



Indian Pueblo Cultural Center

Gateway to the 19 Pueblos of New Mexico

CATERING MENU



Catering provided by



BREAKFAST



BUFFET

All Breakfasts Include
Starbucks Coffee | Assorted Hot Tazo Tea | Assorted Fruit Juice Bottles (Orange, Apple, Cranberry)

CONTINENTAL

Granola
Yogurt: Vanilla or Plain
Seasonal Sliced Fruit
Assorted Danishes
Assorted Mini Muffins
\$21 per person

THE PUEBLO

Sausage Links
Blue Corn Piñon Pancakes
Maple Syrup
Scrambled Eggs
Pueblo Beans
Red & Green Chile
Pueblo Oven Bread or Tortillas
\$26 per person

HEARTY

Sausage Links
Bacon
Seasoned Hash Browns
Scrambled Eggs
French Toast or Blue Corn Piñon Pancakes
Maple Syrup
Biscuits
Gravy: Red Chile or Plain
Pueblo Oven Bread or Tortillas
Seasonal Sliced Fruit
\$29 per person

ADD-ON TO BREAKFAST

SUPERFOODS INDULGENCE

Build Your Own Yogurt Bowls

Yogurt: Vanilla & Plain
Granola
Fresh Berries
Dried Coconut
Almonds
\$15 per person

OATMEAL OR ATOLE BAR

Steel-Cut Oats or Local Atole
Blueberries
Local Honey
Brown Sugar
Dried Cranberries
Raisins
Dried Nut Mix
Milk
\$14 per person

\$6 upcharge to any buffet for less than 40 guests

BREAKFAST



PLATED SELECTIONS

All Breakfasts Include

Starbucks Coffee | Assorted Hot Tazo Tea | Assorted Fruit Juice Bottles (Orange, Apple, Cranberry)

CLASSIC BREAKFAST

Scrambled Eggs
 Bacon or Sausage Links
 Breakfast Home Fries
 Homemade Pueblo Oven Bread
 Cup of Seasonal Fruit
 \$19 per person

BAKED FRENCH TOAST

Homemade Pueblo Oven Bread
 Wojapi Compote
 Syrup
 Bacon or Sausage Links
 Breakfast Home Fries
 \$21 per person

RANCHEROS DE PUEBLO

Flour | Corn Tortilla
 Scrambled Eggs
 Choice of Bacon or Sausage
 Choice of Red or Green Chile
 Pueblo Beans
 Hash Browns
 \$22 per person

ENHANCEMENTS

Frybread w/ Honey \$6 per person	Handheld Breakfast Burritos Choice of Bacon, Sausage or Veggie Choice of Red or Green Chile \$12 each
Fresh Fruit & Berries \$9 per person	House-Made Assorted Pueblo Pies \$42 a Dozen
Pre-packaged Trail Mix \$3 per person	House-Made Pueblo Cookies \$24 a Dozen
Granola \$6 per person	Lemon Bars \$32 a Dozen
Assorted Mini Muffins \$36 a Dozen	Brownies \$42 a Dozen
Assorted Mini Danishes \$36 a Dozen	House-Made Biscochitos \$24 a Dozen

BEVERAGES

Starbucks Coffee \$70 per Gallon	Assorted Juices Orange Cranberry Apple \$75 per Gallon \$4 per Bottle
Starbucks Decaf Coffee \$65 per Gallon	Iced Tea \$45 per Gallon
Assorted Hot Tazo Tea \$45 per Gallon	Lemonade \$45 per Gallon
Coca-Cola Products \$3.50 Each	Infused Water Service \$25
Bottled Water \$3.50 Each	

LUNCH



BUFFET

All Buffets Include: Starbucks Coffee, Iced Tea and Water

THE SOUTHWEST

Three Sisters Salad

Roasted Corn | Black Beans | Zucchini
Ancho Roasted Pork Loin

Pork Tamales

Green Chile Calabacitas

Southwest Bolita Beans

Tomatillo Salsa & Chips

Pueblo Oven Bread w/ Green Chile Butter

Sopapillas w/ Honey

\$33 per person

THE LAND OF ENCHANTMENT

Market Salad

Beef or Chicken Enchiladas

Red Chile or Green Chile

Pueblo Beans

Spanish Rice

Pueblo Oven Bread
w/ Green Chile Butter

Homemade Chips & Salsa

Berry Crisp

\$32 per person

Add: Chicken Fajitas

Grilled Peppers | Onions

Flour Tortillas | Shredded Cheese,
Diced Onions | Tomatoes | Sour Cream

\$35 per person

THE CALIFORNIA

Pasta Salad

Blistered Tomato Salmon

Grilled Chicken w/ Pico de Gallo

Roasted Heirloom Cauliflower

Cilantro Rice

Homemade Chips & Salsa

& Guacamole

Pueblo Oven Bread
w/ Green Chile Butter

Lemon Bars

\$35 per person

BUILD YOUR OWN DELI

Choose Three:

Roasted Turkey | Roast Beef
Green Chile Chicken Salad
Honey Ham | Egg Salad

Choose Two:

Pepper Jack | Aged Swiss
Aged Cheddar | American

Choose One:

Green Chile Stew | Red Chile Posole

Choose Two:

Pueblo Oven Bread | Wheat | Tortillas
Green Chile Oven Bread | Gluten Free

Kool-Aid Pickles

Pasta Salad

Condiments

Assorted Cookies

\$25 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
Gluten Free Available Upon Request

Roasted Turkey & Aged Swiss

Honey Ham & Cheddar

Green Chile Chicken Salad

Portabella, Avocado & Roasted Red Pepper (V)

Miss Vicky's Assorted Chips

Seasonal Whole Fruit

Fresh-Baked Cookie

Condiments

Bottled Water

\$23 per person

Add Pasta Salad or Potato Salad

\$3 per person

THE ALL-AMERICAN

Cheeseburgers

Nathan Hot Dogs

Lettuce | Diced Tomato |

Diced Onion | Mustard | Mayo | Ketchup

Potato Salad

Miss Vicky's Assorted Chips

Kool-Aid Pickles

Brownies and Cookies

\$29 per person

\$6 upcharge to any buffet for less than 40 guests

LUNCH



PLATED SELECTIONS

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

Pan Seared Cod w/ Lemon Burre Blanc or Gremolata
\$30 per person

Seared Airline Chicken Breast w/ Verjus
\$30 per person

**Brown Sugar & Mustard Roasted
Pork Loin w/ Cherry Glaze**
\$27 per person

**Blue Corn Fried Chicken
w/ Red Chile Honey**
\$29 per person

**Blue Corn Rolled Cheese Enchiladas
w/ Red or Green Chile**
\$25 per person
Add Beef or Chicken - \$4 per person

**Red Chile Rubbed Tri-Tip w/
Red or Green Chile Demi-Glace**
\$30 per person

Roasted Heirloom Cauliflower Steak
\$26 per person

**Portabello Mushroom (V)
with Roasted Peppers & 3 Sisters**
\$27 per person

**Roasted Acorn Squash (V)
with Pepitas, Spinach and Roasted Peppers**
\$26 per person

Choose One Starch

Plain, Garlic or
Green Chile Mashed Potatoes
Roasted Fingerlings
Pueblo Beans (V)
Cilantro Rice
Spanish Rice

Choose One Vegetable

Roasted Cauliflower
French Green Beans
Calabacitas
Garlic Broccolini
Baby Carrots

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

All prices subject to 20% Service Charge and State Sales Tax / Subject to change

DINNER



BUFFET

All Buffets Include: Starbucks Coffee, Iced Tea and Water

THE PUEBLO DINNER

Market Salad
Beef or Chicken Enchiladas:
Red Chile or Green Chile
Red Chile Pork Tamales
Posole or Green Chile Pork Stew
or Red Chile Beef Posole
Green Chile Calabacitas
Spanish Rice
Flour Tortillas
Homemade Chips & Salsa
Guacamole
Pueblo Oven Bread Pudding
\$38 per person

THE PUEBLO FEAST DAY

Red Chile Beef Posole or
Green Chile Pork Stew
or Beef Cabbage Stew
Pork Tamales
Zuni Enchiladas
Red & Green Chile
Kool-Aid Pickles
Potato Salad
Pueblo Beans
Blue Corn Muffins
Pasta Salad
Pueblo Oven Bread w/ Green Chile Butter
Assorted Pueblo Pies
\$38 per person

THE SIERRA

Margarita Tomato Salad
Brown Sugar Mustard Roasted Pork Loin
Seared Tilapia w/ Lemon Butter
Beef Brisket
Roasted Heirloom Cauliflower
Garlic Green Beans
Cilantro Rice
Pueblo Oven Bread w/ Green Chile Butter
Lemon Cake
\$43 per person

THE NEW MEXICAN

Market Salad
Bison Short Ribs w/ Red Chile Gravy
Grilled or Blue Corn Fried Chicken
Red Skin Mashed Potatoes
Garlic Green Beans
Roasted Root Vegetables
Green Chile Cornbread
Pueblo Oven Bread w/ Green Chile Butter
Berry Crisp
\$45 per person

CARVING STATION

\$75 per Station Attendant Fee
Red Chile Rubbed Prime Rib
Horseradish | Horseradish Cream | Red Chile Au Jus

Green Chile Rubbed Turkey
Gravy | Au Jus

Honey Ham
Honey Mustard

Ask your Sales Rep. for pricing

DINNER



PLATED SELECTIONS

All Plated Options Include: Starbucks Coffee | Tazo Iced Tea
Market Salad | Pueblo Oven Bread w/ Green Chile Butter

Pan-Seared Atlantic Salmon
w/ Citrus Beurre Blanc
\$37 per person

Roasted New Mexico Filet (8 oz.)
w/ Tomato Jam
\$46 per person

Blue Corn Fried Chicken
w/ Red Chile Honey
\$31 per person

Braised Bison Short Rib
w/ Red or Green Chile Demi-Glace
\$43 per person

Braised Beef Short Rib w/ Red or Green Chile Demi-Glace
\$41 per person

Brown Sugar & Mustard Roasted Pork Loin
w/ Cherry Glaze
\$33 per person

Portabello Mushroom (V)
w/ Roasted Peppers & 3 Sisters
\$26 per person

Roasted Acorn Squash (V)
w/ Pepitas, Spinach, & Roasted Peppers
\$27 per person

Pasta Primavera (V)
\$27 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

Flourless Chocolate Cake

Lemon Cake

Strawberry Short Cake

Green Chile Pueblo Apple Pie

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

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BREAKS



POPCORN BREAK

Gourmet Popcorn

Spice Shakers:

Red Chile Cinnamon Spice | Citrus Salt | Sea Salt & Green Chile | Dried Fruits

Mixed Nuts

Iced Tea & Infused Water

\$15 per person

BULLPEN BREAK

Mini-Pretzels w/ Hot Cheese

Mini-Corndogs 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

CHIPS & SALSA BREAK

Tortilla Chips

Include Two Salsas:

Homemade Salsa | Fresh Black Bean & Corn Salsa | Tomatillo Salsa

Assorted House Cookies

Coffee and Iced Tea

\$16 per person

WE ALL SCREAM FOR ICE CREAM

Build Your Own Sundaes

Creamland Dairies Flavors

Minimum order of 50

Choose Two Sauces:

Caramel Sauce | Chocolate Sauce | Strawberry Sauce
Walnuts | Oreo Chunks | M&Ms | Cherries

\$15 per person



RECEPTION STATIONS



PUEBLO FRY BREAD STATION

\$75 Station Attendant Fee

Mini Frybread

Spiced Ground Beef

Red & Green Chile Sauces

Pueblo Beans

Shredded Cheese | Diced Tomato

Diced Onions | Shredded Lettuce

\$23 per person

MINI-DESSERT STATION

Cheesecake

Green Chile Apple Pueblo Pies

Biscochitos

Pueblo Oven Bread Pudding

New Mexico Brownies

\$15 per person

STREET TACOS STATION

\$75 per Station Attendant Fee

Marinated Chicken

Braised Pork

Three Sisters (Vegetarian)

Shredded Cabbage | Shredded Cheese

Diced Onion | Cilantro | Limes

Choice of Three Salsas

Homemade Salsa | Fresh Black Bean & Corn Salsa | Tomatillo Salsa

Tortillas: White Corn | Flour

\$28 per person



All prices subject to 20% Service Charge and State Sales Tax / Subject to change

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. For cash bars, bartenders will accept cash, debit, or credit cards as a form of payment.

CASH BAR SETUP & COCKTAIL SERVICE

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

Bar Setup \$200

Bartender Fee \$125

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 set up fee waived.

A 20% 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)
\$9

Wine

House White Zinfandel | Pinot Grigio
Chardonnay | Merlot | Cabernet Sauvignon
\$8

SECOND TIER

Beers

All Imported & Microbrews
Available by the Bottle
\$7-9

Spirits

Tito's | Tanqueray | Jim Beam
Jose Cuervo Gold | Bacardi Silver
Jack Daniels | Dewar's White Label
\$11

Wine

Upgrade Wines Available
\$10

THIRD TIER

Beers

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

Spirits

Grey Goose | Hendrick's
Bacardi Reserva 8 Year
Maker's Mark | Patrón Silver | Kraken Black
Crown Royal | Johnny Walker Black Label
\$13

Wine

Upgrade Wines Available
\$10

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
\$125 per Gallon

Sangria
\$110 per Gallon

Mimosas
\$100 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

We request that you ask your guests to enjoy our bar services responsibly.

Security Fee will be added for guests of 100 or more with a bar - \$50 per hour

APPETIZERS



A LA CARTE APPETIZERS

minimum fifty pieces

Green Chile Cheese Quesadillas	\$3.00
Meatballs	
Choice of:	
Green Chile BBQ Sweet Chile	\$4.00
Bruschetta	\$4.00
Beef Empanada.....	\$4.00
Caprese Skewers	\$4.00
Chicken Tenders w/Honey Mustard	\$4.00
Green Chile Quesadillas	
Choice of:	
Chicken Beef Vegetarian	\$5.00
3 Sisters Lettuce Wraps	\$5.00
Taquitos	Chicken \$5.00 Beef \$6.00
Stuffed Mushrooms	\$6.00
Smoked Salmon & Cucumber	\$6.00
Mini Tamales	\$6.00
Shrimp Cocktail (minimum of 100).....	\$6.00

DISPLAYS

minimum fifty people

Chips, Salsa & Guacamole	\$5.00
Vegetable Display w/Ranch Dip	\$5.00
Grilled Marinated Vegetable Display	\$6.50
w/ Assorted Dips	
Assorted Display	
Cheese Tray w/ Dried Fruit & Berries Nuts Crackers	\$6.50
Fresh Fruit & Berries Display	\$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 4pm (Not to Exceed 7pm)

Flute Player - \$200

30 Minutes

Storyteller - \$250

30 Minutes

Native Dance Group - starting at \$650

30 Minutes

Bonfire/Firepit - 2-Hours

\$60 (Designated Locations Only)

Patio Heater(s) \$60



AV EQUIPMENT



AV Equipment

AV Technician Fee \$75 per hour

Dance Floor \$300

Drop-Down Screen \$75

Easel(s) \$25

Easel w/ Flip Charts \$75

Extension Cords \$25

Laptop \$100

Owl Pro \$250

Additional Pro \$125

Pipe & Drape (8') \$75

Portable LCD Projector - Includes AV Cart \$250

Portable Screen \$75

Bluetooth Speaker \$150

In-House Sound \$150

Risers

Chaco Ballroom staging only (6'x8'x24") - \$200

Outdoor Staging - (4'x8'x24') - \$100 each panel

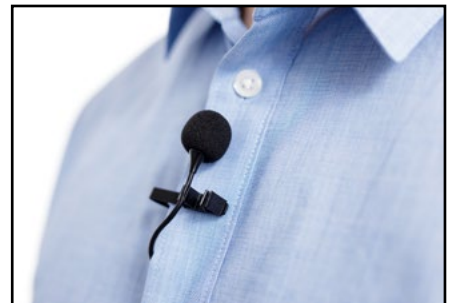
Smart Board \$250

Wireless or Lapel Microphone \$100

(Podium, Table Stands, & Floor Stands Available)

Power Strip \$25

Contact your Sales Representative for Audio-Visual needs not listed above.



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.

		Rounds of 8	With Dance Floor	Class Room	Hollow Square	Theater	U-Shape	Room Rentals		Food Minimum
								Full Day	Half Day	
Courtyard	9800	400	400	~	~	400	~	\$2250	\$1725	\$5000
Chaco I & II (Combined)	3136	220	180	170	60	275	45	\$2250	\$1725	\$3250
Chaco I	~	100	~	85	30	140	25	\$1200	\$600	\$1625
Chaco II	~	100	~	85	30	140	25	\$1200	\$600	\$1625
Silver & Turquoise (Combined)	2436	120	100	100	50	200	50	\$2050	\$1025	\$2500
Silver	~	64	~	50	25	100	20	\$1100	\$550	\$1250
Turquoise	~	64	~	50	25	100	20	\$1100	\$550	\$1250
Pottery & Private (Combined)	1404	80	60	40	40	~	30	\$1450	\$725	\$2000
Pottery	~	40	~	20	20	~	15	\$800	\$400	\$1,000
Private	~	40	~	20	20	~	15	\$800	\$400	\$1,000
Chaco III	935	50	~	30	30	50	25	\$750	\$425	\$850
Patio (IPK)	2184	Enclosed Indoor Only Set Up (Winter Months)						\$500 (\$1500 Without Food)		
	6318	Open Space (Summer Only)								
Parrot (Lower Level)	529	Conference Room Set-Up Only						\$300	\$150	-
Pat Reck Room (Lower Level)	???	~	~	15	~	~	12	\$300	\$150	-

Take a 360° tour of our venue at IndianPueblo.org/meeting-event-space/#360Room

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 dance and music
- Corporate team-building events

BOOK YOUR NEXT EVENT!

Analisa Aragon

Senior Events Specialist

505-724-3509

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Indian Pueblo Cultural Center

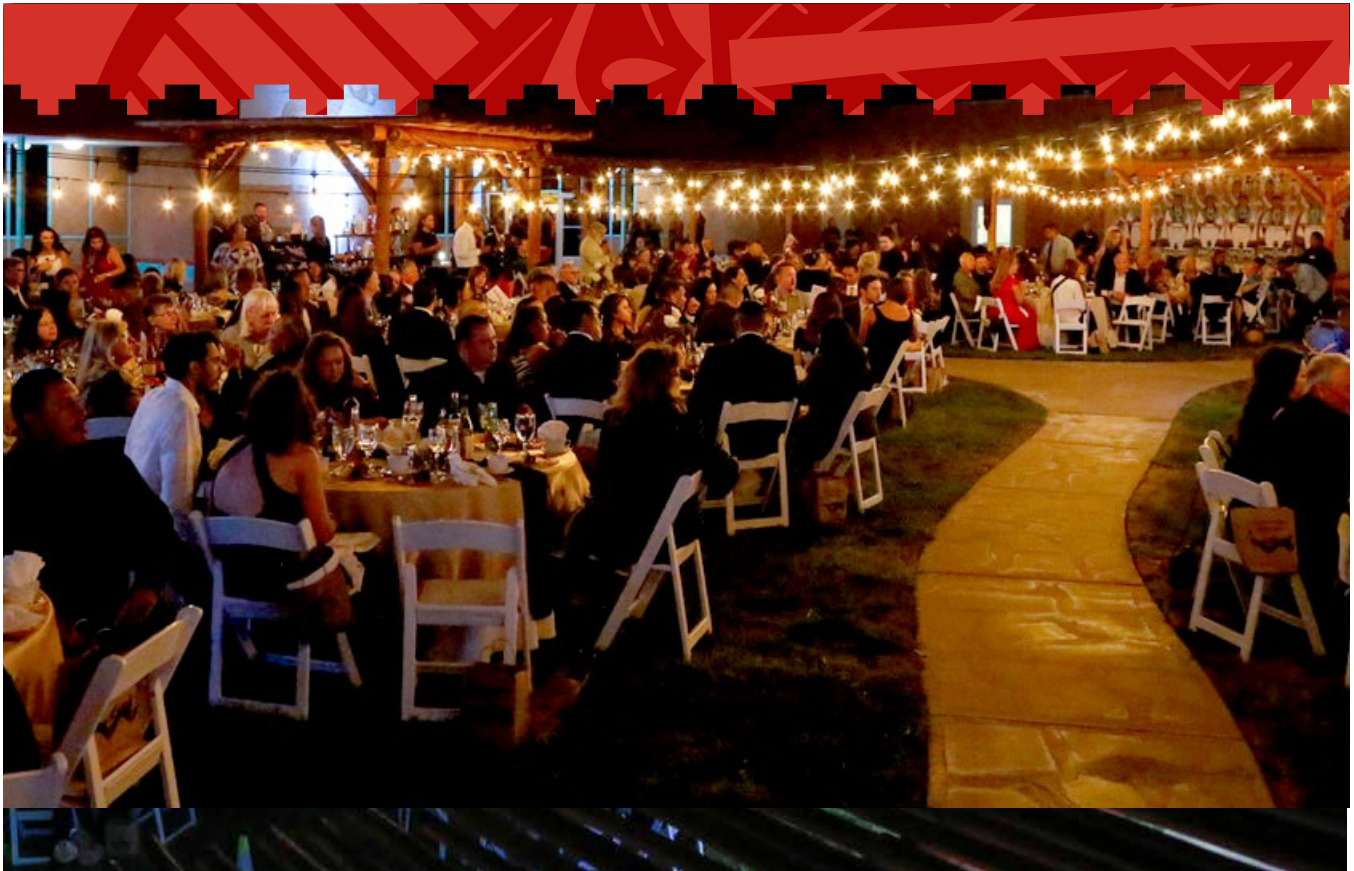
Gateway to the 19 Pueblos of New Mexico

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