour or Corn Tortilla  
Scrambled Eggs  
**Choice of** Bacon or Sausage  
**Choice of** Red or Green Chile  
Pueblo Beans  
Breakfast Potatoes

**\$25 per person**

### VEGGIE BREAKFAST SANDWICH

Spinach Patty  
Green Chile  
Sliced Tomato  
GF Bread  
Cup of Fresh Fruit & Berries

**\$25 per person**

## ENHANCEMENTS

**Frybread w/Honey**  
\$6 per person

**Fresh Fruit & Berries**  
\$9 per person

**Pre-Packaged Trail Mix**  
\$4 per person

**Granola**  
\$6 per person

**Assorted Mini Muffins**  
\$36 per dozen

**Assorted Mini Danishes**  
\$36 per dozen

**Assorted Mini Quiche  
(Lorraine & Ham with Green Chile)**  
\$48 per dozen

**Red or Green Chile Sauce**  
\$2 per person

**Handheld Breakfast Burritos**  
Choice of Bacon, Sausage, Veggies  
Choice of Red or Green Chile  
\$14 each  
(additional \$2 to cut in half)

**Housemade Assorted Pueblo Pies**  
\$44 per dozen

**Housemade Pueblo Cookies**  
\$26 per dozen

**Lemon Bars**  
\$32 per dozen

**Assorted Mini Danishes**  
\$36 per dozen

**Brownies**  
\$42 per dozen

**Housemade Biscochitos**  
\$26 per dozen

## BEVERAGES

**Coffee**  
\$73 per gallon

**Decaf Coffee**  
\$70 per gallon

**Iced Tea or Assorted Hot Tea w/ Lemon**  
\$47 per gallon

**Coca-Cola Products**  
\$3.75 each

**Bottled Water**  
\$3.50 each

**Zia Soda**  
\$5 each

**Assorted Juices**  
Orangel Cranberry | Apple  
\$4 per bottle / \$75 per gallon

**Lemonade**  
\$45 per gallon

**Infused Water Services**  
\$30

**San Pellegrino Sparkling Water**  
\$5 each

**Red Bull Energy Drinks**  
\$5 each

All prices are subject to 22% Service Charge and State Sales Tax/Subject to Change

# LUNCH



## BUFFET

All Buffets Include: Coffee, Iced Tea and Water

Salad Dressing Choices: Ranch, Italian, Green Chile Ranch, Red Chile Garlic Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette, or Champagne Vinaigrette

### THE SOUTHWEST

Southwest Salad  
*w/Red Chile Garlic Vinaigrette*

Ancho Roasted Pork Loin

Red Chile Pork Tamales

Green Chile Calabacitas

Southwest Bolita Beans (V)

Housemade Chips & Salsa

Pueblo Oven Bread w/Green Chile Butter

Sopapillas w/Honey

Churros

**\$38 per person**

### THE LAND OF ENCHANTMENT

Market Salad

**Choose One:**

Traditional Beef Enchiladas  
*(Red or Green Chile)*

or

Creamy Green Chile Chicken Enchiladas

Pueblo Beans (V)

Spanish Rice

Pueblo Oven Bread w/ Green Chile Butter

Housemade Chips & Salsa

Berry or Apple Crisp

**\$33 per person**

### ADD: Chicken Fajitas

**Beef Fajitas (\$6 up-charge)**

Grilled Peppers | Onions | Flour Tortillas

Shredded Cheese | Diced Onions

Tomatoes | Sour Cream

**\$36 per person**

### THE CALIFORNIA

Pasta Salad

Blistered Tomato Salmon w/Lemons

Grilled Chicken w/ Pico de Gallo

Roasted Heirloom Cauliflower

Cilantro Rice

Housemade Chips & Salsa  
& Guacamole

Pueblo Oven Bread w/ Green Chile Butter

Lemon Bars

**\$38 per person**

### BUILD YOUR OWN DELI

**Choose Three:**

Roasted Turkey | Salami

Green Chile Chicken Salad

Honey Ham | Tuna Salad

**Choose Two:**

Pepper Jack | Aged Swiss | Aged Cheddar

American

**Choose One:**

Green Chile Stew or Red Chile Beef Posole

**Choose Two:**

Pueblo Oven Bread | White | Spinach Tortillas

Green Chile Oven Bread

*Gluten Free (\$1 up-charge)*

Kool-Aid Pickles

Pasta Salad

Condiments

Assorted Cookies

**\$30 per person**

### IN THE BOX OR OUT OF THE BOX

*Premade Sandwiches Served as  
a Boxed Lunch or Platter Style*

*All Sandwiches Served on  
Brioche Bun, Croissant or as Sandwich  
Wraps*

*(Gluten Free Available - \$1 up-charge)*

Roasted Turkey & Aged Swiss  
HoneyHam & Cheddar  
Green Chile Chicken Salad  
Portabella, Avocado & Roasted Red Pepper (V)

Assorted Kettle Chips  
Seasonal Whole Fruit  
Fresh Baked Cookies  
Condiments  
Bottled Water

**\$28 per person**

Pasta Salad or Potato Salad

**\$3 per person**

### THE ALL-AMERICAN

Cheeseburgers

Nathan's Hot Dogs

Lettuce | Diced Tomato | Diced  
Onion | Mustard | Mayo | Ketchup

Potato Salad

Assorted Kettle Chips

Kool-Aid Pickles

Brownies and Cookies

**\$29 per person**

\$7 up-charge to any buffet less than 40 guests

# LUNCH



## PLATED SELECTIONS

All Plated Options Include:

Market Salad, Pueblo Oven Bread with Green Chile Butter, Dessert, Coffee, Iced Tea and Water

### **Grilled Blackened Salmon w/ Orange Citrus Glaze**

\$32 per person

### **Grilled Peruvian Chicken Breast w/Aji Verde**

\$30 per person

### **Tuscan Roasted Pork Loin w/ Tuscan Herb Butter**

\$30 per person

### **Blue Corn Fried Chicken w/Red Chile Honey**

\$30 per person

### **Blue Corn Rolled Cheese Enchiladas w/Red or Green Chile**

\$26 per person

Add Beef or Chicken \$4 per person

### VEGETARIAN OPTIONS

### **Roasted Heirloom Cauliflower Steak (V)**

\$26 per person

### **Portabello Mushroom (V) w/Roasted Peppers & 3 Sisters**

\$27 per person

### **Roasted Acorn Squash (V) w/ Pepitas, Spinach and Roasted Peppers**

\$27 per person

### **Mushroom Ravioli w/White Wine Cream (V)**

\$26 per person

### **Steak Sandwich on Baguette w/Béarnaise w/Fries and Coleslaw (Sides Included)**

\$30 per person

### CHOOSE ONE STARCH

Red or Green Chile, Plain, or Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Pueblo Beans

Cilantro Rice

### CHOOSE ONE VEGETABLE

Roasted Cauliflower

French Green Beans

Calabacitas

Garlic Broccolini

Baby Carrots

Plated Server Fee \$50 per 25 guests. No Fee Under 25 guests

# DINNER



## BUFFET

All Buffets Include: Coffee, Iced Tea and Water

Salad Dressing Choices: Ranch, Italian, Green Chile Ranch, Red Chile Garlic Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette or Champagne Vinaigrette

### THE PUEBLO DINNER

Market Salad

Choose One:

Traditional Beef Enchiladas  
(Red or Green Chile)

or

Creamy Green Chile Chicken Enchiladas

Choose One:

Beef Posole, Green Chile Pork Stew  
or

Red Chile Feast Day Stew

Red Chile Pork Tamales

Green Chile Calabacitas

Spanish Rice

Flour Tortillas

Housemade Chips, Salsa & Guacamole

Pueblo Oven Bread Pudding

**\$40 per person**

### THE NEW MEXICAN

Market Salad

Bison Short Ribs w/ Red Chile Gravy

Blue Corn Fried Chicken w/Red Chile Honey

Red Skin Mashed Potatoes

Garlic Green Beans

Roasted Root Vegetables

Green Chile Cornbread w/Butter

Tres Leches Cake

**\$48 per person**

### THE PUEBLO FEAST DAY

Red Chile Feast Day Stew

Green Chile Pork Stew

Red Chile Pork Tamales

Red Chile Zuni Enchiladas

Kool-Aid Pickles

Potato Salad

Pasta Salad

Pueblo Beans

Blue Corn Muffins

Pueblo Oven Bread w/ Green Chile Butter

Assorted Pueblo Pies

**\$40 per person**

### THE SIERRA

Margarita Tomato Salad

Tuscan Roasted Pork Loin w/Herb Butter

Blackened Mahi Mahi

Hanger Steak w/Chimichurri

Roasted Heirloom Cauliflower

Garlic Green Beans

Cilantro Rice

Pueblo Oven Bread w/Green Chile Butter

Lemon Cake

**\$43 per person**

## CARVING STATION

*\$150 Carving Station Fee*

**Red Chile Rubbed Prime Rib (Prepared to Medium Rare)**

Horseradish | Horseradish Cream | Red Chile Au Jus

**Green Chile Rubbed Turkey**

Gravy | Au Jus

**Honey Ham**

Whole Grain Mustard

Pinneapple Compote

*Ask your Sales Rep. for Pricing*

All prices are subject to 22% Service Charge and State Sales Tax/Subject to Change

# DINNER



## PLATED SELECTIONS

All Plated Options Include:  
Market Salad, Pueblo Oven Bread with Green Chile Butter, Dessert, Coffee, Iced Tea and Water

**Blue Corn Dusted Trout**  
w/ Citrus Beurre Blanc  
\$37 per person

**Braised Bison Short Rib**  
w/ Red Chile Demi-Glaze  
\$48 per person

**Bone-in Pork Chop (10 oz.)**  
w/Pineapple Glaze  
\$38 per person

**Braised Beef Short Rib**  
w/ Red Chile Demi-Glaze  
\$45 per person

**Cornish Chicken Hen**  
w/Lemon Butter  
\$ 36 per person

**Roasted NM Filet (8 oz.)**  
w/Mushroom Au Poivre  
\$49 per person

### VEGETARIAN OPTIONS

**Portabello Mushroom (V)**  
w/ Roasted Peppers & 3 Sisters  
\$28 per person

**Roasted Acorn Squash (V)**  
w/Pepitas, Spinach & Roasted Peppers  
\$29 per person

**Mushroom Ravioli**  
w/White Wine Cream (V)  
\$28 per person

### CHOOSE ONE STARCH

Sweet Potato Mash  
Cilantro Rice  
Plain, Garlic or  
Green Chile Mashed Potatoes  
Herb Roasted Tricolor Fingerling Potatoes

### CHOOSE ONE VEGETABLE

Garlic Broccolini  
Roasted Heirloom Carrots  
Seared French Beans  
Roasted Root Vegetables  
Grilled Asparagus  
Heirloom Cauliflower

### CHOOSE ONE DESSERT

Berry Cheesecake  
Raspberry Mousse (GF)  
Flourless Chocolate Cake (GF)  
Chocolate Lava Cake  
Lemon Cake  
Strawberry Shortcake  
Pueblo Apple Pie

Plated Server Fee \$50 per 25 guests. No Fee Under 25 guests

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# BREAKS



## POPCORN BREAK

Popcorn  
Spice Shakers:  
Red Chile Cinnamon Spice | Citrus Salt  
Sea Salt & Green Chile  
Dried Fruits  
Mixed Nuts  
Iced Tea & Infused Water  
**\$15 per person**

## CHIPS & SALSA BREAK

Tortilla Chips  
Chile Con Queso  
Choice of Two Salsas:  
Housemade Salsa | Fresh Black Bean & Corn  
Salsa | Salsa Verde  
Assorted House Cookies  
Coffee & Iced Tea  
**\$18 per person**

## BULLPEN BREAK

Mini Pretzels w/ Hot Cheese  
Mini Corndogs w/Mustard  
Mini Churros  
Lemonade  
**\$18 per person**

## FOLLOW THE TRAIL BREAK

**Build Your Own Trail Mix**  
Walnuts | Pepitas | Almonds  
Sunflower Seeds | Raisins | M&M's  
Golden Raisins | Dried Apricots | Cranberries  
Infused Water  
**\$19 per person**

## CHARCUTERIE BOARD BREAK

Assorted Meats & Cheese Board  
w/ Seasonal Fruit | Olives | Nuts  
Fruit Jams | Entertainment  
Crackers  
Assorted Zia Soda  
**\$23 per person**



## WE ALL SCREAM FOR ICE CREAM

Build Your Own Sundaes  
Creamland Dairy Flavors  
Minimum order of 50  
Choose Two Sauces:  
Caramel Sauce | Chocolate Sauce | Strawberry Sauce  
Toppings:  
Walnuts | Oreo Chunks | M&M's | Cherries  
**\$15 per person**

# RECEPTION STATIONS



\*\$75 per Station Attendant Fee

## PUEBLO FRYBREAD STATION \*

Mini Frybread  
Spiced Ground Beef  
Red & Green Chile Sauce  
Pueblo Beans  
Shredded Cheese | Diced Tomato | Diced Onions  
Shredded Lettuce  
**\$23 per person**

## STREET TACOS STATION \*

Marinated Chicken | Braised Pork | Three Sisters (Vegetarian)  
Shredded Cabbage | Shredded Cheese | Cilantro | Limes  
Choice of Two Salsas:  
Housemade Salsa | Fresh Black Bean & Corn Salsa | Salsa Verde  
Tortillas: White Corn & Flour  
**\$28 per person**

## MINI-DESSERT STATION

Cheesecake  
Pueblo Apple Pies  
Biscochitos  
Lemon Bars  
New Mexico Brownies  
**\$15 per person**

## KID'S MENU

(Ages 4-12 yrs. old)  
Includes: Fries & Cookie

Hamburger/Cheese Burger  
Chicken Tenders  
Cheese Enchiladas  
Bean & Cheese Burrito  
Cheese Quesadilla  
Mini Tewa Taco: Frybread, Cheese and Beans

**\$16 per Child**

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# BAR PROGRAM



Our bar program is designed to offer you and your guests customized refreshments to suit an array of tastes. We serve our guests with the highest level of integrity and commitment to your event.

## CASH BAR SETUP & COCKTAIL SERVICE

One bartender per 100 guests will provide you and your guests with the best possible service.

**Mobile Bar Setup** \$200

**Bartender Fee** \$150

**Existing Bar (Patio) w/One Bartender** \$175

## HOSTED OR CASH BAR SETUP

Event bars will be set up with the first two tiers of alcohol unless otherwise noted.

Hosted bar minimum of \$750 will get the setup fee waived.

A 22% service fee will be applied to the total bar sales pre-tax.

### FIRST TIER

#### Beers

All Domestic & Non-Alcoholic  
Available by the Bottle

**\$7**

#### Spirits

Well Level Including Mixers  
(Mr. Boston)

**\$10**

#### House Wine: Canyon Road

White Zinfandel  
Pinot Grigio  
Sauvignon Blanc  
Chardonnay  
Pinot Noir  
Merlot  
Cabernet Sauvignon

**\$10**

### SECOND TIER

#### Beers

All Imported & Microbrews Available  
by the Bottle

**\$7-\$9**

#### Spirits

Tito's | Tanqueray | Jim Beam | Milagro  
Silver | Bacardi Silver | Jack Daniels  
Dewar's White Label

**\$12**

#### Premium/Local Wine: St. Clair

**Winery**  
Pinot Grigio  
Chardonnay  
Mimbers Red  
Cabernet Sauvignon

**\$12**

### THIRD TIER

#### Beers

Specialty Selections by the Bottle  
**\$7-\$10**

#### Spirits

Grey Goose | Bombay Sapphire  
Bacardi Reserva 8 Year  
Maker's Mark | Patron Silver | Kraken  
Black | Crown Royal | Johnny Walker  
Black Label

**\$14**

**Premium & Specialty Wines**  
Ask your Sales Rep.

**\$12-\$14**

## BAR VOLUME OPTIONS

### PURCHASED BY THE GALLON

Each gallon serves 12 to 15.

We can modify any of these cocktails to match your theme or flavor profile. If you don't see your favorite cocktail on this list, please ask your sales representative if we can provide it for you.

#### Margaritas

\$150 per Gallon

#### Sangria

\$130 per Gallon

#### Mimosas

\$115 per Gallon

### SPECIALTY BEER SELECTIONS

By the Bottle or Case

We can source any local craft, microbrew, national brand, or import through our vendors. You must purchase an entire order from these selections. You will be providing these selections prepaid for your guests, who will not be charged during your event.

*Pricing varies depending on the selections and quantity.*

**Case | 1/2 Barrel | 1/6 Barrel**

Add a champagne toast to any event for \$4 per person

# APPETIZERS



## A LA CARTE APPETIZERS

Minimum 50 Pieces

Green Chile Cheese Quesadillas	\$4.00
Meatballs	\$5.00
Choice of: Green Chile, BBQ or Sweet Chile	
Bruschetta	\$5.00
Caprese Skewers	\$5.00
Chicken Tenders	\$5.00
Choice of: Honey Mustard, BBQ, and Ranch	
3 Sisters Lettuce Wraps	\$5.00
Chicken Taquitos w/Salsa	\$5.00
Beef Empanadas	\$6.00
Green Chile Quesadillas	\$6.00
Choice of: Chicken   Beef   Vegetarian	
Beef Taquitos w/ Salsa	\$6.00
Stuffed Mushrooms	\$6.00
Mini Tamales	\$6.00
Shrimp Cocktail (minimum of 100)	\$8.00
Smoked Salmon & Cucumber	\$10.00

## DISPLAYS

Minimum 50 Pieces

Chips, Salsa & Guacamole	\$5.00
Vegetable Display w/Ranch Dip	\$5.00
Grilled Marinated Vegetable Display w/ Assorted Dips	\$6.50
Assorted Cheese Tray	\$6.50
w/ Dried Fruit & Berries, Nuts, Crackers	
Fresh Fruit & Berries Display w/Dip	\$8.00

# ADDITIONAL SERVICES



## UNIQUE TO THE INDIAN PUEBLO CULTURAL CENTER

### Museum/Gallery Admissions

Separate Booking with Group Tour Coordinator

### Gift Shop Open Late

Contact Sales Office for Details

Regular Closing Time 5pm (Not to Exceed 7pm)

### Flute Player - \$200

30 Minutes

### Storyteller - \$250

30 Minutes

### Native Dance Group-starting at \$750

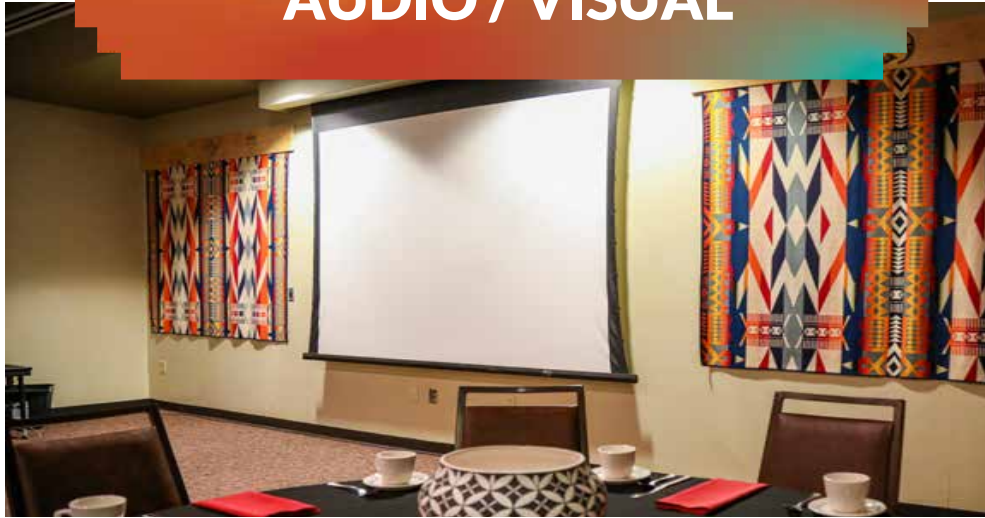
30 Minutes

### Bonfire/Firepit - \$75

2 Hours (Designated Locations Only)



# AUDIO / VISUAL



## PACKAGES

P&P Package 1	P&P Package 2	Chaco I & II AV & Sound Package
Portable Screen (10x17) LCD Projector HDMI Cord Extension Cord Power Strip	Portable Screen (10x17) LCD Projector HDMI Cord Extension Cord Power Strip Microphone: Lavalier or Wireless (Podium, Floor or Table Stands) Bluetooth Speaker	2-3 Drop-down screens 2-3 LCD Projectors with AV Carts HDMI Cables Microphone: Lavalier or Wireless (Podium, Floor or Table Stands) In-House Sound
\$500 / Day	\$800 / Day	\$1,600 / Day

## A LA CARTE PRICING:

AV Technician (4 hr. minimum)	\$75 per hour	Portable LCD Projector w/AV Cart	\$375
Built-in Ceiling Speakers	\$175	Portable Screen (10x17)	\$200
Dance Floor	\$375	Portable Bluetooth Speaker (Available in Pottery & Private Room only)	\$175
Drop-down Screen	\$150	Power Strip	\$30
Easel(s)	\$25	Risers	
Easel(s) with Flipchart Pads and Markers	\$75	Chaco Ballroom Staging (6'x8'x24')	\$350
Extension Cords	\$30	Outdoor Stage (4'x8'x24')	\$150 per panel
Laptop	\$175	Smart Board	\$375
Microphones: Lapel or Cordless (Podium, Tables Stands & Floor Stands Available)	\$125	Slideshow Advancer	\$25
Owl Pro	\$300		
Additional Owl Pro	\$150		
Pipe & Drape (per 8')	\$75		

Contact your Sales Representative for additional equipment and services

All prices are subject to 22% service charge and sales tax / Subject to change

# ROOMS & SPACES

The Indian Pueblo Cultural Center (IPCC) specializes in creating event experiences that are truly inspired. Founded in 1976 by the 19 Pueblo Indian Tribes of New Mexico, the IPCC is a premier destination for education, art, entertainment, and dining. Each room has its own food minimum to meet in order to get the room rental waived.

	Sq. Ft.	Rounds of 8	Rounds w/Dance Floor	Class Room	Hollow Square	U-Shape	Theater	Room Rentals		Food Minimum
								Full Day	Half Day	
Courtyard	9,800	400	400	-	-	-	400	\$3,500	\$1,750	\$5,000
Chaco I & II (Combined)	3,136	200	180	170	90	60	275	\$2,500	\$1,250	\$3,750
Chaco I	1,568	100	80	85	45	30	140	\$1,250	\$625	\$1,875
Chaco II	1,568	100	80	85	45	30	140	\$1,250	\$625	\$1,875
Silver & Turquoise (Combined)	2,436	120	100	100	60	50	200	\$2,300	\$1,150	\$2,650
Silver	1,218	64	-	50	25	20	100	\$1,150	\$575	\$1,325
Turquoise	1,218	64	-	50	25	20	100	\$1,150	\$575	\$1,325
Pottery & Private (Combined)	1,404	80	-	40	40	30	-	\$1,650	\$825	\$2,250
Pottery	702	40	-	20	25	20	-	\$825	\$415	\$1,125
Private	702	40	-	20	25	20	-	\$825	\$415	\$1,125
Chaco III	935	48	-	40	30	25	50	\$850	\$425	\$950
IPK Patio	2,184	Enclosed During Winter Months - Capacity = 75						\$500 (\$1,500 Without Food)		No Food Minimum
	6,318	Open Space During Spring/Summer Months - Capacity = 150								
Parrot Room (Lower Level)	529	Conference Style Set-up Only						\$400	\$200	-
Pat Reck Room (Lower Level)	-	-	-	15	16	18	20	\$400	\$200	-

# FACILITY MAP



- Convenient location just minutes from Old Town, Downtown Albuquerque, and the Albuquerque International Sunport
- Indoor and outdoor meeting and banquet spaces that can accommodate groups as small as 12 and as large as 300
- Personalized menu planning from Indian Pueblo Kitchen's award-winning culinary team and exceptional banquet staff
- Rentals available, including linen, centerpieces, dance floor, and AV equipment
- Memorable photo opportunities among our one-of-a-kind collection of murals, art, and pottery
- Complimentary parking for your guests
- Opportunities to experience Native American culture, including museum and mural tours and traditional Native American dances and music
- Corporate team-building events

## BOOK YOUR NEXT EVENT!

**Analisa Aragon**

**Senior Events Specialist**

**505-724-3559**

**[aaragon@IndianPueblo.com](mailto:aaragon@IndianPueblo.com)**



# Indian Pueblo Cultural Center

Gateway to the 19 Pueblos of New Mexico



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Albuquerque, NM 87104  
(505) 724-3559  
[indianpueblo.org](http://indianpueblo.org)



@IndianPueblo

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