Indian Pueblo Cultural Center
Gateway to the 19 Pueblos of New Mexico

CATERING MENU

Catering provided by

Indian Pueblo Kitchen
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)

<table>
<thead>
<tr>
<th>CLASSIC BREAKFAST</th>
<th>BAKED FRENCH TOAST</th>
<th>RANCHEROS DE PUEBLO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Scrambled Eggs</td>
<td>Homemade Pueblo Oven Bread</td>
<td>Flour</td>
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<tr>
<td>Bacon or Sausage Links</td>
<td>Wojapi Compote</td>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td>Breakfast Home Fries</td>
<td>Syrup</td>
<td>Choice of Bacon or Sausage</td>
</tr>
<tr>
<td>Homemade Pueblo Oven Bread</td>
<td>Bacon or Sausage Links</td>
<td>Choice of Red or Green Chile</td>
</tr>
<tr>
<td>Cup of Seasonal Fruit</td>
<td>Breakfast Home Fries</td>
<td>Pueblo Beans</td>
</tr>
</tbody>
</table>

$19 per person

$21 per person

$22 per person

<table>
<thead>
<tr>
<th>ENHANCEMENTS</th>
<th>BEVERAGES</th>
</tr>
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<tbody>
<tr>
<td>Frybread w/ Honey</td>
<td>Starbucks Coffee</td>
</tr>
<tr>
<td>$6 per person</td>
<td>$70 per Gallon</td>
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<tr>
<td>Fresh Fruit &amp; Berries</td>
<td>Starbucks Decaf Coffee</td>
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<tr>
<td>$9 per person</td>
<td>$65 per Gallon</td>
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<tr>
<td>Pre-packaged Trail Mix</td>
<td>Assorted Hot Tazo Tea</td>
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<tr>
<td>$3 per person</td>
<td>$45 per Gallon</td>
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<tr>
<td>Granola</td>
<td>Coca-Cola Products</td>
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<tr>
<td>$6 per person</td>
<td>$3.50 Each</td>
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<tr>
<td>Assorted Mini Muffins</td>
<td>Bottled Water</td>
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<tr>
<td>$36 a Dozen</td>
<td>$3.50 Each</td>
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<tr>
<td>Assorted Mini Danishes</td>
<td>Infused Water Service</td>
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<tr>
<td>$36 a Dozen</td>
<td>$25</td>
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<tr>
<td>Handheld Breakfast Burritos</td>
<td>Assorted Juices</td>
</tr>
<tr>
<td>Choice of Bacon, Sausage or Veggie</td>
<td>Orange</td>
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<tr>
<td>Choice of Red or Green Chile</td>
<td>$75 per Gallon</td>
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<tr>
<td>$12 each</td>
<td>Iced Tea</td>
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<tr>
<td>House-Made Assorted Pueblo Pies</td>
<td>$45 per Gallon</td>
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<tr>
<td>$42 a Dozen</td>
<td>Lemonade</td>
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<tr>
<td>House-Made Pueblo Cookies</td>
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<tr>
<td>$24 a Dozen</td>
<td>$45 per Gallon</td>
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<td>Lemon Bars</td>
<td>Brownies</td>
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<tr>
<td>$32 a Dozen</td>
<td>$42 a Dozen</td>
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<tr>
<td>Brownies</td>
<td>House-Made Biscochitos</td>
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<tr>
<td>$42 a Dozen</td>
<td>$24 a Dozen</td>
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</table>

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

Pueblo Oven Bread | Wheat | Tortillas
Green Chile Oven Bread | Gluten Free
Kool-Aid Pickles
Pasta Salad
Condiments
Assorted Cookies
$25 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

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
### PLATED SELECTIONS

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

<table>
<thead>
<tr>
<th>Choice One Starch</th>
<th>Choice One Vegetable</th>
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</thead>
<tbody>
<tr>
<td>Plain, Garlic or Green Chile Mashed Potatoes</td>
<td>Roasted Cauliflower</td>
</tr>
<tr>
<td>Roasted Fingerlings</td>
<td>French Green Beans</td>
</tr>
<tr>
<td>Pueblo Beans (V)</td>
<td>Calabacitas</td>
</tr>
<tr>
<td>Cilantro Rice</td>
<td>Garlic Broccolini</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>Baby Carrots</td>
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</tbody>
</table>

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

All prices subject to 20% Service Charge and State Sales Tax / Subject to change | $6 upcharge to any buffet for less than 40 guests
## 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 |
| Portobello 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

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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

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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

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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

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

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
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 .................................................................................. $5.00
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 pieces

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

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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 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.

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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.

<table>
<thead>
<tr>
<th>Rooms &amp; Spaces</th>
<th>Rounds of 8</th>
<th>With Dance Floor</th>
<th>Class Room</th>
<th>Hollow Square</th>
<th>Theater</th>
<th>U-Shape</th>
<th>Full Day</th>
<th>Half Day</th>
<th>Food Minimum</th>
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<tbody>
<tr>
<td>Courtyard</td>
<td>9800</td>
<td>400</td>
<td>400</td>
<td>--</td>
<td>400</td>
<td>--</td>
<td>$2250</td>
<td>$1725</td>
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<tr>
<td>Chaco I &amp; II (Combined)</td>
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<td>220</td>
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<td>25</td>
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<tr>
<td>Pottery &amp; Private (Combined)</td>
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<td>Private</td>
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<td>25</td>
<td>$750</td>
<td>$425</td>
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<td>Patio (IPK)</td>
<td>2184</td>
<td>Enclosed Indoor Only Set Up (Winter Months)</td>
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<td>$500 (Without Food)</td>
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<td>Open Space (Summer Only)</td>
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<td>$1500 (Without Food)</td>
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<tr>
<td>Parrot (Lower Level)</td>
<td>529</td>
<td>Conference Room Set-Up Only</td>
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<td>$300</td>
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<tr>
<td>Pat Reck Room (Lower Level)</td>
<td>???</td>
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<td>--</td>
<td>15</td>
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<td>--</td>
<td>12</td>
<td>$300</td>
<td>$150</td>
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</tbody>
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Take a 360° tour of our venue at IndianPueblo.org/meeting-event-space/#360Room
- 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
aaragon@IndianPueblo.com
Indian Pueblo Cultural Center
Gateway to the 19 Pueblos of New Mexico

2401 12th St NW
Albuquerque, NM 87104
(505) 724-3509
indianpueblo.org

@IndianPueblo

Catering provided by
Indian Pueblo Kitchen